



November Specials

CARVED WHOLE TURKEY PACKAGES - \$339.99 Serves up to 12pp | \$599.99 Serves up to 24pp

Includes Carved Whole Turkey topped with Rosemary Brown Gravy, Apricot Spiced Glazed Ham, Roasted Garlic Mashed Potatoes, SGC Stuffing, Sweet Potato Casserole with Marshmallow, Maple & Pecans, Green Bean Casserole with Crispy Onions, SGC Dinner Rolls, SGC Signature Pumpkin & Apple Pies with Cinnamon Whipped Cream

NOVEMBER SIGNATURE CUPCAKES - \$3.99ea / \$39.99per dozen

Fall Spice Cupcake with Vanilla Buttercream & Candied Fruit, Date & Pecan Cupcake with Orange Buttercream, Ginger Cupcake with Lemon-Clove Cream Cheese Icing

NOVEMBER BREAKFAST BURRITOS (2pp) - \$11.99pp

Fresh Scrambled Egg, Bacon, Cheddar - Scrambled Egg, Mozzarella & Pico de Gallo - Fresh Sliced Fruit Platter

PECAN FRENCH TOAST CASSEROLE CUPS - \$14.49pp

SGC Signature Individual French Toast Cups (1pp) topped with Toasted Pecans and Brown Sugar, Scrambled Eggs, Smoked Bacon & Turkey Sausage Links, Fresh Sliced Fruit Platter, Maple Syrup

ROASTED WHIFFLETREE FARM TURKEY (minimum 12pp) - \$21.99pp

Slow Roasted Virginia Pastured Whole Carved Turkey with Rosemary Gravy, Seasonal Roasted Vegetable Medley, Herb Roasted Red Bliss Potatoes, Roasted Beet Garden Salad with Pumpkin Seeds, Feta Crumbles, Balsamic Vinaigrette, SGC Dinner Roll Assortment

WAITIN' FOR THAT WINTER WONDERLAND - \$18.49pp

Sweet Potato crusted Chicken Breast set on Dijon Cream Sauce, Cider Roast Pork Loin with Apples, Kale & Cider au jus, Roasted Sweet Potatoes with Fresh Herbs, Brussel Sprouts with Carrots, Fresh Thyme and Lemon Butter, Roasted Beet Garden Salad with Pumpkin Seeds, Balsamic Vinaigrette, SGC Focaccia Bread

SGC EXCLUSIVE - BOLD ALOHA SUNSHINE SANDWICH- \$17.99pp

Boar's Head Brand Turkey & Pineapple Sandwich with Roasted Red Peppers, Arugula and Chipotle Aioli
Served with SGC Parmesan Chips, SGC Fruit Salad

WARM WEATHER DREAMIN' SOUP & SALAD - \$16.89pp

Beef & Farro Stew with Vegetables, Creamy Mushroom Bisque, Entrée Winter Green Salad with Pears, Goat Cheese & Caramelized Onions, SGC Balsamic Vinaigrette, Assortment of Rolls with Butter, Signature Fall Cookie Assortment

FAVORITE FALL STUFFED CHICKEN - \$16.89pp

Boneless Chicken Stuffed with Kale, Mozzarella Cheese and Sundried Tomatoes with Herb Cream Sauce, Penne Pasta with Sun-Dried Tomato & Basil Cream and Parmesan, Roasted Fall Vegetables, SGC Autumn Garden Salad with Signature Dressings, SGC Bread Platter

MINIATURE HOLIDAY SWEETZ - \$6.29pp

Miniature Holiday Desserts to include Mini Snickerdoodle Cookies, Pumpkin Cheesecake Drops, Miniature Pecan Pie Tartlettes, Gingerbread Pumpkin Shooters, Winter Macarons (2 pieces per person)

S'MORES & HOT COCOA STATION - \$9.99pp

Fresh Hot Cocoa Accompanied By Mini Marshmallows, Chocolate Curls and Cinnamon Sugar, Served with Individual S'mores. Hot Cocoa a la carte - \$69.99 to serve up to 15

SGC PUMPKIN CHEESECAKE - \$49.99 each

Creamy Pumpkin Spice Cheesecake baked to perfection sliced into 16 pieces, garnished with Vanilla whipped cream and Fresh Mint.

MULLED FRESH HOT APPLE CIDER - \$67.99 (serves up to 15)

Fresh Apple Cider simmered with Cinnamon, Anise and Nutmeg. Served with cups

FALL BREAKFAST LOAVES - Small 12pp \$47.99 / Medium 18pp \$70.99 / Large 24pp \$94.99

Assortment of Fall Breakfast Loaves to include Pumpkin, Zucchini, Poppy, Chocolate, and other signature flavors.

ALMOST WINTER WONDERLAND - \$18.49pp

SGC Classic Chicken Roulade with Spinach, Peppers & Crispy Onions, Roasted Pork Loin with Apples, Kale & Cider au jus, Roasted Sweet Potatoes with Fresh Herbs, Fall Vegetable Medley, Roasted Beet Garden Salad with Pumpkin Seeds, Feta Crumbles, Balsamic Vinaigrette, SGC Focaccia Bread

PUNKIN PASTRY PLATTER - Small 12pp \$48.99 / Medium 18pp \$71.99 / Large 24pp \$95.99

Fresh Baked Pumpkin Muffins, Pumpkin Streusel Breakfast Loaf, Pumpkin Danish

WINTER BREAK CANCUN QUESADILLAS - \$15.99pp

Chipotle Chicken Quesadillas - Flour Tortillas with Chicken, Jack Cheese & Pico de Gallo - Chipotle Veggie Quesadillas - Flour Tortillas with Caramelized Onion, Seasonal Vegetables & Jack Cheese served with Cilantro-Lime Cream, Mexican Rice with Ranchero Beans, Fresh Cilantro Salsa, Sour Cream and Fresh Guacamole, Tri Color Tortilla Chips, SGC Garden Salad with Jalapeno Ranch Dressing & White Balsamic Vinaigrette

THANKSGIVING PANINI FEAST - \$17.99pp

Panini Duo: Fresh Sliced Turkey, Swiss Cheese, Sautéed Kale and Cranberry Relish - Panini Italiano with Ham, Prosciutto and Olive Loaf, Toasted Fennel Seed Parmesan Chips, SGC Autumn Green Salad with Roasted Vegetables and SGC Signature Dressings, Signature Fall Cookie Assortment

SUNNY AUTUMN DAY CELEBRATION - \$19.89pp

Grilled Chicken Breast with Caramelized Fennel Beurre Blanc, Boars Head Maple Glazed Ham, SGC Stuffing, Grilled Green Beans with Peppers & Onions, SGC Bread Platter, and Classic Pumpkin Pie with Vanilla whipped Cream

BAKED FALL PASTA DUO - \$14.99pp

Baked Fusilli with Butternut Squash Cream & Parmesan - Penne al Forno with Roasted Tomato Pomodoro, Mozzarella & Basil, SGC Caesar Salad, SGC Focaccia Bread

VIRGINIA FARM CHICKEN & BEEF BRISKET- \$19.49pp

Herb Roasted Whiffletree Farm Chicken set in Fennel au Jus, Braised Beef Brisket with Rosemary Demi Glace, Baked Macaroni & Cheese, SGC Baked Beans with Toasted Fennel Seed, SGC Signature Coleslaw, Fresh Baked Corn Muffins Brushed with Honey Butter

GRILLED BEEF LOIN & FENNEL BRAISED SALMON - \$18.99pp

Grilled Beef Loin topped with Mushroom Espagnole Sauce, Braised Pork with Caramelized Fennel & au Jus, Herb Roasted Red Bliss Potatoes, Roasted Fall Vegetables, SGC Autumn Green Salad with Signature Dressings, SGC Dinner Roll Assortment