



Holiday Menu

Elevate your holiday event with the southern hospitality and exquisite cuisine that only Dray Catering & Events can provide.

We will ensure that each detail is executed with an elegant and festive flair giving you and your guests a unique and memorable experience.

This holiday season, give yourself the gift of a Dray event and you'll be sure to end up on everyone's nice list.

Dray Catering & Events at Eighteen Hundred Drayton
1800 Drayton | Drayton, SC 29333
864-278-0210 | www.1800drayton.com

Santa is Coming to Town Luncheon

\$19/person

Fresh Holiday Salad Bar with Balsamic,
Bleu Cheese & Ranch Dressings

Complete with Toppings to include:
Tomatoes, Cucumbers, Carrots, Shredded Cheese,
Marinated Red Onions, Shredded Hard Boiled Egg,
Chick Peas, Chopped Bacon, Crumbled Feta Cheese,
Sliced Mushrooms

Fresh Lemon & Herb Chicken Breast with a
Lemon-Thyme Butter Sauce

Sliced Herbed Roast Beef “au Jus”

Honey Glazed Carrots

Green Bean Amandine

Rice Pilaf

Roasted Rosemary Potatoes

Holiday Cookies, Cream Puffs, Fresh Strawberries and
Warm Bread Pudding

Mill Town Christmas Dinner

\$22/person

Fresh Holiday Salad Bar with Balsamic,
Bleu Cheese & Ranch Dressings

Complete with Toppings to include:
Tomatoes, Cucumbers, Carrots, Shredded Cheese,
Marinated Red Onions, Shredded Hard Boiled Egg,
Chick Peas, Chopped Bacon, Crumbled Feta Cheese,
Sliced Mushrooms

Herb Roasted Carved Turkey with Dressing & Gravy

Shrimp & Grits Casserole

Honey Glazed Carrots

Green Bean Amandine

Mashed Potatoes

Rice Pilaf

Holiday Cookies, Cream Puffs, Fresh Strawberries
and Warm Bread Pudding

Holiday at Drayton

\$29/person

Passed Hors D'oeuvres

Dried Cranberry & Brie Tarts – mini tartelettes with melted brie and a cranberry relish

Spinach & Feta filled Spanakopita – triangles of flaky phyllo with spinach and cheese

Sausage and Cheese Balls – Mild fennel sausage with aged cheddar

Shrimp Lejon – Jumbo shrimp wrapped in bacon with horseradish and spice

Oven “fried” Chicken Skewers – buttermilk marinated chicken strips with herbed bread crumbs

Grazing Station

cured meats, crostini, pita, roasted olives, hummus, assorted cheeses, pickled and fresh vegetables

Carving Station

Slow roasted herbed beef with horseradish sauce, rich demiglace, assorted dinner rolls

Garlic Vegetable Medley | Rosemary red potatoes

Include Sage Roasted Turkey & Cornbread Sausage Stuffing with Giblet Gravy (add \$6/person)

Fresh Holiday Salad Bar with Balsamic, Bleu Cheese & Ranch Dressings

Complete with Toppings to include:

Tomatoes, Cucumbers, Carrots, Shredded Cheese, Marinated Red Onions, Shredded Hard Boiled Egg, Chick Peas,
Chopped Bacon, Crumbled Feta Cheese, Sliced Mushrooms

Holiday desserts

Holiday cookies, brownies, blondies, mini key lime pie

Holiday Cheer Reception

\$19/person

Pick 5:

Dried Cranberry & Brie Tarts – mini tartelettes with melted brie and a cranberry relish

Spinach & Feta filled Spanakopita – triangles of flaky phyllo with spinach and cheese

Sausage and Cheese Balls – Mild fennel sausage with aged cheddar

Shrimp Lejon – Jumbo shrimp wrapped in bacon with horseradish and spice

Oven “fried” Chicken Skewers – buttermilk marinated chicken strips with herbed bread crumbs

Crab Imperial Stuffed Mushrooms – lump crab and herbs topped with lemon aioli

Tenderloin Au Poivre Sliders – sliced beef tenderloin, onion straws, peppercorn brandy sauce on mini brioche buns

Baked Artichoke Wonton Wrappers

Grazing Station (included)

cured meats, crostini, pita, roasted olives, hummus, assorted cheeses, pickled and fresh vegetables

Pasta Station (add \$6/person)

Penne Pasta, Cheese Tortellini, fettucine, with Nanna’s Gravy (red sauce), Olive oil and Garlic,

Alfredo Sauce, with chicken, seafood medley, spinach, bacon, fresh basil, olives, capers

Carving Stations (add \$7/person)

Slow roasted herbed beef with horseradish sauce, rich demiglace, assorted dinner rolls

Garlic Vegetable Medley | Rosemary red potatoes

Add Sage Roasted Turkey & Cornbread Sausage Stuffing with Giblet Gravy (add \$6/person)

Holiday desserts (add \$7/person)

Holiday cookies, brownies, blondies, mini Pecan pie, coconut cake bites

Drayton Winter Wonderland Dinner Buffet

\$32.95/person

Fresh Holiday Salad Bar with Balsamic, Bleu Cheese & Ranch Dressings

Complete with Toppings to include:

Tomatoes, Cucumbers, Carrots, Shredded Cheese, Marinated Red Onions, Shredded Hard Boiled Egg,

Chick Peas, Chopped Bacon, Crumbled Feta Cheese, Sliced Mushrooms

Sliced Prime Rib of Beef with a Red Wine Demiglace

Baked Herbed Salmon with Chardonnay – Mustard Butter Sauce

Roasted Rosemary Chicken Breast with Wild Mushroom Reduction

Medley of Seasonal Vegetables, tossed in butter and chives

Roasted Red Skin Potatoes

Wild Rice Pilaf

Desserts

Assorted Holiday Cookies, Cream Puffs, Chocolate Dipped Strawberries,

Miniature Cheesecake Squares, Miniature Pecan Pie Bites

The Twelve Plates of Christmas

Pick 4 - \$12/person | Pick 5 - \$15/person | Pick 8 - \$22/person

Assorted Mini Quiche

Mini Crabcakes with blistered corn relish, remoulade

Assorted Puff Pastry Pinwheels: spinach and artichoke | mushroom and gouda | chorizo and mustard

Dried Cranberry & Brie Tarts – mini tartelettes with melted brie and a cranberry relish

Spinach & Feta filled Spanakopita – triangles of flaky phyllo with spinach and cheese

Sausage and Cheese Balls – Mild fennel sausage with aged cheddar

Shrimp Lejon – Jumbo shrimp wrapped in bacon with horseradish and spice

Oven “fried” Chicken Skewers – buttermilk marinated chicken strips with herbed bread crumbs

Crab imperial Stuffed Mushrooms – lump crab and herbs topped with lemon aioli

Baked Artichoke Wonton Wrappers – Delicious artichoke & Cream cheese dip baked in Wonton wrapper cups

Caprese Skewers with balsamic glaze

Lamb Lollipops (add \$4/Piece)

Stations

Add \$5 if station is not combined with an hors d'oeuvre selection

Grazing Station (add \$9/person)

cured meats, crostini, pita, roasted olives, hummus, assorted cheeses, pickled and fresh vegetables

Italian Stallion Pasta Station (add \$15/person)

penne pasta and cheese tortellini tossed to order in your choice of alfredo, marinara, or garlic oil
with a selection of:

italian cheeses, herbs, mushrooms, chicken, bacon, ham, assorted roasted vegetables

Carving Station (add \$14/person)

Slow roasted herbed beef with horseradish sauce, rich demiglace or Sage Roasted Turkey & Cornbread Sausage Stuffing
with Giblet Gravy (both, add \$6). Assorted dinner rolls, Garlic Vegetable Medley, Rosemary red potatoes

Mashed Potato Bar (add \$10/person)

mashed potatoes, stoned ground grits, assorted cheese, chopped bacon, scallions, herbs,
sour cream whipped butter, fried leeks, hay stack onions, sausage, tru e oil, lobster cream sauce

Fresh Holiday Salad Bar with Balsamic, Bleu Cheese & Ranch Dressings (add \$6/person)

Complete with Toppings to include:

Tomatoes, Cucumbers, Carrots, Shredded Cheese, Marinated Red Onions, Shredded Hard Boiled Egg,
Chick Peas, Chopped Bacon, Crumbled Feta Cheese, Sliced Mushrooms

Dray Catering & Events at Eighteen Hundred Drayton
1800 Drayton Road | Drayton, SC 29333
864-278-0210 | www.1800drayton.com