



Create Your Own Holiday Buffet

Minimum of 50 Guests

Price based on 1 ½ hours of consumption

Salads

Classic Caesar Salad

Crisp Romaine, Herbed Croutons, Shaved Parmesan Cheese, Caesar Dressing

Spinach and Arugula Salad

Fresh Strawberries, Feta Cheese, Toasted Almonds, Lemon Poppy seed Dressing

Seasonal Greens with Mandarin Oranges

Crisp Greens, Mandarin Oranges, Shaved Fennel, Candied Almonds,
Blood Orange Vinaigrette

Caprese Salad

Fresh Sliced Tomatoes, Mozzarella Cheese, Basil and Balsamic Drizzle

Antipasto Salad

Fresh and Pickled Vegetables, Salami, Italian-Balsamic Dressing

Entrees

Roasted Turkey Breast, Apple Cranberry Chutney

Braised Short Ribs, Slow Cooked and Fork Tender

Honey Bourbon Glazed Cured Ham

Chicken Caponata

Salmon with Lemon Caper Cream Sauce

Seabass Vera Cruz

Homestyle Meatloaf, Brown Gravy

Molasses Brined Pork Loin, Sage Demi-Glace, Tomato Jam

Spinach and Roasted Vegetable Lasagna

Butternut Squash and Brussel's Sprout Hash

Eggplant Roulade

Side Dishes

Garlic Mashed Potatoes

Potatoes Au Gratin

Roasted Sweet Potatoes

Rice Pilaf

Wild Rice with Cranberries & Almonds

Creamy Polenta

Vegetables

Sautéed Vegetables

Green Bean Amandine

Glazed Carrots

Steamed Broccoli Florets

Brussel Sprouts with Bacon and Cranberries



Buffet Upgrades

Prime Rib Carving Station

Seasoned Prime Rib Served with Thyme & Rosemary Au Jus, Creamy Horseradish



A 24% taxable service charge and a 6.1% state sales tax will be applied to all food & beverage pricing. Fewer than 50 guests' results in a \$150 buffet production fee. Prices subject to change without notice.