



835 South Second Street
Springfield, IL 62704

217.523.4466

www.connscatering.net

CONN'S
catering & events

HOLIDAY DINNER BUFFET MENU

Priced Per Person | Based on two-hours of service | Minimum 50 guests | Includes Tea & Water Service

TIER I...\$22.95
Choose 1 entree
and 3 accompaniments

TIER II...\$26.95
Choose 2 entrees
and 2 accompaniments

TIER III...\$29.95
Choose 2 entrees
and 3 accompaniments

SALAD (SELECT ONE)

Served with Warm Dinner Rolls & Butter

Holiday Salad with Mixed Greens, Brown Sugar & Bourbon Poached Pears, Crunchy Candied Walnuts, Shaved Parmesan and a Tangy Balsamic Vinaigrette (v,gf)

Conn's House Salad with Mixed Greens, Dried Cranberries, Walnuts, Cucumbers and Feta Cheese with Classic Herb Vinaigrette and Ranch Dressing served on the side (v,gf)

Caesar Salad with Red Onions, House-Made Croutons and Shredded Parmesan Cheese, Served with Classic Caesar Dressing (v)

ENTREES

Roasted Bourbon Glazed Chicken Breast topped with Roasted Red Peppers and Fresh Green Onion (gf)

Three Cheese Stuffed Chicken Parmesan topped with Marinara and Melted Mozzarella + 2.00 pp

Garlic & Herb Roasted Turkey Breast served with Fresh Cranberry Sauce (gf)

Apple Brandy Roasted Pork Loin (gf)

Orange, Bourbon & Pecan Glazed Ham (gf)

French Onion Meatloaf with Caramelized Onions, Fresh Thyme and Melted Gruyere Cheese

Beef Stroganoff Tender Chunks of Beef in a Creamy Mushroom Stroganoff Sauce, served over Egg Noodles

Sliced Sirloin of Beef with Béarnaise Sauce (gf) +3.00 pp

Holiday Salmon Baked Salmon Filet topped with Pomegranate Sauce, Pecans, and Fresh Rosemary (gf) + \$4.00 pp

Lasagna Layers of Baked Pasta, Italian Meat Sauce, Creamy Ricotta and Mozzarella and Parmesan Cheeses

Vegetable Lasagna Layers of Baked Pasta, Bechamel, Creamy Ricotta, Fresh Spinach, Broccoli, Carrots, Zucchini, Mushrooms, and Onions, Mozzarella and Parmesan Cheeses (v)

ACCOMPANIMENTS

Green Beans Almondine (v,gf)

Maple Bourbon Glazed Carrots (v,gf)

Holiday Roasted Vegetables
with Brussel Sprouts, Carrots, Cranberries, Pecans and Maple Syrup (v,gf)

Snow peas with Roasted Red Peppers (v,gf)

Rice Pilaf (v)

Conn's Creamy Mac & Cheese (v) Add Bacon + \$1.00 pp

Garlic Smashed Potatoes (v,gf)

Baked Potato with Butter & Sour Cream (v,gf)

Twice Baked Potato with Cheese, Bacon & Sour Cream (gf) + \$1.00 pp

Candied Yams with Brown Sugar and Honey topped with Crushed Walnuts (v,gf)

Holiday Potatoes Creamy, Cheesy Hashbrown Casserole, baked with a Crispy Topping (v)

Parmesan Risotto (v,gf) + \$1.00 pp

DESSERTS \$3.95

(one accompaniment may be substituted for dessert)

Sticky Toffee Pudding Goopy Sponge Cake Drenched in Warm Toffee Sauce (v)

Gourmet Dessert Bars Chocolate-Peanut Butter, Pecan, Pumpkin (v)

Sheet Cake Red Velvet, Chocolate or Vanilla (v)

Cranberry-Orange Posset (v,gf)

Ny Style Cheesecake topped with Chocolate & Caramel Drizzle, Kahlua Infused Whipped

Cream and Cacao Nibs ... +\$1.00 pp

Prices are subject to a 20% service charge and sales tax | Surcharge of \$5 per person will apply for less than 50 guests