



# CATERING

705.733.9934  
catering@project658.com

## HOLIDAY MENU

### BUILD YOUR OWN HOLIDAY BUFFET \$25 PER PERSON

Includes your choice of 2 entrees, 1 starch or vegetable, salad, rolls, beverages, and 1 traditional dessert.  
Additional sides/starches \$1.50 per person.

#### ENTREES/PROTEINS

(All proteins can be smoked upon request)

##### ROSEMARY & THYME ROASTED TURKEY

A whole turkey, roasted with rosemary, thyme, lemons, and butter, served sliced and with a house made white turkey gravy

##### STUFFED PORK TENDERLOIN

*w/ Cranberry/Apple stuffing*

Roasted pork tenderloin, stuffed with a cranberry/apple stuffing, and topped with house made peppercorn gravy

##### BAKED HONEY HAM

*w/ Pineapple-Honey Glaze*

A melt in your mouth baked ham, glazed with honey and pineapple, and served with a pineapple/cherry gastrique

##### PRIME RIB

*w/ Mushroom Demi or Marsala Sauce*

(Additional \$3 per person)

Choice Prime Rib cooked to a temperature of your choosing, and served with a mushroom demi-glaze, or mushroom marsala sauce

##### SMOKED PORK BELLY

Pork Belly smoked over hickory chips, and seasoned with our secret house dry rub.

##### ROASTED SALMON

*w/ Maple Mustard Glaze and Tarragon*

Seared and roasted salmon, topped with a maple mustard glaze

##### SOUTHERN MEATLOAF

*w/ Brown Gravy*

Meatloaf just like your grandmother's, with house made brown gravy

#### VEGETABLES

(All sides are house made with the freshest ingredients available)

##### GREEN BEANS

##### GREEN BEAN CASSEROLE

##### CORN PUDDING

##### CREAMED CORN

##### CRANBERRY SAUCE

##### ROASTED BROCCOLI

##### ROASTED ROOT VEGETABLES

##### ROASTED BEETS

##### COLLARD GREENS

#### STARCHES

##### MASHED POTATOES

##### MAC & CHEESE

##### CRANBERRY & APPLE STUFFING

##### SWEET POTATO CASSEROLE

##### ROASTED RED POTATOES

\*10% delivery fee or a 20% in-house service fee  
\*658 Catering is only available for parties of 15+ people



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## HOLIDAY MENU

### BUILD YOUR OWN SOUP AND SALAD BUFFET \$15 PER PERSON

Includes your choice of 2 soups, 2 salads (or the option to build your own), rolls, beverages, and 1 traditional dessert.

#### SALADS

##### CAESAR

Romaine, croutons, shaved parmesan cheese, and house made caesar dressing

##### ROOT VEGETABLE

Seasonal root vegetables w/ spinach, kale, and a thickened lemon yogurt dressing

##### WARM KALE

Croutons, parmesan, and a red wine peppercorn vinaigrette

##### BUILD YOUR OWN

###### *Choice of:*

- Spring mix
- Arugula
- Spinach
- Carrots
- Tomatoes
- Bell pepper
- Onion
- Shredded cheddar cheese
- Crumbled blue cheese
- Cucumbers
- Hard boiled eggs
- Bacon bits
- Chickpeas
- Walnuts
- Dried cranberries
- Croutons

###### *Dressings:*

- Ranch dressing
- Italian dressing
- Honey mustard
- Thousand island
- Balsamic vinaigrette

#### SOUPS

##### SPLIT PEA & HAM

##### POTATO W/ CHIVES & BACON

##### CHICKEN NOODLE

##### CHICKEN & DUMPLINGS

##### ROOT VEGETABLE

##### BROCCOLI & CHEESE

##### SHRIMP GUMBO (ADDITIONAL \$2 PER PERSON)

#### DESSERTS

##### PUMPKIN PIE

##### PECAN PIE

##### APPLE PIE

##### APPLE CAKE

##### CHOCOLATE LAVA BITES

##### CHEESECAKE BITES

##### RED VELVET BITES

##### PEACH COBBLER

##### NEW YORK CHOCOLATE ECLAIR CAKE

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