



2026
HOLIDAY
MENU

ACTION & DISPLAY STATIONS

Minimum of 3 Selections

Artisan Cheese & Charcuterie \$14

*assorted cheeses | cured meats | pimento cheese | olives
seasonal jam | nuts & fruits | crostini*

Winter Burrata Board \$12

*fresh burrata | roasted grapes | hot honey | candied pecans
crostini*

Baked Brie Board \$8

*puff pastry wrapped brie | cranberry orange relish
candied pecans*

Smoked Salmon Display \$14

*cold smoked salmon | herbed cream cheese
capers | everything crostini*

Signature Meatball Bar \$12

*choice of 2
classic beef | turkey & sage | pork & fennel
lamb & goat cheese*

ACTION & DISPLAY STATIONS

Minimum of 3 Selections

Southern Biscuit Bar \$10

*buttermilk biscuits | country ham
honey butter | pimento cheese*

Slider Bar \$12

*choice of 2
flipside burger | pulled pork | grilled chicken*

Mashed Potato Bar \$8

bacon | cheddar | scallions | brown gravy | sour cream

Signature Shrimp & Grits Station \$14

smoked tomato gravy | andouille | spinach | charred peppers

Mac & Cheese Bar \$9

cheddar | pimento cheese | bacon | green onion | breadcrumbs

CARVING STATIONS

Served with Soft Rolls & Whipped Butter
required chef attended- \$200 per chef

Slow Roasted Beef Teres Major \$24
creamy horseradish sauce

Herb Crusted Prime Rib \$32
red wine demi-glace

Honey Rosemary Ham \$18
cracked mustard sauce

Roasted Turkey Breast \$18
cranberry orange relish

Herb Roasted Atlantic Salmon \$26
lemon butter sauce

Bourbon Glazed Salmon \$26
cranberry gastrique

BUTLER PASSED HORS D'OEUVRES

Cold Selections

Fig & Brie Phyllo Cup \$3
salted caramel

Cranberry & Brie Phyllo Cup \$3
cranberry orange relish | creamy brie

Smoked Salmon Phyllo Cup \$4
herbed cream cheese | capers | dill

Caprese Picks \$4
mozzarella | basil | tomato | balsamic glaze

Roasted Pear & Brie Crostini \$4
hot honey | candied pecans

Warm Selections

Maple Glazed Salmon Bite \$4
sweet potato round | cranberry relish

Short Rib Wellington Bite \$5
puff pastry | red wine demi

Beef Tenderloin Crostini \$5
horseradish cream | crispy shallots

BUTLER PASSED HORS D'OEUVRES

Hot Honey Chicken & Waffle Bite \$4
crispy chicken | mini waffle | hot honey

Petite Ham Biscuits \$4
white cheddar pimento cheese

Steak Skewers \$5
peppers | grilled onion | harissa aioli

Shrimp & Andouille Skewers \$5
smoked tomato aioli

Chicken & Mushroom Skewers \$4
truffle aioli

Country Ham Wrapped Shrimp \$4
smoked tomato butter

Petite Carolina Crab Cakes \$6
cracked mustard aioli

Bacon Wrapped Dates \$4
honey | pecans

Pimento Cheese Stuffed Mushrooms \$3
white cheddar pimento cheese | crispy breadcrumbs

Granny's Sausage Balls \$3
cheddar | comeback sauce

Butternut Squash Tartlet \$4
whipped ricotta | sage brown butter

COMPOSED SMALL PLATES

Braised Short Rib & Parmesan Polenta \$12

red wine demi

Maple Glazed Salmon \$11

wild rice pilaf | cranberry gastrique

Carolina Crab Cake \$9

roasted asparagus | herb risotto

Butternut Squash Risotto \$9

fig balsamic | sage brown butter

Cheerwine Braised Beef \$12

stone ground grits | peanut brittle

Sticky Ribs \$10

cranberry glaze | apple slaw

HOLIDAY DINNER BUFFET

\$55 per person

Includes: Two Hors D'Oeuvres | One Salad | Two Entrees |
Two Sides | One Dessert

SALADS

Mixed Greens

*crisp garden greens | tomatoes | cucumbers | watermelon radish
carrots | cheddar cheese | smoked bacon
served with white balsamic vinaigrette & herb ranch*

Classic Caesar

parmesan frico | lemony caesar | rosemary focaccia croutons

Winter Harvest Salad

*mixed greens | roasted butternut squash | fresh apples
goat cheese | red onion | house-made maple dijon vinaigrette*

ENTREES

*sage rubbed turkey breast | honey rosemary ham
apple brined pork loin | herb roasted chicken breast
stuffed chicken breast | mushroom ravioli
roasted cold water salmon | bourbon glazed salmon
beef teres major | braised beef short ribs (+\$5)*

STARCHES

*crème fraîche mashed potatoes | pecan sweet potato mash
herbed basmati rice | aged cheddar mac & cheese
loaded potato casserole*

VEGETABLES

*seasonal roasted vegetables | southern green beans
honey glazed carrots | balsamic brussels sprouts
roasted broccolini*

HOLIDAY DESSERTS

Signature Holiday Desserts \$6
Choice of Two

Chocolate Peppermint Tartlets

Bourbon Pecan Tartlets

Cranberry Orange Cheesecake Bites

Peppermint Chocolate Mousse Cups

Salted Caramel Bread Pudding

Apple Turnovers

Holiday Sugar Cookies

Mini Cheesecakes

Espresso Martini Dessert Shooters

Apple Cobbler

HOLIDAY BEVERAGE ENHANCEMENTS

CLIENT TO PROVIDE THE ALCOHOL – FLIPSIDE WILL PROVIDE
EVERYTHING ELSE

Hot Chocolate Bar \$5

*mini marshmallows | whipped cream | caramel sauce
chocolate chips | peppermint bites*

Hot Apple Cider Station \$4

with cinnamon sticks

HOLIDAY SIGNATURE COCKTAILS

White Christmas Martini - \$7

Maple Pecan Old Fashioned - \$7

Cranberry Aperol Spritz - \$6

Spiced Pear Mule - \$6

Holiday Espresso Martini - \$7