

Celebration Holiday Buffet

Festive Hors d'oeuvres - SELECT THREE

Fig, CranRaisins & Walnut Cream Cheese Roll with Crackers
Roasted Vegetables with Ginger Teriyaki in Phyllo Cup
Fresh Fruit Kebabs or Seasonal Fresh Fruit Tray
Polenta Triangle with Caramelized Onion, Bleu Cheese, Candied Walnut
Mini Beef Wellington ~ Filet Mignonettes with Mushroom Duxelle in Puff Pastry Shell
Mango Shrimp Salad in Wonton Cup
Imported and Domestic Cheese Tray Garnished with Figs & Spiced Walnuts
Baked Brie in Puff Pastry with Apple Pear Chutney, & Premium Crackers

Fresh Crisp Salads - SELECT TWO

Garden Salad with Assorted Dressings
Spinach Salad with Cranraisins, Tomatoes, & Candied Walnuts
Beet Salad with Macadamia & Pomegranate
Caesar Salad with Hearts of Romaine, Garlic Croutons & Shaved Parmesan
Penne Pasta Salad with Sundried Tomato, Pine Nuts, Feta
Orzo Salad with Artichokes, Cranraisins, Feta
Mixed Greens with Persimmons & Toasted Pecans with Citrus Vinaigrette

Classic Hot Entrées - SELECT ONE

Chicken with Grilled Pears, Roasted Tomato, & Candied Pecans
Roasted Turkey with Gravy & House Made Fresh Cranberry Sauce (Whole Turkey Carved, or Breast & Thigh Combo)
Chicken Marsala with Toasted Hazelnuts
Herb Crusted Pork Loin with Peppercorn Sauce
Sliced Honey Glazed Ham with Herb Mustard Sauce on the side
Chicken Stuffed with Brie and Cranraisins with Light Mushroom Sauce
Penne Pasta with Corralitos Sausages, Peppers, & Homemade Marinara
Chicken Wellington with Artichoke Duxelle & Light Mushroom Sauce
Salmon with Pink Peppercorn Demiglace (Adds \$2/Guest)
Prime Rib Carved with Horseradish & Au Jus (Adds \$3/Guest)
Beef Wellington ~ Tender Filet Mignon with Mushroom Duxelle in Puff Pastry Shell (Adds \$2/Guest)

Vegetarian Entrée (Vegan Available Upon Request) - SELECT ONE

Cheese Tortellini with Pumpkin Cream Sauce
Sweet Potato Soufflé with a Touch of Nutmeg
Creamy Risotto with Butternut Squash
Roasted Portabella over Cheesy Polenta
Orzo with Roasted Vegetables & Fontina Cheese

Accompaniments - SELECT ONE

Herb Butter Rice
Roasted Red Potatoes with Rosemary
Polenta Squares with Jack Cheese and Marinara
Mashed Potatoes with Gravy
Scalloped Potatoes
Cornbread Stuffing
Traditional Sage Stuffing with Mushrooms

Garden Fresh Vegetables - SELECT ONE

Green Beans with Toasted Almonds & Shallots
Sautéed Summer Squashes with Fresh Herbs
Roasted Parsnips & Baby Carrots with Fennel
Grilled Vegetable Platter Drizzled with Balsamic Reduction
Buttered Corn with Red Peppers
Candied Yams with Pecans

CHOOSE FROM - Warm Herb Focaccia or Assorted Dinner Rolls with Butter

Menu Pricing:

100 Guests or more: \$37/Person, 50 - 99 Guests: \$40/Person,
Includes Service Staff, China, Silverware, & Linens. Service Charge & Sales Tax Apply.