

## MAIN COURSE

Feeds 15-25

CIDER BRINED ROASTED  
TURKEY WITH SAGE AND  
ROSEMARY GRAVY  
\$80

HONEY HOT PINEAPPLE  
GLAZED HAM  
\$75

OVEN ROASTED PORK  
TENDERLOIN WITH  
TARRAGON MUSTARD  
SAUCE  
\$75

RED WINE BRAISED  
BEEF SHORT RIBS WITH  
CAMELIZED ONIONS  
\$18 per person

GARLIC AND HERB  
CRUSTED PRIME RIB WITH  
AU JUS  
\$18 per person



## SIDES

Feeds 15-25

BROWN BUTTER MASHED  
POTATOES  
\$55

ANDOUILLE SAUSAGE  
CORNBREAD DRESSING  
\$65

SAGE AND SMOKED  
TURKEY CORNBREAD  
DRESSING  
\$65

CHARRED BRUSSELS  
\$45

5 CHEESE MAC & CHEESE  
\$75

LOBSTER MAC & CHEESE  
\$100

CRISPY GARLIC GREEN  
BEANS  
\$40

SWEET POTATO MASH  
WITH PECAN PAULINE  
SAUCE  
\$55

DUCK FAT ROASTED  
POTATOES  
\$55

BRAISED COLLARD  
GREENS WITH  
SMOKED TURKEY  
\$50

SAUTEED CABBAGE  
\$40

GREEN BEAN CASSEROLE  
\$45

POTATO AU GRATIN  
\$55

CORN MAQUE CHOUX  
\$40



## DESSERTS

Feeds 15-25

PAULINE BREAD  
PUDDING WITH  
BOURBON CREAM  
\$75

PECAN PIE CHEESECAKE  
\$85

SWEET POTATO SOUFFLE  
WITH BROWN SUGAR  
CRUMBLE  
\$65

PEACH COBBLER  
\$75



# Pix & Pins

## HOLIDAY CATERING MENU

Capri

Highball  
LANES

THE  
PEARL



CONTACT

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