



Holiday Menu

2026

Call Us Today. We're looking forward to connecting with you!

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Catering Guidelines

We're pleased to help you plan the perfect celebration for your family, friends, clients, and guests. If you prefer, you may also pick and choose items from our customized selections to create your own special menu.

All pricing is per guest unless otherwise stated.

We will be pleased to provide service staff, silver service ware, China plates, linens, and floral arrangements at an additional charge.

Special Order plates, napkins, flatware, beverage cups, and delivery services are also available.

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

At TIME to DINE, we're pleased to ensure your satisfaction!

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

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

Enjoy our exciting and yummy offerings

Available November 1st, 2026 to December 18th, 2026



Design Your Own Holiday Buffet!

Lunch/Dinner

Create your own Holiday Hot Buffet Lunch or Dinner this Year!

All Holiday Entrees Are Accompanied By Your Choice of (3) Three Side Dishes page 2, (1) Dessert page 9, along with Rolls & Butter

*Indulge yourself: Make it a Paired Entrée: Add \$ to the Higher Entrée
Add an Extra Salad*

Amazing Entrees

- Smoke Roasted Creole Rubbed Turkey Breast with Bourbon Trinity Cream Sauce
- Brown Sugar & Coffee Smoked Beef Brisket
- Rosemary, Sage & Thyme Smoked Pork Tenderloin with Drunken Pear Mustard Glaze
 - Hard Cider Glazed Spiral Ham with Cream Sherry Granny Smith Apples
- Wild Caught Snapper with Riesling & Lemon Butter Sauce
- Pan-Roasted Chicken Breast Smothered with Melted Leeks & Thyme
 - French Onion Chicken Breast with Gruyère Brûlée
- Fresh Herb Roasted **or** Creole Roasted Breast of Turkey

Pasta Selections -

- (v) Brown Butter & Sage, Butternut Squash Ravioli with Spinach
Add Chicken: Add Shrimp:
- (v) Rigatoni with Sautéed Spinach, Roasted Peppers, Garlic Tomato Sauce
Add Chicken: Add Shrimp: Add Italian Sausage:
- (v) Wild Mushroom Campanella with Champagne Caramelized Onion & Asiago Cream
Add Chicken: Add Shrimp: Add Italian Sausage:





Design Your Own Holiday Buffet!

Celebrate this year's bounty with our delicious salads and side dishes crafted with your pleasure in mind. Hosting the family? The more, the merrier!

Each additional salad or side dish: per guest

SALAD SELECTIONS

- Winter Salad: Romaine, Field Greens, Dried Cherries, Feta, Cucumber & Carrots
- Asia Salad: Orange, Pomegranate, Cucumber, Wonton strips, Pickled Ginger & Scallion Vinaigrette
- Field Greens: Pear, Dates, Goat Cheese, Toasted Pumpkin Seeds
 - Holiday Caesar: Romaine, Pomegranate, Basil, Cranberries, Asiago, Hawaiian Bread Croutons

HOLIDAY ACCOMPANIMENTS

- Roasted Rainbow Baby Carrots with Honey & Thyme
- Pan-Seared Brussels Sprouts & Balsamic Glaze
 - Cornbread Dressing
- Green Beans with Leeks and Butternut Squash
 - Grilled Asparagus, Leeks & Roasted Peppers
- Old-Fashioned Green Beans with Melted Onions & Potatoes
 - Green Beans with Maple Ginger Glazed Carrots
 - Rainbow Maple & Ginger Roasted Carrots
 - Roasted Cauliflower, Brussels & Baby Carrots
- Southern Braised Collard Greens with Pickled Onions & Tomatoes
 - Smoked Gouda Macaroni & Cheese
- Wild Rice Pilaf with Celery, Thyme, Carrots & Winter Cherry
- Truffle Butter Whipped Potatoes, or Parmesan Whipped Potatoes
 - Yukon Gold Roasted Potato
- Yukon Gold Potato Gratin with Gruyère & Melted Leeks
 - Sweet Potato Soufflé with Streusel Topping
 - Chile & Brown Sugar Roasted Sweet Potatoes
 - Jalapeño Cheddar Corn Pudding





Time To Dine

Executive Chef Paired Holiday Buffet Menu

*Whether you're planning a traditional or unique celebration,
These Executive Chef curated selections are sure to please!*

THE BANGIN' BRUNCH

French Toast Strata with Challah Bread & Bourbon Vanilla Custard

Southern-Style Grits accompanied by Sharp Cheddar Cheese

Bacon Pieces and Scallions

Fluffy Egg & Fresh Snipped Chive Scramble

Smoked Turkey Sausage Pan-Seared with Creole Pepper Sauce

Hard Cider Glazed Spiral Ham

Served with Petite Butter Croissants and Spiced Sweet Potato Butter

Cajun Potato Salad with Celery, Peppers and Creole Mustard

Carved Holiday Fruit Platter Display to include Dragon Fruit, Kiwi and Blood Orange

Orange Juice

Time to Dine's Selection of Holiday Desserts & Pastries

Lunch

Add an Elegant Touch with Time to Dine's Famous Cajun Shrimp Sauté: Add



Time To Dine

Executive Chef Paired Holiday Buffet Menu

Whether you're planning a traditional or unique celebration, these curated selections by our Executive Chef are sure to please!

TIME TO DINE CLASSIC HOLIDAY FEAST

Sage & Rosemary Roasted Turkey Breast

Savory Turkey Gravy & House-made Cranberry Orange Sauce

Hard Cider/Spiked Spiral-Sliced Ham presented on Platters

Five Cheese Macaroni & Cheese

Southern Style Green Beans & Sautéed Onions

Sweet Potato Soufflé with Streusel Topping

Holiday Winter Salad

Hearth Baked Rolls & Butter

Executive Chef's Selection of Holiday Desserts



Time To Dine Executive Chef Paired Holiday Reception Selections

Savor the flavors of the season with our Executive Chef Curated Holiday Reception Menus. Whether you're planning a traditional or unique celebration, these selections are sure to please! It's everything you need for a special holiday-themed dinner party or lunch gathering.

THE BOSSES BASH

Colossal Shrimp Cocktail Shooters
with Cocktail Sauce

Chicken Caprese Skewers
With Grilled Chicken, Basil, Tomatoes
And Marinated Baby Mozzarella

Beef Tenderloin Ragout
Braised with Cremini Mushrooms, Celeriac, Parsnips & Carrots, Cabernet

Buttery Whipped Potatoes

Green Beans with Leeks

Holiday Winter Salad
Ranch Dressing & Italian Vinaigrette

Hearth-Baked Rolls & Butter

Pastry Chefs' Selection of Holiday Desserts

HIGH LOTUS CELEBRATION

Lotus Salmon
Pan-Seared with Miso and Pickled Ginger

Hoisin Chicken Breast
Grilled with Pomegranate and Hoisin

Sushi Rice

Roasted Sweet Potatoes

Charred Green Beans with Sesame

Asia Salad
Ranch Dressing & Italian Vinaigrette

Hearth-Baked Rolls & Butter

Pastry Chefs' Selection of Holiday Desserts

DASHING THROUGH THE SNOW

Petite Beef Wellington
with Mushroom Duxelles

Spicy Shrimp and Crab Dip
with Crackers and Flatbread

Pan-Roasted Chicken Breast
with Port Wine Sauce

Truffle Parmesan Mashed Potatoes

Roasted Rainbow Carrot With Charred Brussels Sprouts

Holiday Caesar Salad
Caesar Dressing & Italian Vinaigrette

Hearth-Baked Rolls & Butter

Pastry Chefs' Selection of Holiday Desserts





Time To Dine
Executive Chef Paired
Holiday Reception Selections

THE OFFICE BASH

**Cheese, Chocolate and
Fruit Display**

**Hoisin Ginger Chicken
Skewers with Pomegranate
Glaze**

**Turkey & Gravy Sliders
with Sweet Potato Butter &
Cranberry Compote**

**Smoked Gouda Macaroni &
Cheese Fritters**

**Port-Braised Pear, Aged
Bleu Cheese Praline Pecan
Bruschetta**

**Roasted Red Pepper &
Garlic Basil Hummus**

**BBQ Beef Brisket
Empanada**

**Mini Dessert Selection of:
Pecan Pie & Sweet Potato Pie**

THE MISTLETOE BALL

Chicken Caprese Skewer

**Smoked Salmon &
Cucumber Canape**

**Brown Butter & Sage
Butternut Squash Ravioli**

**Hoppin John Rice, Collard
Greens & Black-eyed Pea
Fritter**

**Butternut Squash, Gruyère,
Pomegranate & Spiced
Apple Flatbread**

**Hard-Glazed Spiral Ham
with Silver Dollar Rolls**

**Red Pepper Jam, Apple Butter
and Apricot Mustard**

**Pastry Chef's Festive
Dessert**

**LET THE FESTIVITIES
BEGIN!**

Artisan Charcuterie

A Curated Selection of
Artisan Meats, Cheeses,
Dried Fruits, Nuts, Grain
Mustard & Sliced Baguettes

**Smoked Chicken Curry
Salad on Crostini**

Wild Mushroom Tulip Pasta

with Fresh Basil, Roasted Garlic
Cream, Red Peppers, Baby
Spinach & Smoked Gouda

**Cajun Turkey Sausage &
Cheddar Fritters**

with BBQ Ranch Dipping Sauce

**Seared Flank Roulade with
Sun-dried Tomatoes,
Spinach & Asiago**

Pastry Chef's Selection of:

**Holiday Cookies and
Brownies**





Time To Dine
À la Carte Reception Selections
Have a Jolly Customizable Reception!

We recommend choosing (2) Buffet Staples, (1) Sensational Dip, (2) Cold Hors D'oeuvres, and (2) Warm Hors D'oeuvres for a basic reception that covers all the basics. Really, make the menu your own by adding an Action Station and Carving Station! The possibilities are endless...

BEAUTIFUL BUFFET STAPLES

Fresh Fruit & Berry Platter Artisan Cheese & Fruit Display

Farmer's Market Crudités Platter

Charcuterie Platter

A Curated Selection of Artisan Meats, Cheeses, Dried Fruits, Nuts,
Grain Mustard & Sliced Baguettes

SENSATIONAL DIPS

Shrimp & Crab Dip

Bacon Ranch Dip

Smoked Salmon Dip

Roasted Red Pepper Hummus

Italian Cannellini Dip

CARVING STATIONS

Requires Chef Attendant:

Fresh Herb Roasted or Cajun Roasted Whole Turkey
with Cranberry Sauce and Gravy

Brown Sugar Spiced Spiral Ham

Winter Pear & Cranberry Glazed Smoke-Brined Pork Loin





Time To Dine
À la Carte Reception Selections
Have a Jolly Customizable Reception!

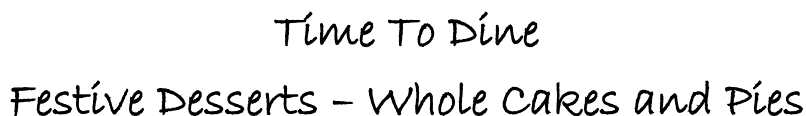
CHILLED SELECTIONS

- * Stuffed Mini Croissant of Ham, Gruyère, Cranberry Compote and Arugula
 - * (v) Pimento Cheese, Pickle Relish Crostini
 - * Chicken Caprese Skewers
- * Stuffed Mini Peppers with Creole Chicken Salad
- * Roasted Red Pepper & Garlic Basil Hummus
- * Orange Teriyaki Chicken & Rice Noodle Shooters
- * Petite Peppered Roast Beef & Caramelized Onion Handwich
 - * Smoked Chicken Curry Salad on Crostini
- * (v) Port-Braised Pear, Aged Blue Cheese & Pecan Praline Canape
 - * Fire-Grilled Vegetables
 - * Shrimp Cocktail Shooters
 - * Vegetable Crudités Shooters
- * Smoked Turkey, Apple & Brie Canapés

WARM SELECTIONS

- | | |
|---|--|
| * Cajun Turkey Sausage & Cheddar Fritters | * Spinach Artichoke Dip |
| * Buffalo Chicken Fritters with Ranch Dipping Sauce | * Mini Beef Wellington |
| * Pomegranate Hoisin Chicken Skewers | * Pork Carnita Empanada |
| * Butternut Squash, Gruyère, Pomegranate & Spiced Apple Flatbread | * BBQ Beef Brisket Empanada |
| * (v) Stuffed Mini Peppers with Quinoa, Corn, Black Beans and Spinach | * Meatloaf and Caramelized Onion Slider |
| * Shrimp and Crab Dip | * (v) Hoppin' John Arancini |
| | * (v) Cajun Red Bean & Rice Fritter |
| | * Warm Sliders: |
| | * Turkey & Gravy Sliders with Cranberry & Spiced Sweet Potato Butter |





Treat your taste buds to the season's sweet flavors with our delicious holiday dessert selections.
Choose (1) holiday dessert to accompany your entree selection; add a second dessert per person:

- | | |
|--------------------------------------|--------------------------------------|
| * White Chocolate Gingerbread Trifle | * Chocolate Cranberry Bread Pudding |
| * Cinnamon Apple Pie | * Pumpkin White Chocolate Cheesecake |
| * Red Velvet Cake | * Chocolate Peppermint Cake |
| * Pecan Chocolate Pie | * Sweet Potato or Pumpkin Pie |
| * Peach Cobbler | * Red Velvet Cheesecake |
| * Apple Caramel Cheese Tart | * Pumpkin Pie Bread Pudding |

~Substitute petite desserts for

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

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

Whole Cakes, Cheesecakes, Trifles, Puddings: each | Whole Pies: each | Petite Desserts: per person

Beverages

Spring Water (Gallon)

Sweetened or Unsweetened Tea (Gallon)

Arnold Palmer (Gallon)

TIME to DINE Citrus Punch (Gallon)

Spiced Apple Cider (Gallon)

Coffee & Tea Service

