



TIME to DINE
CHEFS & CATERERS

**HOLIDAY
POTLUCK**
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

POTLUCK 2023
SERVED IN ALUMINUM PANS

Bring TIME to DINE to your next Potluck and watch your dish disappear!

Add Wire Racks, Water Pans, Sterno, Serving Utensils \$12.25 per pan

Plates, Eating Utensils & Napkins: \$2.50 per person

All orders are cooked and sent with reheating instructions



POTLUCK MAIN COURSES

Honey Spiced Spiral Ham

Plattered, Served Room Temperature
Maple Brown Sugar Glazed
7 lbs

Serves up to 20

Whole Sliced Turkey

Cajun Roasted or Fresh Herb Butter Roasted
Served with Rosemary & Thyme Turkey Gravy
18 lbs

Serves up to 15

Housemade Cranberry Sauce

Quart serves up to 25

Turkey Gravy

Quart serves up to 18



POTLUCK SIDES

1/2 Pan: serves up to 20 | Full Pan: serves up to 40

- Herb Crusted Three Cheese Macaroni
- Truffle Roasted Potatoes
- Caramelized Onion Mashed Potatoes
- Sweet Potato Soufflé
with Brown Sugar Streusel
- Savory Cornbread & Sage Dressing
- Wild Rice Pilaf with Cranberries & Orange
- Roasted Glazed Root Vegetables
- Glazed Baby Carrots with Brown Sugar & Dill
- Collard Greens
with Pickled Red Onions & Tomatoes
- Green Beans with Buttered Almonds
- Old Fashioned Green Bean Casserole
- Green Beans with Butternut Squash & Leeks
- Steamed Asparagus with Fennel Butter
- Brussels Sprouts with Winter Cherries & Feta



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POTLUCK SOUPS

12 guest minimum or 12 portions per gallon

- Chipotle Sweet Potato Soup
with Chile Roasted Pumpkin Seeds
- Spicy Corn Chowder
- Italian Wedding Soup
- Tuscan White Bean Soup
with Carrot and Kale
- Hearty Smoked Brisket Chili
- Tomato Basil Bisque
- Chicken with Wild Rice
- Butternut Squash Bisque
with Ginger Cream
- Tortilla Chicken



POTLUCK DESSERTS

- Sweet Potato Pie
- Pumpkin Pie
- Cinnamon Apple Pie
- Pecan Praline Cheesecake
- Red Velvet Cheesecake
- Pumpkin White Chocolate Cheesecake
- Red Velvet Cake
- Lemon Pound Cake
- Black Forest Cake
- Gingerbread Spice Cake