



HOLIDAY BUFFET MENU

SOCIAL HOUR HORS D'OEUVRES

GRAND WELCOME DISPLAY - CHEESE, CRACKERS, FRUIT, VEGETABLES, AND DIP

SIGNATURE GARLIC BREADSTICKS

HOLIDAY SALAD

MIXED GREENS, DRIED APPLES AND CRANBERRIES, CANDIED WALNUTS, & GOAT CHEESE WITH TWO DRESSINGS

DRESSING CHOICES: BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, PEPPERCORN PARMESAN, CAESAR, BUTTERMILK RANCH, OR ZESTY ITALIAN

ENHANCEMENTS:

CAPRESE SALAD WITH BALSAMIC DRIZZLE (\$2.00 PP)

CHOP-CHOP SALAD – MIXED GREENS, TOMATOES, CUCUMBERS, OLIVES, PEPPERS, ONIONS, CHEESE, AND BACON WITH TWO DRESSINGS (\$4.00 PP)

SPINACH AND ARUGULA SALAD WITH CANDIED WALNUTS, DRIED CRANBERRIES, AND GOAT CHEESE (\$2.00 PP)

ENTRÉES

CHOICE OF TWO ENTREES, ONE PASTA, ONE STARCH, AND ONE VEGETABLE

POULTRY:

- STUFFED CHICKEN BREAST WITH YOUR CHOICE OF STUFFING AND SAUCE COMBINATION
 - STUFFING CHOICES:
NEW ENGLAND BREAD STUFFING WITH A WHITE WINE CREAM SAUCE // SPINACH, ARTICHOKE, ROASTED RED PEPPER, AND FONTINA CHEESE WITH A WHITE WINE CREAM SAUCE // CRANBERRY APPLE

CORNBREAD WITH A VERMOUTH DEMI GLAZE

- ROAST TURKEY WITH TRADITIONAL STUFFING AND GRAVY
- CHICKEN VERDICCHIO WITH TOMATOES, ARTICHOKE, & MUSHROOMS IN A LEMON BUTTER SAUCE
- CHICKEN MARSALA
- CHICKEN CORDON BLUE

\$35.95 PER PERSON PLUS 20% SERVICE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeo COUNTRY CLUB & BANQUET

SEAFOOD:

- COD BOUILLABAISSÉ - BRAISED
COD IN A WHITE WINE
SAFFRON TOMATO SAUCE
- GRILLED SWORDFISH WITH A
TOMATO BEURRE BLANC
- GRILLED ATLANTIC SALMON
WITH A GINGER MISO GLAZE

BEEF AND PORK:

- ROAST PORK WITH A MAPLE
AND MUSTARD GLAZE
- ROAST PORK WITH
CRANBERRY, APPLE, AND
SAUSAGE STUFFING
- PINEAPPLE CHERRY GLAZED
HAM
- ROAST BEEF WITH A JACK
DANIELS SAUCE AND ONION
STRAWS

ENHANCEMENTS:

- ROAST SIRLOIN WITH MERLOT
DEMI GLAZE (\$3.00 PP)
- CARVING STATION WITH PRIME
RIB OF BEEF WITH AU JUS
(\$4.50 PP)

PASTA:

- VEGETABLE OR MEAT LASAGNA
- **CHEF'S CHOICE** PASTA WITH
MARINARA OR ALFREDO
SAUCE
- ENHANCEMENT: CHEESE
TORTELLINI ALFREDO (\$1.50
PP)

CHOICE OF STARCH:

- TWICE BAKED POTATOES
- GARLIC PARMESAN MASHED
POTATOES
- GRUYERE SCALLOPED
POTATOES
- WILD RICE
- RICE PILAF

CHOICE OF VEGETABLE:

- SEASONAL VEGETABLE
MEDLEY
- JULIENNE VEGETABLE MEDLEY
- HERB ROASTED MIXED
VEGETABLES
- GREEN BEAN CASSEROLE
- BUTTERNUT SQUASH
- ROASTED ACORN SQUASH
WITH MAPLE BUTTER

DESSERT: ASSORTED HOLIDAY CAKES AND PIES

COFFEE AND TEA STATION INCLUDED

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