



Holiday Menu

Elevate your holiday event with the southern hospitality and exquisite cuisine that only Eighteen Hundred Drayton 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 an Eighteen Hundred Drayton event and you'll be sure to end up on everyone's nice list.

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

Santa is Coming to Town Luncheon

\$17.95/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

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

\$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

Holiday at Drayton

\$26/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

Assorted cheeses, nuts, fruits and vegetables with hummus, pimento cheese dip,
tomato basil bruschetta, breads, crackers

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, coconut cake balls

Holiday Cheer Reception

\$17/person

Enjoy a cocktail reception style event with hors d'oeuvres allowing for meaningful mingling and fellowship with your guests.

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

Assorted cheeses, nuts, fruits and vegetables with hummus,
pimento cheese dip, tomato basil bruschetta, breads, crackers

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

\$28.95/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, Coconut Cake Bites

The Twelve Plates of Christmas

Pick 4 \$10/person • Pick 5 \$12/person

Hors D'oeuvres

Roasted Tomato & Buratta Bruschetta

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

Antipasti Skewers- mozzarella, marinated tomatoes, olives, salami, herbed tortellini, with balsamic glaze

Avocado Pesto BLT bites – Cherry tomato with avocado pesto, lettuce wrapped in bacon

Stations

Grazing Station (add \$10/person)

Assorted cheeses, nuts, fruits and vegetables with hummus, pimento cheese dip,
tomato basil bruschetta, breads, crackers

Pasta Station (add \$12/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 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 \$9/person)

Mashed potatoes with toppings including:

Crumbled bacon, Prosciutto, Sour cream, scallion, olive oil, cheddar cheese, broccoli, diced tomato,
jalapeno, butter, Ham, red onion, Queso, Chili, Ranch Dressing, Salsa

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

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