

# Holiday Luncheon Buffet

~ Stationary hors d'oeuvres ~

Imported and Domestic Cheeses and Fruit Display

*Appropriate flat breads and crackers*

## **Choice of Two Salads:**

**Roasted Brussel Sprout Salad** - Dried Cranberry, Cherrywood Bacon Bits, Spinach, Dijon Vinaigrette

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

**Quinoa Salad** - Roasted Tomatoes, Red Onion, Arugula, Kalamata Olive, Herb Oil

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

## **Choice of One Entrée From Each Category:**

### **Chicken/Poultry Entrées**

**Pan Roasted Chicken Breasts** - Dried Cranberry Demi

**Grilled Chicken Breasts** - Parsnip Cream Sauce

**Sliced Turkey Breast** - Traditional Gravy

### **Beef/Pork Entrées**

**Grilled Flank Steak of Angus Beef** - Pearl Onion Demi-glace

**Boneless Braised Short Ribs** - Burgundy Jus

**Cider Glazed Pork Loin** - Caramelized Pear Jus Lie

### **Pasta Entrées**

**Butternut Squash Ravioli** - Sweet Potato Chive Cream

**Cheese Tortellini** - Sage Walnut Pesto

### **Penne ala Vodka**

## **Choice of One Starch:**

Herb Roasted Potatoes

Sun-Dried Cranberry Stuffing

Maple Roasted Sweet Potatoes

**Chef's Choice of Seasonal Vegetable**

**Fresh Baked Rolls and Butter**

**Pastry Chef's Creation of Holiday Dessert**

**Fresh Brewed Coffee, Decaf Coffee and Hot tea**

\$48.00 per person

\$65.00 per person includes one hour of open bar

Excluding tax and service charge