Appetizers

GLORY HOUSE
catering receptions bistro



Holiday Charcuterie Cups

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. 4.99 ea



Festive Mini Charcuterie Skewers

Assorted with pepperoni, genoa salami, green olives, black olives marinated artichokes, tomatoes, cheese cubes. GF (2 per person). Vegetarian/Vegan upon request. 3.99 PP



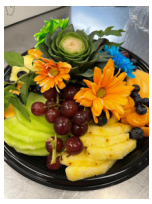
Cheese Ball Wreath

Holiday cheese ball with with pineapple, green onion, bell pepper, spices and rolled in pecans. Shaped like a wreath and garnished with fresh rosemary. Served with gourmet crackers. VG GF without crackers 4.99 pp



Holiday Fruit Skewers

Fresh seasonal fruit skewers on Thanksgiving or Christmas themed skewer. VG GF 2.25 ea



Holiday Fruit Display

Assorted sliced seasonal fruit with Thanksgiving or Christmas decor. 6.99 pp



Holiday Veggie Tray

Fresh seasonal veggies served with Ranch dip and lemon turmeric hummus on the side. Includes beautiful holiday garnish of fresh herbs and flowers. 6.99 pp



Relish Tray

Assorted pickles, green olives, black olives, pepperoncini, pickled okra, pepperoncini, baby corn, pickled radish, capers and more- with beautiful fresh herbs and flowers garnish. V GF 6.99 pp



Baked Brie with Cranberry Chutney

Baked golden. Served with cranberry chutney & gourmet crackers. VG 5.99 pp





Baked Brie Tarts
Mini tarts with baked brie and Glory House cranberry chutney. VG 3.99 ea



Holiday Tortilla Pinwheels
Flavored tortillas stuffed with herbed cream cheese, pesto, colored bells, calamata olives, and parsley. (2 per person) VG 2.99 pp



Caramelized Onion & Feta Cheese Pastry VG
On a puffed pastry square with olive oil and spices. (2 per person) 2.99 pp



Holiday Meatballs
All beef with cranberry, orange, lemon sauce. (3 per person). 5.99 PP



Crab Stuffed Mushroom Caps
Cheesy and delicious and topped with garlic breading. (2 per person) GF upon request. 6.99 pp



Bacon & Cheese Jalapenos
Stuffed with spiced cream cheese, cheddar and spices and topped with bacon, fresh lime and cilantro. GF Vegetarian upon request. 3.99 ea



Maple Bacon Wrapped Brussel Sprouts
Roasted and served with lemon aioli dip on the side. 2 per person. GF 5.99 pp



Pigs in a Blanket Wreath
All beef. Shaped like a wreath and garnished with fresh rosemary. One wreath serves 14. Served with mustard and ketchup on the side. 56.00 ea



Christmas Tea Sandwiches
Christmas shaped mini sandwiches including turkey, ham and vegetarian. Two pieces per person. 5.99 pp

ENTRÉES

Catering Special

Choose TWO entrée dishes & THREE standard sides. A bread option is also included. 20.99 pp



Roasted Holiday Style Turkey Breast

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. 18.99 pp

– Add homemade cranberry chutney $1.49 pp. Add holiday stuffing for $2.99 pp.
See "Sides" for additional options.



Holiday Sliced Ham

Sliced pit ham with pineapple brown sugar glaze. Served with holiday stuffing (or mashed or roasted potatoes) and veggie medley of broccoli/cauliflower/carrots, and a roll GF 15.99 pp



Holiday Turkey & Ham Dual Entrée

Both entrées with mashed potatoes, turkey sage gravy, house green beans, holiday stuffing, rolls. 20.99 pp



Butter Herb White Wine Chicken

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. 15.99 pp



Rosemary Cranberry Holiday Chicken

Roasted with cranberries, holiday spices, lemon, celery and onions. Served with roasted potatoes, house green beans and soft rolls and butter. 16.99 pp



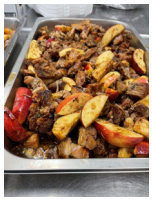
Artichoke Chicken

Chicken baked with a delicious artichoke parmesan topping with capers and red bells. Served with linguini (or herbed rice), veggie medley and garlic bread. 19.99 pp



Braised Pumpkin Ale Beef Roast

Slow roasted with sweet potatoes, carrots and onions. Buttered corn, house green beans, rolls. 20.99 pp



Pork Roast with Apples
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. 18.99 pp



French Onion Cranberry Brisket Roast
Slow roasted with caramelized onions, fresh cranberries and holiday spices. Served with mashed potatoes, house green beans and rolls and butter. 20.99 pp



Chicken n Dumplings
Creamy hot chicken n dumplings served with a fresh side salad with Ranch and Balsamic dressings on the side. 14.99 pp

A LA CARTE

Sliced Turkey A La Carte 4 oz
Thanksgiving turkey breast, sliced 4 oz per person. No Sides. (6 Ounces is $8.99). 5.99 pp
– Add turkey gravy for $1.25 per person.

Sliced Holiday Ham A La Carte 4 oz.
Sliced ham with brown sugar and pineapple. No sides. (6 oz is $8.99). 5.99 pp

Homemade Beef Lasagna Serves 8-10
80 per pan



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VEGETARIAN/VEGAN ENTRÉES

Holiday Vegan Chili
With garlic, onion, bells, sweet potatoes, tomatoes, black beans, carrots and loads of spices. Served with a vegan garden salad with balsamic vinaigrette and vegan saltines. GF without crackers. 13.99 pp

Veggie Stuffed Baked Sweet Potato
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 14.99 pp

Butternut Squash Stuffed Roasted Bells
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 16.99 pp

Fall Roasted Veggies
Brussel sprouts, sweet potatoes, fresh beets & onions sautéed w/ olive oil and spices. With brown rice & side salad with vegan raspberry vinaigrette. V GF 15.99 pp

Holiday Lentils with Veggies
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 12.99 pp

Vegan Blackened Beyond Burger Steak
A plant based steak patty topped with sautéed colored bells, onions, pinepple and spices. Served with roasted potatoes and a side salad with vegan raspberry vinaigrette. V GF 21.99 pp

Parmesan Potatoes Au Gratin
Creamy layered potatoes au gratin served with English peas, and a side salad with vegan balsamic vinaigrette. VG GF 17.99 pp

Vegetarian Shepherd's Pie
Lentils, carrots, celery, onions in veggie stock covered with mashed potatoes, Irish cheddar and herbs. Served with sautéed brussel sprouts and cornbread with butter. 17.99 pp

Sweet Potato Brussel Sprout & Apple Hash
Roasted sweet potatoes, brussel sprouts, cranberries and apples with holiday spices. Served with broccoli/cauliflower/carrot medley and a house salad with vegan raspberry vinaigrette on the side. 15.99 pp

Vegetarian Lasagna Serves 8-10
90 Per Pan



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HOLIDAY SIDES



Sweet Potato Casserole
With brown sugar, spices, pineapple and marshmallows. VG GF 4.99 pp
– Add pecans for $1 pp.

Green Bean Casserole
Traditional VG 5.99 pp

Holiday Stuffing
Traditional with sautéed onions, celery and spices. 3.99 PP

Roasted Balsamic Glazed Whole Carrots
4.99 pp

Zucchini with Fennel
Sautéed zucchini with olive oil, fennel and garlic salt. V GF 3.99 pp



Asparagus
V GF 8.99 pp

Brussel Sprouts with Bacon & Cranberries
GF 8.99 pp

Mashed potatoes
GF VG 4.99 pp

Creamy Parmesan Potatoes Au Gratin
Sliced potatoes baked au gratin with cream, garlic and Parmesan. VG GF 8.99 pp

Holiday Hash
Roasted sweet potatoes, brussel sprouts and apples with holiday spices. V GF 6.99 pp



Baked Mac & Cheese
Homemade mac and cheese topped with garlic breading. VG 4.99 pp

Spicy Cream Corn
With roasted red bells, cayenne pepper and spices. VG GF 5.99 pp

Cream Spinach Side VG GF
Made with cream, parmesan and caramelized onions. VG GF 5.99 pp

Spicy Pasta & Butternut Squash
Tricolored vegan pasta tossed with roasted butternut squash, red pepper flakes, cumin, roasted red bells, olive oil and spices. V GF 7.99 PP

Homemade Cranberry Chutney
Made with cranberries, oranges, lemon, apricots and spices. 4 oz. 1.99 pp



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HOLIDAY SIDE SALADS

Cranberry Pecan Salad
Greens, cherry tomatoes, cucumber, carrots, dried cranberries, feta and pecans. Served with raspberry vinaigrette. VG GF 6.99 pp

Mandarin Cranberry Salad
Greens, cucumber, carrots, fresh mandarin oranges, pecans, chives and cherry tomatoes. Served with balsamic vinaigrette on the side. V GF 5.99 pp

Fall Pasta Salad
With fresh spinach, sautéed sweet potatoes, goat cheese, fresh thyme, cranberries and spices. Served with a maple vinaigrette. VG 6.99 pp

Cranberry Apple Quinoa Salad
Chilled holiday quinoa salad with fresh arugula and apples with cranberries, toasted pecans and feta cheese. GF VG 5.99 pp

Quinoa Salad
With fresh chopped tomatoes, cucumbers, kalamata olives, roasted red bell peppers, feta cheese, fresh lemon and spices V GF 4.99 pp

Holiday Coleslaw
With green and purple cabbage, chives, cranberries, fresh squeezed orange juice and spices. V GF 4.99 pp

Winter Pasta Salad
Tricolored pasta, roasted sweet potatoes, fresh chopped spinach, goat cheese, cranberries, spices and maple vinaigrette. V 4.99 pp

Spicy Corn Relish
Kernel corn tossed with fresh jalapenos, tomatoes, roasted red bells, colored bells, cilantro, red onion, red beans, spices and light olive oil and apple cider vinegar. Vegan GF 3.99 pp

Creamy Cucumber Salad
Made with fresh lemon juice, garlic, sour cream and spices. VG GF 4.25 pp

Fresh Cucumber Salad
Cucumbers, red onion, olive oil, apple cider vinegar, dill, salt and pepper. V GF 3.99 PP

Greek Salad
Tomatoes, cucumbers, red onion, feta, kalamata olives, spices. 4.99 pp

Traditional Pea Salad
Green peas, sliced egg, cheddar, bell pepper, red onion, roasted red pepper and mayo and spices. 5.99 pp



HOLIDAY DESSERTS

Assorted Fresh Baked Cookies
Chef choice flavors such as chocolate chunk, coconut white chocolate macadamia nut, peanut butter, snicker-doodle and oatmeal raisin. (order minimum is 8) 1.40 ea

Fudge Brownie & Seven Layer Bar w/Sugar Sprinkle
3.99 ea

Finger Desserts
Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs. (4 bite size pieces per person- order minimum is 8). 4.99 pp



Pecan Pie
Whole pie serves 12-16 55.00 ea
– Add whipped cream on the side for $0.65 pp; Individual packaging add $0.65

Apple Pie
Whole pie Serves 12-16 49.00 ea
– Add whipped cream on the side for 0.65 pp; individual packaging add $0.65

Pumpkin Pie
Whole pie serves 12-16 49.00 ea
– Add whipped cream on the side $0.65 pp; individual packaging add $0.65 ea

Butterscotch Trifle
Individual cups of layered butterscotch cream pudding, whipped cream and crushed cookies. 6.99 ea

Red Velvet Cake
Delicious layered cake topped with cream cheese frosting. (Requires 48 hours notice). 7.99 ea

Dessert Trifle Cups
Layers of cake or cookies and whipped cream 4 oz. Choices are chocolate mousse, carrot cake, banana pudding. (order minimum is 8). 3.99 ea

Thanksgiving Jello Salad
Orange creamy jello salad with whipped cream, cottage cheese and fruits. 5.99 ea

Christmas Jello Salad
Pink and/or green creamy jello salad with whipped cream, cottage cheese and fruits. 5.99 ea

VEGAN GLUTEN FREE DESSERTS

Vegan Gluten Free Banana Cream Trifle Cup
Made with fresh bananas, gluten free vegan cookies and coconut whipped cream. V GF 4 oz. (Order minimum is 3). 5.99 ea



Gluten Free Holiday Fudge Brownie
Gluten free with holiday sprinkle 4.99 ea

Chocolate Peanut Butter Rolled Oats Cookie Vegan Gluten Free
(Order minimum is 1). 3.99 ea

Almond Coconut Biscotti Cookie Vegan Gluten Free
Made with almond flour. V GF (Order minimum is 1). 2.99 ea

HOLIDAY SPECIALTY DRINKS

See our regular catering menu for other drink options

Cinnamon Coffee Box
Coffee brewed with cinnamon sticks. Comes with creamers, sugars, sweetness, stir sticks and 12 Styrofoam cups. 26.00 ea

Hot Apple Cider -Box
Includes 12 Styrofoam cups. 26.00 per box

Hot Wassail Tea Box
European style mulled tea with apple juice, orange juice, lemon, cinnamon, cloves and ginger. Each box comes with 12 cups. 29.00 ea

Gallon Fancy - Dessert Pear or Peach Tea. Watermelon or dragon fruit lemonade
Add cups and ice if needed. 13.99 ea

Assorted Buble Sparkling Water
Assorted fruit flavors. Comes with eco cups, ice, fresh limes. 3.99 pp

Christmas Punch Gallon
Cranberry, pineapple, lime, ginger-ale punch. $15.99

