

Holiday Drop Off Collection

CLASSIC HOLIDAY BUFFET

- Salad (1): Winter Green Salad with Maple Cinnamon Ranch
- Entrée (1): Slow Roasted Turkey Breast with Au Jus & Cranberry Sauce
- Sides (3): Green Bean Casserole, Yukon Gold Mashed Potatoes, Traditional Herb Stuffing
- **Dessert (1):** Pumpkin Pie with Whipped Cream
- Freshly Baked Dinner Rolls & Cultured Butter

\$19 PER GUEST

SIGNATURE HOLIDAY BUFFET

- Salad (2): Winter Green Salad with Maple Cinnamon Ranch, Holiday Waldorf Salad with Nutmeg Honey Yogurt Dressing
- Entrée (2): Pomegranate Molasses Roasted Chicken, Harissa Honey Glazed Pork Loin with Roasted Carrots
- **Sides (3):** Yukon Gold Mashed Potatoes, Haricot Vert with Shallot Butter, Wild Rice Pilaf with Cranberries & Herbs
- Dessert (1): Holiday Bread Pudding with Vanilla Crème Anglaise
- Freshly Baked Dinner Rolls & Cultured Butter

\$25 PER GUEST

HOLIDAY LUXE BUFFET

- **Salad (3):** Winter Green Salad with Maple Cinnamon Ranch, Holiday Waldorf Salad with Nutmeg Honey Yogurt Dressing, Roasted Beet & Pistachio Salad with Citrus Vinaigrette
- Entrées (3): Slow Braised Balsamic Fig Beef Short Ribs, Miso-Glazed Salmon with Gingered Winter Greens, Pomegranate Molasses Roasted Chicken
- **Sides (3):** Yukon Gold Mashed Potatoes, Haricot Vert with Shallot Butter, Wild Rice Pilaf with Cranberries & Herbs
- Dessert (2): Holiday Bread Pudding, Chocolate Sea Salt Tart
- Freshly Baked Dinner Rolls & Cultured Butter

\$30 PER GUEST

*Available October 6 – December 30 | Minimum 25 guests 801-548-0715 | sobe-eats.com | @sobeeatsut