

Holiday Dinner Buffet

~ Stationary hors d'oeuvres ~

Imported and Domestic Cheeses and Fruit Display *with flat breads and crackers*

Choice of Two Salads:

Roasted Cabbage & Fennel Salad - Julienne Carrots, Citrus Vinaigrette

Roasted Beet Salad - Orange Segments, Goat Cheese, Shaved Red Onions, Red Wine Vinaigrette

Arugula Salad - Roasted Fennel Vinaigrette, Sun Dried Cranberries, Grape Tomatoes, Purple Onions

Spinach Salad - Grape Tomatoes, Pickled Purple Onions, Sautéed Wild Mushrooms,
Candied Walnuts, Cranberry Vinaigrette

Baby Greens Salad - Shredded Carrots, Cucumbers, Cherry Tomatoes, Spiced Pepitas, Maple Vinaigrette

Add Soup for \$6 Per Person

Clam Chowder | Sweet Potato Andouille Bisque | Butternut Squash Bisque

Choice of One Entrée from Each Category:

Chicken/Poultry Entrées

Seared Sage Chicken Breasts, Apple Cider Jus Lie

Grilled Chicken Breasts, Parsnip Vin Blanc

Sliced Turkey Breast, Traditional Gravy

Beef/Pork Entrées

Grilled Flank Steak of Angus Beef, Sage Chimichurri Sauce

Boneless Braised Short Ribs, Pearl Onion Demi-Glace Cider

Glazed Pork Loin, Caramelized Pear Jus Lie

Maple Cured Pork Loin, Pancetta Apple Chutney

Pasta Entrées

Butternut Squash Ravioli, Sweet Potato Chive Cream

Cheese Tortellini, Sage Walnut Pesto

Penne Pomodoro with Roasted Vegetable

Choice of One Starch:

Herb Roasted Potatoes

Sun-Dried Cranberry Stuffing

Maple Roasted Sweet Potatoes

Chef's Choice of Seasonal Vegetable

Pastry Chef's Creation of Holiday Desserts

Fresh Brewed Coffee, Decaf Coffee and Hot Tea

\$59.00 per person

\$75.00 per person includes one hour of open bar

Excluding tax and service charge