



ALL JS CATERING

THE AUTUMN HARVEST HOLIDAY MENU • 2026

FEATURED HORS D'OEUVRES

Chipotle Mango Meatballs

Slow-simmered, savory meatballs tossed in a vibrant, smoky chipotle glaze brightened with sweet mango nectar.

Beef Tenderloin Bruschetta

Thinly sliced, herb-crusted beef tenderloin served atop toasted artisan crostini, finished with a drizzle of balsamic reduction and microgreens.

Gourmet Stuffed Mushrooms

Plump mushroom caps generously filled with a savory blend of herbs and artisan cheeses, baked until golden brown.

Bacon-Wrapped Chicken Bites

Tender, seasoned chicken breast bites wrapped in crispy, thick-cut bacon and brushed with a warm autumn glaze.

Gourmet Deviled Eggs

A classic favorite elevated with a silky, piped yolk filling, garnished with fresh chives and a dusting of smoked paprika.

Smoked Salmon Rosettes

Delicate ribboned smoked salmon served on crisp cucumber rounds with a bright, herbed cream cheese spread.

SOPHISTICATED SIDES

Silky Turkey Gravy

A velvety, rich classic gravy made from scratch with deeply roasted giblet stock and fresh herbs.

Classic Herb Stuffing

Traditional artisan bread cubes tossed with fresh sage, rosemary, thyme, celery, and onions, baked until golden brown.

Creamy Whipped Potatoes

Buttery, velvety smooth Yukon Gold potatoes whipped with heavy cream and a touch of roasted garlic.

Roasted Maple Sweet Potatoes

Tender, oven-roasted sweet potato cubes tossed with pure maple syrup, warm cinnamon, and a hint of sea salt.

Green Beans Amandine

Crisp-tender French green beans tossed in a bright lemon-butter sauce and topped with toasted, sliced almonds.

Roasted Brussels Sprouts with Bacon

Caramelized, oven-roasted Brussels sprouts tossed with thick-cut smoky bacon and a drizzle of pure maple syrup.

House-Made Cranberry Sauce

A vibrant, tangy-sweet relish bursting with whole fresh cranberries, orange zest, and a hint of cinnamon.

Warm Yeast Rolls

Soft, fluffy oven-baked dinner rolls served warm with whipped, creamery butter.

HAND-CARVED ENTRÉES

Slow-Roasted Turkey Breast

Herb-crusted and slow-roasted to juicy perfection, carved thin and served with natural pan juices.

Rosemary & Garlic Roasted Pork Tenderloin

Lean, tender pork medallions seared with fresh rosemary and garlic, finished with a savory apple-thyme pan sauce.

Brown Sugar & Spice Glazed Ham

Tender, premium ham baked with a warm-spiced brown sugar glaze and finished with a hint of autumn cider reduction.

Peppercorn Crusted Beef Tenderloin

Premium, melt-in-your-mouth beef tenderloin crusted with cracked peppercorns, served with a rich, velvety demi-glaze.

FRESH AUTUMN SALADS

Crisp Caesar Salad

Fresh, crunchy romaine hearts tossed in a creamy, garlic-parmesan Caesar dressing, topped with crisp garlic-herb croutons.

Full Harvest Salad

Mixed baby greens and romaine, topped with sweet dried cherries, crunchy candied pecans, and crumbled goat cheese with apple cider vinaigrette.

FROM THE PASTRY CHEF

Spiced Pumpkin Pie

A silky, richly spiced pumpkin custard nestled in a flaky, buttery crust, served with fresh vanilla bean whipped cream.

Deep-Dish Apple Pie

Spiced Honeycrisp and Granny Smith apples piled high in a golden lattice crust, baked until bubbling.

Southern Peach Pie

Sweet, juicy peaches baked with warm autumn spices in a melt-in-your-mouth pastry crust.

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