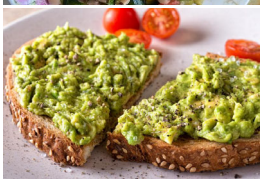
# *Glory House Catering New Year Inspired Menu*

## APPETIZERS



**Texas Caviar**
Chilled relish with black eyed peas, black beans, jalapenos, tomato, cilantro, colored bells, green bells, seasonings. Served with tortilla chips. GF V 4.99 pp



**Avocado Toast**
Mediterranean spiced toast with delicious avocado spread. 4.99 ea



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



**Jumbo Shrimp Cocktail**
With cocktail sauce and fresh lemon on the side. GF (2 each per person) 8.99 pp



**Roasted Tomato Goat Cheese Tarts**
Mini tarts. VG 3.99 ea



**Candied Bacon Smokies**
Beef mini hot dog wrapped and baked with bacon dusted with brown sugar. 2 per person 4.99 pp



**Fruit K-Bobs with Margarita Dip**
Fresh fruit skewers with a delicious honey yogurt dip. VG GF 2.50 ea



**New Year Charcuterie Cup**
Charcuterie cups filled with assorted meats, cheeses, grapes, relish. With a New Year themed skewer included in the cup. (Some vegetarian upon request). 5.99 ea

## SOUP & SALAD



**Tomato Basil Soup 8 Oz**
Tomato Basil Comes with crackers on the side. GF without the crackers. 6.99 pp



**Lentil Soup 8 oz**
Vegan lentil soup with onions, celery, carrots and spices. Served with crackers on the side. 5.99 pp



**Baked Potato Soup 8 oz**
Creamy potato cheddar soup topped with bacon and chives. Served with crackers on the side. 6.99 pp



**Cranberry Apple Quinoa Salad**
Quinoa with apples, cranberries, arugula, toasted pecans, feta and spices. 6.99 pp



**Winter Salad**
With romaine, greens, cabbage, carrots, roasted Brussel sprouts, butternut squash, roasted beets, goat cheese and roasted pecans. With a raspberry vinaigrette on the side. 8.99 pp



**Winter Spinach & Apple Salad**
Fresh spinach leaves tossed with sliced apples, dried cranberries, sliced red onion, goat cheese and pecans. Served with apple cider vinaigrette on the side. 7.99 pp



**Roasted Beet Salad with Arugula**
Roasted beets tossed with spring mix, arugula, toasted walnuts, goat cheese and apples. With balsamic vinaigrette on the side. 7.99 pp

## ENTRÉES

*Entrées include standard place setting. 8 person minimum per entrée.*



### Turkey Tetrazzini

Turkey breast roasted and diced, tossed with linguine pasta and topped with a delicious creamy mushroom sauce. Served with English peas with carrots, garden salad with dressings on the side and garlic bread. 17.99 pp



### Chicken Roast with Potatoes, Carrots, Onions

Served with black-eyed peas with green beans and buttered corn with roasted red bells. Cornbread and butter. GF without roll. 15.99 pp



### Roasted Rosemary Pork Roast with Pears

Pork roasted with rosemary butter, pears, julienne cabbage and spices. Served with black-eyed peas with green beans and roasted potatoes, rolls and butter. GF without roll. 18.99 pp



### Candied Pecan Ham

Sliced roasted ham with candied pecans and honey brown sugar glaze. Served with black-eyed peas with green beans and baked mac & cheese. Cornbread and butter. GF without the cornbread. 18.99 pp



### Chicken 'n Dumplings

Delicious and heart warming, 12 oz. chicken n dumpling made with chicken breast and served with roasted balsamic Brussel sprouts and carrots, garden salad salad and cornbread with butter. 16.99 pp



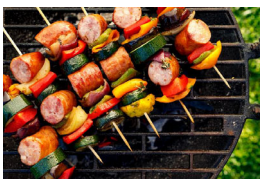
### Bourbon Glazed Meatballs

All beef bourbon glazed meatballs, molasses baked beans & southern potato salad, cornbread. 14.99 pp



### Italian Style Beef Roast

Beef roast slow cooked with bells, tomatoes, onions, garlic, fennel and spices. Served with buttered penne pasta, broccoli/cauliflower/carrots and garlic bread.. GF without the bread. 19.99 pp

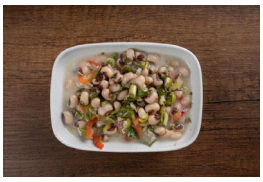


### Herb Chicken Entrée & Sausage Skewers Dual Entrée

Dual entrée of chicken and skewers loaded with sausage, onions, bells, squash, mushrooms and a garlic butter glaze. Served with herbed rice, black-eyed peas with green beans, soft rolls and butter. 19.99 pp

## VEGAN & VEGETARIAN ENTRÉES

*Includes standard place setting*



**Black-Eyed Peas Stew**
In a veggie broth and served with roasted potatoes and a side salad with vegan balsamic vinaigrette on the side. V GF 12.99 pp



**Roasted Beets with garlic and rosemary**
Roasted whole beets (roasted baked potato style), vegan black-eyed peas with corn and roasted red bells, herbed rice and vegan wheat toast with soy butter. V GF without the toast. 15.99 pp



**Sundried Tomato Quinoa Stuffed Bells**
Quinoa with Italian herbs, sundried tomatoes, black olives and a light tomato sauce. Served with roasted potatoes, asparagus and vegan wheat toast with soy butter. V GF without toast. 18.99 pp



**Vegan Linguine with Spinach and Mushrooms**
With fresh sautéed spinach, garlic, sliced mushrooms, spicy red pepper flakes and spices. Served with broccoli/cauliflower/carrots, a side salad with vegan balsamic vinaigrette on the side and vegan wheat toast with soy butter. V GF without the toast. 15.99 pp

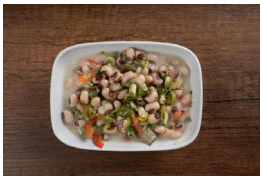


**Roasted Veggies with Fennel**
Yellow squash, zucchini, onions, garlic, tomatoes and fennel. Served with Herbed rice, and black-eyed peas with green beans. Vegan wheat toast with soy butter on the side. V GF without the bread. 14.99 pp

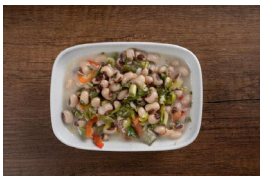


**Mac & Cheese Stuffed Yellow Squash**
Roasted yellow squash stuffed with creamy mac & cheese and topped with sliced roasted cherry tomatoes. Served with English peas with carrots and a garden salad with vegan raspberry vinaigrette on the side. Vegan what toast with soy butter. Veg. 18.99 pp

## SIDES



**Black-Eyed Peas with Green Beans & Bacon**
GF 4.99 pp



**Vegan Black-Eyed Peas**
V GF 3.99 pp



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



**Coleslaw**
Made with fresh cabbage, fresh jalapenos, mayo and spices. 8 oz VG GF
Vegan upon request. 3.99 pp

**Southern Sautéed Cabbage**
Sautéed with bacon and spices. GF 4.99 pp

**Cornbread**
with butter VG .90 ea

## DESSERTS



**New Year Cup Cakes**
Chocolate and vanilla cupcakes with New Year sprinkles and decor. Requires 48 hour notice 3.99 ea



**Cranberry Cheesecake**
New York style cheesecake topped with a holiday cranberry sauce with apricots, oranges, lemons, golden raisins, and spices. 9.99 pp

**Champagne Cheesecake Parfait**
Layers of graham cracker, champagne infused whipped cream, vanilla pudding, cheesecake, and fresh strawberries. 4 oz. 6.99 ea

**New Year Fudge Brownie with Gold Sugar**
Our traditional fudge brownie dusted with gold sugar. 2.99 ea