



TIME to DINE
CHEFS & CATERERS

HOLIDAY *Menu*

Available

November 1 - December 22, 2023

Call us today

info@time-to-dine.com | (770)384-1904

www.time-to-dine.com



CATERING GUIDELINES

At TIME to DINE, it is our pleasure to ensure your satisfaction!

**Holiday Menu Selections are Available from
November 1, 2023 – December 22, 2023**

We are looking forward to working with you to
plan your upcoming Holiday Gathering.

We will listen and guide you through every step to make your
Holiday events wonderful, delightful and
completely effortless for you!

If you prefer, you may also pick and choose items from our
customized selections to create your own special menu.

Call soon to reserve your event. Select dates may be limited.

Thirty Person Minimum Order

All pricing is per guest unless otherwise stated.

Prices are Subject to Change.

Tax, Gratuity & Delivery additional.

If the guest count is less than Thirty, add 15% to Food Cost

We will be pleased to provide service staff, silverware, china plates,
linens and floral arrangements at an additional charge.



HOLIDAY MENU

EXECUTIVE CHEF PAIRED
MENU SELECTIONS
LUNCH/DINNER

*Let TIME to DINE inspire your guests with the spirit of the season:
friends, family, and giving thanks!*

SLEIGH RIDE

*Succulent Cabernet Chicken perfectly paired with Creamy
Potato Gratin is sure to ring in glad tidings of comfort and joy.*

Cabernet Roasted Chicken Breast

Smoked Gouda Potato Gratin

Green Beans
with Butternut Squash & Leeks

Field of Dreams Salad
with Ranch Dressing & Balsamic
Vinaigrette

Rolls & Butter

Pastry Chef's Petite Desserts



JOLLY JUBILEE

*Treat your guests to 5-Star elegance with this versatile
menu. There's something for everyone on your guest list!*

Pan Seared Calabrian Salmon
with Pepperonata & Lemon Butter Sauce

Honey-Thyme Glazed Grilled Chicken

Herb Roasted Potatoes

Roasted Brussels Sprouts

Caesar Salad
with Caesar Dressing & Italian Vinaigrette

Rolls & Butter

White Chocolate Gingerbread Trifle



HOLIDAY MENU

EXECUTIVE CHEF PAIRED
MENU SELECTIONS
LUNCH/DINNER

*Kick off the Holiday Season with this lavish
Executive Chef curated Menu Selection!*



FEAST OF PLENTY

*The perfect go-to menu for all your Holiday Party needs.
It's down-home, Southern love for your taste buds.*

Sage Herb or Cajun Roasted Turkey
with Cranberry Sauce

Spiral Sliced Glazed Ham

Creamy Baked Macaroni & Cheese

Cornbread Dressing

Old Fashioned Collard Greens

Field Green & Arugula Salad
with Ranch Dressing & Italian
Vinaigrette

Rolls & Butter

Red Velvet Cake

Pecan Pie





HOLIDAY MENU

CREATE YOUR OWN
HOLIDAY BUFFET!

Customization is what makes your menu special. This Holiday Season, peruse our customizable menu options and pair delicious Entrees and Sides.



'TIS THE SEASON ENTREES

*Entrées are Accompanied by (3) Three Side Dishes, Rolls & Butter, and (1) Dessert
Make it a Double Entrée*

LUNCH/DINNER

- Herb Roasted Turkey Breast with Cranberry Sauce & Gravy
- Cajun Roasted Turkey Breast Cranberry Sauce & Gravy
- Honey-Thyme Glazed Grilled Chicken
- Cabernet Roasted Chicken Breast
- Maple Brown Sugar Spiral Sliced Ham, Served Sliced & Plattered
- Pan Seared Calabrian Salmon



HOLIDAY SIDES & SALADS

*Choose (3) three sides or salads to go with your entrée selection.
Hosting a decadent feast? Stack on the sides for a holly jolly meal!*

- Creamy Baked Macaroni & Cheese
- Creamy Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Cornbread Dressing or Traditional
- Wild Rice, Cranberries & Carrots
- Asiago Potato Gratin
- Sweet Potato Soufflé
- Smoked Gouda Potato Gratin
- Roasted Winter Vegetables
- Old Fashioned Collard Greens
- Roasted Brussels Sprouts
- Green Beans with Buttered Almonds

SALAD SELECTIONS:

- Orange, Pomegranate & Arugula Salad
- Field of Dreams Salad
- Bacon Caesar Salad



HOLIDAY MENU

EXECUTIVE CHEF PAIRED
HOLIDAY RECEPTIONS

*You've planned the perfect party, now let TIME to DINE take it
to the next level!*

MISTLETOE MIXER

White Cheddar IPA Dip
Served warm with Pretzel Bites

Fire-Grilled Vegetables
A Farmer's Market Selection of the Finest
Vegetables Marinated and Grilled

Italian Pasta Mezze
Campanelle Pasta with Baby Spinach, Asiago, Basil
Artichokes & Roasted Red Pepper Sauce

Holiday Chicken Wings
With Your Choice of 2 Flavors
Lemon Pepper, BBQ, Buffalo, Teriyaki

BBQ Brisket Sliders

Chef's Selection Holiday Cookies & Desserts
TIME to DINE Sparkling Citrus Punch



EVE OF ELEGANCE



Artisan Cheese & Fruit Display
Chef's Selection of Fine Sliced and Whole Cheeses
with Fresh & Seasonal Dried Fruits

Coastal Shrimp & Crab Dip
Served warm with Pita Chips & Flatbread

Winter Butternut Squash Pasta
Butternut Squash, Leeks, Spinach Pasta
in a Brown Butter Cream Sauce

Spinach & Sundried Tomato Stuffed Mushrooms

Open-Faced Lamb Sliders
Spiced New Zealand Ground Lamb on Brioche
Topped with Pickle Red Onion and Tzatziki

**Grilled Orange & Tarragon
Mustard Chicken Tenders**
Marinated Chicken Rubbed with Tarragon and Orange Sauce

Holiday Petite Desserts
TIME to DINE Sparkling Citrus Punch



HOLIDAY MENU

EXECUTIVE CHEF PAIRED HOLIDAY RECEPTIONS

*This Executive Chef Paired Holiday Reception will turn
your next Holiday soirée into an event to remember!*



BANGIN' BASH HOLIDAY

Spinach Artichoke Dip
Served Warm with Tortilla Chips & Crackers

Fresh & Pickled Vegetable Crudités
Served with Buttermilk Herb Dip

Italian Sausage Stuffed Red Bliss Potatoes
Filled with Italian Sausage, Peppers & Asiago

Coastal Shrimp Bruschetta
Gulf Shrimp Tossed with Tomatoes
Fresh Herbs, & Feta

Holiday Salad
with Orange, Pomegranate, Arugula
Goat Cheese & Citrus Vinaigrette

Blackberry Dijon Glazed Chicken Skewers
Marinated Breast of Chicken Rubbed
with Dijon & Blackberry, Skewered then Grilled

Holiday Dessert Platter
with Holiday Cookies and Desserts

TIME to DINE Sparkling Citrus Punch





HOLIDAY MENU

HAVE A JOLLY
CUSTOMIZABLE RECEPTION!

What's hot, cold, and yummy all over? TIME to DINE delicious a la carte Reception selections! Customize your menu by pairing chilled and hot hors d'oeuvres. Create a Holiday Reception tailored just for you!



CHILLED SELECTIONS

- Holiday Cheese Board with Dried Fruits
- Holiday Cheese & Fruit Display
- Spicy Creole Shrimp Dip
- Cucumber Canapés with Salmon Mousse
- Brie, Cranberry & Apricot Bruschetta
- Antipasto Skewers
- Deviled Eggs with Smoked Bacon
- Caramelized Bacon Stacks
- Herb Seared Beef Tenderloin Crostini*
- Creole Spiced Jumbo Shrimp Cocktail
- Apple, Arugula & Smoked Gouda Flatbread
- Holiday "Handwiches"
Choose (2)
 - ~ Roast Beef, Brie & Caramelized Onion*
 - ~ Roast Turkey, Pear & Gouda
 - ~ Grilled Vegetables & Hummus

WARM HORS D'OEUVRES

- Spanakopita
- Lamb Meatball Skewers with Tzatziki Sauce
- Sweet & Sour Meatballs
- Holiday Chicken Wings – Choose (2)
BBQ, Lemon Pepper, Buffalo, Teriyaki
- Ham & Bacon Carbonara "Orzotto" Fritters
- Spinach & Artichoke Stuffed Mushrooms
- Sundried Tomato, Baby Spinach, Béchamel & Asiago "Orzotto" Fritters
- Caramelized Onion & Goat Cheese Tarts
- Assorted Holiday Sliders
Choose (2)
 - ~ Ham with Tomato Bacon Jam
 - ~ Turkey with Brie & Arugula
 - ~ Roast Beef
 - ~ Roasted Vegetable
 - ~ Brisket Slider
- Chicken Wellington

MOUTH WATERING CARVING STATIONS

Requires Chef Attendant & Equipment

- Herb Roasted Tom Turkey Breast
 - Honey Spiced Ham
- Roasted Angus Beef Tenderloin*
- Honey Thyme Glazed Pork Loin

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*



HOLIDAY MENU

MERRY SWEET SENSATIONS!

Make your Holiday memories oh, so, sweet with our decadent Dessert Selections. From Petite Desserts to Whole Cakes and Pies, this is the sweet finish to a delicious meal!

FESTIVE DESSERTS

*Whole Cakes & Pies require 3 Business Days Notice
Choose (1) holiday dessert to accompany your entrée selection*

CAKES & TRIFLES

- White Chocolate Gingerbread Trifle
- Chocolate Peppermint Cake
- Lemon Pound Cake
- Red Velvet Cake

PIES & COBBLERS

- Sweet Potato Pie
- Pumpkin Pie
- Cinnamon Apple Pie
- Spiced Apple Cobbler
- Spiced Peach Cobbler
- Mixed Berry Cobbler

CHEESECAKES & TARTS

- Pumpkin White Chocolate Cheesecake
- Red Velvet Cheesecake
- Apple Caramel Cheese Tart
- White Chocolate Pecan Tart

PETITE DESSERTS

Choice of 3

- Pecan Squares
- Macaroons
- Lemon Bar Bites
- Sweet Potato Pies
- Truffles
- Chocolate Éclairs
- Fruit Swirled Cheesecake Bites
- Holiday Cookies
- Petite Cupcakes

Holiday Dessert Shooters

Choice of (2):

- Trifle • Chocolate Tiramisu
- Salted Caramel with Ginger Snaps • Chocolate Decadence

Spread the holiday joy by adding additional desserts to your menu:

BEVERAGES

- Infused Spring Water
- Bottled Water – Dasani 12oz
- Coffee Service
- Coffee & Tea Service
- Holiday Hot Cocoa
- with Whipped Cream, Chocolate Shacvins & Miniature Marshmallows*
- Assorted Sodas
- Spring Water (Gallon)
- Sweetened or Unsweetened Tea (Gallon)
- Lemonade (Gallon)
- Arnold Palmer (Gallon)
- Hot Spiced Apple Cider (Gallon)
- TIME to DINE Citrus Punch (Gallon)