

PIGÉONS HOLIDAY MENU

appetizers

holiday brie en croute \$45
cranberry and pear filling, toasted breads
serves 15-20

holiday savory cheesecake \$35
dried cranberry, brie, roasted apples, & walnuts
serves 15-20

smoked salmon platter \$150
"house smoked" salmon, dill cream, chopped eggs,
capers, red onions, toasted breads
serves 30

oyster patties \$60
50 pieces

stuffed mushrooms \$60
crimini mushrooms stuffed with spinach and
artichoke dip topped with bread crumbs 50
pieces

crab mornay dip \$85
crabmeat, cream cheese, pepper jack
cheese, toasted breads, serves 25

desserts

apple cranberry crumble \$20
serves 10-12

candy cane brownies \$45
24 pieces

chocolate raspberry

bread pudding \$30
serves 12-15

meats

served with fresh dinner rolls & your choice of
pre carved or whole

traditional turkey \$75
traditional gravy, 12-14 pounds

root beer glazed ham \$60
9-10 pounds

herb crusted beef tenderloin \$250
au jus, serves 15-20

grillades & grits \$85
serves 20

sides

all sides serve 6-8

roasted brussels sprouts \$15
bacon, pecans, & cranberries

baked mac & cheese \$35

gouda scalloped potatoes \$15

creamed sweet potatoes \$12
roasted pecans & brown sugar crumble

shrimp & mirliton dressing \$20

traditional oyster dressing \$20

cornbread dressing \$14

spinach madeline \$14

mock turtle soup \$25

corn & crab bisque \$25



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disposable ware

chafer with serving utensils & sternos-\$25

disposable ice chest with ice-\$25

delivery

\$25 within 10 mile radius of Pigeon Catering location,
additional charges for deliveries further than 20 miles

pick up

orders must be placed by 5pm December 21st

office hours

Christmas eve-9am-noon

Christmas day-Closed

payment

check and all major credit cards are accepted
pre-payment is required for all pick up and deliveries

additional services

more options with full service catering available,
please contact our sales staff for more information!