

GLORY HOUSE

catering receptions bistro

Appetizers

HOLIDAY CHARCUTERIE CUPS 4.99 EA

Filled with assorted fruits, meats, cheeses and relish & Thanksgiving, Christmas or New Year holiday skewer for fun presentation. GF without the crackers. Vegetarian upon request.

FESTIVE MINI CHARCUTERIE SKEWERS 3.99 PP

Assorted with pepperoni, genoa salami, green olives, black olives marinated artichokes, tomatoes, cheese cubes. GF (2 per person). Vegetarian/Vegan upon request.

CHEESE BALL WREATH 4.99 PP

Holiday cheese ball with with pineapple, green onion, bell pepper, spices and rolled in pecans. Served with gourmet crackers. VG GF without crackers

HOLIDAY FRUIT SKEWERS 1.99 EA

Fresh fruit skewers with added marshmallow for holiday fun VG GF

PUMPKIN FRUIT CASCADE 5.99 PP

Fresh chopped fruit cascading out of a fresh pumpkin V VG GF

HOLIDAY VEGGIE & RELISH TRAY 5.99 PP

Fresh veggies, relishes such as green & black olives, pickled okra, etc. Served with Ranch on the side. Includes beautiful garnish of fresh herbs and flowers.

BAKED BRIE WITH CRANBERRY CHUTNEY 5.99 PP

Baked golden. Served with cranberry chutney & gourmet crackers. VG

BAKED BRIE TARTS 2.99 EA

Mini tarts with baked brie and Glory House cranberry chutney. VG

PESTO CHRISTMAS TREE 4.99 PP

Herbed cream cheese shaped like a Christmas tree, covered with pesto and garnished with red bell ornaments. Served with gourmet crackers. VG GF without crackers

HOLIDAY TORTILLA PINWHEELS 1.99 PP

Spinach and Red Bell tortillas (Red and Green) stuffed with herbed cream cheese, pesto, colored bells, calamata olives, and parsley. (2 per person) VG

CARAMELIZED ONION & GOAT CHEESE PASTRY VG 3.99 PP

On a puffed pastry square with olive oil and spices. (2 per person)

HOLIDAY MEATBALLS 4.99 PP

All beef with cranberry, orange, lemon sauce. (3 per person).

CRAB STUFFED MUSHROOM CAPS 3.99 EA

Cheesy and delicious and topped with garlic breading. GF upon request.

BACON WRAPPED JALAPENOS 3.99 EA

Stuffed with spiced cream cheese. Topped with fresh lime and cilantro. GF

BACON WRAPPED YAM SKEWERS 3.99 PP

Roasted yam wedge wrapped in hickory smoked bacon. (2 per person).



Entrées

ROASTED HOLIDAY STYLE TURKEY BREAST 14.99 PP

Carved boneless turkey breast with rosemary, sage and thyme, served with mashed potatoes, turkey gravy, house green beans, rolls, and butter. GF without roll & gravy.

Add homemade cranberry chutney \$1.49 pp (2 oz). See "Sides" for additional options.

HOLIDAY SLICED HAM 15.99 PP

Sliced pit ham with pineapple brown sugar glaze. Served with holiday stuffing and veggie medley of broccoli/cauliflower/carrots, and a roll GF

HOLIDAY TURKEY & HAM DUAL ENTRÉE 19.99 PP

Both entrées served with mashed potatoes, turkey sage gravy, house green beans and rolls.

BUTTER HERB WHITE WINE CHICKEN 13.99 PP

Holiday flavors baked into the chicken (white and dark) - rosemary, sage, thyme and a light white wine sauce. Served with mashed potatoes, poultry gravy, house green beans, rolls and butter.

ROSEMARY CRANBERRY HOLIDAY CHICKEN 13.99 PP

Roasted with cranberries, holiday spices, lemon, celery and onions. Served with holiday stuffing, house green beans and soft rolls and butter.

ARTICHOKE CHICKEN 17.99 PP

Chicken baked with a delicious artichoke parmesan topping. Served with herbed rice, veggie medley and a roll. GF without the roll

HOLIDAY BEEF BURGUNDY STEW 16.99 PP

Beef roast with sliced mushrooms, carrots, onions in a burgundy beef broth. Served with mashed potatoes, house green beans and cornbread with butter.

BRAISED PUMPKIN ALE BEEF ROAST 18.99 PP

Slow roasted with sweet potatoes, carrots and onions. Served with buttered corn, house green beans, rolls and butter.

PORK ROAST WITH APPLES 16.99 PP

Pork butt roasted with rosemary, sage, thyme and tossed with fresh apples with brown sugar, cinnamon and all spice. Served with mashed potatoes, house green beans, rolls and butter. GF w/out the roll.

FRENCH ONION CRANBERRY BRISKET ROAST 17.99 PP

Served with roasted potatoes, house green beans, rolls and butter.

SLICED TURKEY A LA CARTE 4 OZ 5.99 PP

Thanksgiving turkey breast, sliced 4 oz per person. No Sides. (6 Ounces is \$8.99).

Add turkey gravy for \$1.25 per person.

SLICED HOLIDAY HAM A LA CARTE 4 OZ. 5.99 PP

Sliced ham with brown sugar and pineapple. No sides. (6 oz is \$8.99).



Vegetarian/Vegan Entrées

HOLIDAY VEGAN CHILI 11.99 PP

With garlic, onion, bells, sweet potatoes, tomatoes, carrots and loads of spices. Served with a vegan garden salad with balsamic vinaigrette and vegan saltines. GF without crackers.

STUFFED PORTOBELLO MUSHROOM 16.99 PP

Stuffed with brown rice, butternut squash, English peas, herbs and spices. Served with roasted potatoes and Asparagus. V GF

VEGGIE STUFFED BAKED SWEET POTATO 14.99 PP

Jumbo baked sweet potato with olive oil, soy butter stuffed with sautéed Brussel sprouts with onions and cranberry. Sides are house green beans and a vegan side salad with raspberry vinaigrette on the side. V GF

BUTTERNUT SQUASH STUFFED ROASTED BELLS 14.99 PP

Roasted bells stuffed with butternut squash, sautéed onions and spices. Served with broccoli, cauliflower, carrots and a house salad with vegan dressing on the side. V GF

FALL ROASTED VEGGIES 14.99 PP

Brussel sprouts, sweet potatoes, fresh beets & onions sautéed w/ olive oil and spices. With brown rice side salad with vegan Raspberry vinaigrette on the side. V GF

HOLIDAY LENTILS WITH VEGGIES 12.99 PP

Lentils slow cooked with onion, carrots, celery, potatoes, rosemary, sage and thyme. Served with house green beans and a vegan salad & balsamic vinaigrette on the side. V GF

VEGAN MANGO POBLANO STEAK 17.99 PP

A plant based burger patty topped with sautéed mango, poblano, cilantro, red bells, onions and spices. Served with roasted potatoes and a side salad with vegan raspberry vinaigrette. V GF



Holiday Sides

SWEET POTATO CASSEROLE 4.99 PP

With brown sugar, spices, pineapple and marshmallows. VG GF
Add pecans for \$1 pp.

GREEN BEAN CASSEROLE 4.99 PP

Traditional VG

HOLIDAY STUFFING 3.99 PP

Traditional with sautéed onions, celery and spices.

ZUCCHINI WITH FENNEL 3.99 PP

Sautéed zucchini with olive oil, fennel and garlic salt. V GF

ASPARAGUS 6.99 PP

V GF

BRUSSEL SPROUTS WITH BACON & CRANBERRIES 6.99 PP

Holiday style.

MASHED POTATOES 2.99 PP

Mashed with cream, butter, salt and pepper. VG GF
Add country gravy, brown gravy, or turkey gravy for \$1.25 pp.

CREAMY PARMESAN POTATOES AU GRATIN 5.99 PP

Sliced potatoes baked au gratin with cream, garlic and Parmesan. VG GF

BAKED MAC & CHEESE 4.99 PP

Homemade mac and cheese topped with garlic breadings. VG

SPICY CREAM CORN 4.99 PP

With roasted red bells, cayenne pepper and spices. VG GF

SPICY PASTA & BUTTERNUT SQUASH 5.99 PP

Tricolored vegan pasta tossed with roasted butternut squash, red pepper flakes, cumin, roasted red bells, olive oil and spices. V GF

RELISH TRAY 4.99 PP

Pickles, green olives, black olives, pepperoncini, pickled okra tray- with beautiful fresh herbs and flowers garnish. V GF



Holiday Desserts

ASSORTED FRESH BAKED COOKIES 1.40 EA

Unique chef choice flavors such as chocolate chunk, red velvet white chocolate, peanut butter, snickerdoodle and oatmeal raisin.

FUDGE BROWNIE & SEVEN LAYER BAR W/SUGAR SPRINKLE 2.99 EA

FINGER DESSERTS 4.99 PP

Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs.

PECAN PIE 55.00 EA

Whole pie serves 12-16

Add whipped cream on the side for \$0.65 pp; Individual packaging add \$0.65

APPLE PIE 49.00 EA

Whole pie Serves 12-16

Add whipped cream on the side for 0.65 pp; individual packaging add \$0.65

PUMPKIN PIE 49.00 EA

Whole pie serves 12-16

Add whipped cream on the side \$0.65 pp; individual packaging add \$0.65 ea

BUTTERSCOTCH TRIFLE 6.99 EA

Individual cups of layered butterscotch cream pudding, whipped cream and crushed cookies.

RED VELVET CAKE 7.99 EA

Delicious layered cake topped with cream cheese frosting. (Requires 48 hours notice).

CHOCOLATE MOUSSE CAKE 7.99 EA

Layered chocolate cake with light mousse filling and chocolate frosting. (Requires 48 hours notice).

CARROT CAKE 7.99 EA

Carrot cake with pecans topped with cream cheese frosting.VG (Requires 48 hours notice).

VEGAN GLUTEN FREE DAIRY FREE DESSERT BAR- TAPIOCA MARSHMALLOW RICE CRISPY BAR 3.99 EA

Chef Choice V DF GF Dessert Item

VEGAN GLUTEN FREE DAIRY FREE CHOCOLATE PEANUT BUTTER ROLLED OATS COOKIE 3.99 EA

ROLLED OATS AND APPLES CUP GF V DF 5.99 EA

Gluten Free/Vegan warm rolled oats with sautéed cinnamon apples and oat milk.



Holiday Specialty Drinks

SEE OUR REGULAR CATERING MENU FOR OTHER DRINK OPTIONS

CINNAMON COFFEE 3.25 PP

Coffee brewed with cinnamon sticks. With eco cups, creamers, sugars, sweeteners, stir sticks.

Or coffee box with condiments (no cups) \$25 ea

HOT APPLE CIDER 2.99 PP

with eco cups and fresh cut lemons on the side.

HOT WASSAIL 4.99 PP

Steeped tea, apple juice, orange juice, lemon, cinnamon, holiday spices. With eco cups & fresh sliced lemon.

ICED TEA 2.25 PP

Unsweet & Sweet tea. Ice, eco cups, sugars, sweeteners, stir sticks, fresh lemons.

CHERRY MANGO PUNCH 2.99 PP

Punch, ice, eco cups.

LEMONADE OR ARNOLD PALMER (1/2 TEA/1/2 LEMONADE) 2.25 PP

with ice, cups, fresh cut lemons