



FESTIVE HOLIDAY BUFFET

Seasonal Fresh Fruit Display
Holiday Bread with Creamy Butter
Assorted Holiday Desserts: Yule Log, Tiramisu, Pumpkin & Red Velvet Cheesecake
Pecan & Apple Cranberry Torte
Iced Tea
Freshly Brewed Coffee and Decaffeinated Coffee

CHOICE OF TWO SALADS

Fall Harvest Salad, Acorn Squash, Toasted Pecans, Dried Cranberries with Pumpkin Dressing

Garden Fresh Salad with Shaved Apples and Fennel Served with Two Dressings

Carrot, Raisin and Dried Cranberry Salad

Winter Mixed Green Salad with Shaved Fennel, Jicama and Roasted Almonds with Raspberry Vinaigrette

Holiday Waldorf Salad

CHOICE OF TWO STARCHES

Three Cheese Au Gratin Potatoes

Sundried Tomato Risotto

Maple-Roasted Candied Yams

Mashed Potatoes with Roasted Garlic and Traditional Gravy

Stuffing Mixed with Spinach, Sage and Cranberries

Penne Pasta with Sun Dried Tomatoes and Parmesan Cream Sauce

Cranberry-Walnut Rice

CHOICE OF ONE VEGETABLE

Fresh Steamed Asparagus Spears with Sautéed Onions

Roasted Brussel Sprouts with Pancetta

Sautéed Haricot Vert with Mushrooms

Mélange of Roasted Seasonal Vegetables

FESTIVE HOLIDAY BUFFET CONTINUED

ENTRÉES

Two Entrées: \$68 per person

Three Entrées: \$72 per person

ROASTED CHICKEN

Tarragon Cream

GRILLED FLANK STEAK

Roasted Garlic Demi & Creamy Horseradish Sauce

GRILLED BREAST OF CHICKEN

Maple-Pecan Cream

HICKORY SMOKED NY STRIPLOIN

Peppercorn Demi

HERB BREADED PARMESAN CHICKEN

Lemon Cream Sauce

ROASTED SLICED ANCHO RUBBED SIRLOIN

Butterscotch Demi

ALMOND CRUSTED CHICKEN

Spiced Rum Jus

BRAISED BONELESS BEEF SHORTRIBS

Orange Cinnamon Demi-Glace

GRILLED SALMON

Pomegranate Glaze Pistachio

SPINACH & ROASTED RED PEPPER STUFFED

PORK LOIN

Pear Demi Glaze

BLACKENED SEABASS

Citrus Butter

PORK CHOP LOLLIPOP

Apple Madeira Sauce

CARVED TURKEY

Traditional Gravy & Apple Cranberry Chutney

BUTTERNUT SQUASH RAVIOLI

Sautéed Kale, Roasted Garlic in a Creamy White Wine Sauce

SLICED MAPLE GLAZED HAM

Honey and Brandy Pineapple Sauce



FESTIVE HOLIDAY PLATED

Create your own 3 course dinner by selecting one item from each category. Plated dinners include assorted artisanal breads and butter, freshly brewed coffee, teas and iced tea. A minimum of (20) guest is required. A maximum of up to 3 entrée choices including a vegetarian entrée. The higher-priced entrée will prevail for all entrées.

ALMOND CRUSTED CHICKEN \$46
Spiced Rum Jus

ROASTED CHICKEN \$42
Tarragon Cream

BLACKENED SALMON \$52
Citrus Butter

FILET MIGNON (8oz) \$65
Mushroom Ragout

GRILLED CHICKEN AND SALMON \$68
Pinot Noir Reduction & Citrus Butter

NEW YORK STRIP AND JUMBO SCALLOPS \$74
Cabernet Reduction and Lemon Crème

HERB CRUSTED STRIPLOIN AND SALMON \$72
Roasted Garlic Chimichurri and Chardonnay Crème

PETITE FILET MIGNON (6oz) & CRAB STUFFED PRAWNS (3) \$78
Port Wine Reduction and Mango Relish

CHOICE OF ONE STARCH

Three Cheese Au Gratin Potatoes
Sundried Tomato Risotto
Maple-Roasted Candied Yams
Mashed Potatoes with Roasted Garlic and Boursin Cheese
Cranberry-Walnut Rice

CHOICE OF ONE VEGETABLE

Fresh Steamed Asparagus Spears with Sautéed Onions
Roasted Brussel Sprouts with Pancetta
Sautéed Haricot Vert with Mushrooms
Mélange of Roasted Seasonal Vegetables

CHOICE OF ONE DESSERT

Pumpkin Cheesecake
Tiramisu
Pecan Pie
Chocolate Dome
Rustic Apple Cranberry Torte
Petite Trio of Desserts





CANAPES

HOT

- Beef Satay, Peanut Sauce | \$4
- Beef Wellington, Béarnaise | \$4
- Chicken Satay, Teriyaki Sauce | \$4
- Sesame Chicken Tenders, Honey Mustard | \$4
- Quesadillas, Chicken & Beef, Avocado Cream | \$5
- Lamb Kababs, Garlic Sauce | \$6
- Coconut Shrimp, Orange Marmalade | \$6
- Bacon Wrapped Scallops, Honey BBQ | \$6
- Gulf Coast Crab Cakes, Sriracha Aioli | \$6
- Vegetable Samosa, Tamarind Chutney | \$4
- Spinach & Artichoke Dip on Pita Chip | \$4
- Spanakopita, Cilantro Mint Pesto | \$4

COLD

- Crab Slaw on Crostini | \$6
- Tomato, Mozzarella & Basil Pesto Skewer | \$4
- Chicken Salad Stuffed Tomato | \$4
- Prosciutto, Gruyere & Fig on Baguette | \$5
- Belgian Endive & Salmon Mousse | \$6
- Stuffed Jalapenos, Cilantro Cream Cheese, Candied Pecans | \$4
- Tuna Tartare on English Cucumber | \$6
- Brie & Wild Mushroom Bruschetta | \$4
- Avocado Shrimp Salad in Phyllo | \$6
- Shaved Beef, Bleu Cheese on Herb Crostini | \$5
- Mango Shrimp Ceviche | \$6
- Curried Chicken Salad Pinwheel | \$5

FESTIVE HOLIDAY ENHANCEMENTS

SPECIALTY BEVERAGES

Eggnog
Spiced Apple Cider
Mulled Cranberry Cider

\$60 per gallon

HOT COCOA BAR

Hot Cocoa, Marshmallows, Whipped Cream, Caramels
Sprinkles, Peppermint, and Cinnamon Stick Stirrers

\$6 per person

WHITE CHOCOLATE FONDUE

Variety of Fresh Fruit, Pound Cakes, Pretzels, Marshmallows

\$10 per person

SLOW ROASTED PRIME RIB WITH HORSERADISH SAUCE*
KAHLUA GLAZED HAM WITH PINEAPPLE CHUTNEY*
ROASTED TURKEY BREAST WITH RASPBERRY CHIPOTLE SAUCE*
Silver Dollar Rolls

\$8 per person per carving station

***Attendant Fee Required: \$100 per station**

ADD ANOTHER SALAD, VEGETABLE OR STARCH

Choice of Any Listed Under Buffet

\$4 per person

