



HOLIDAY BUFFET MENU

GRAND WELCOME DISPLAY

CHEESE, CRACKERS, FRUIT, AND VEGETABLES WITH DIP DURING SOCIAL HOUR

SIGNATURE GARLIC BREADSTICKS

HOLIDAY SALAD

MIXED GREENS, APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, & GOAT CHEESE WITH YOUR CHOICE OF TWO DRESSING

DRESSING CHOICES: ROASTED PUMPKIN SEED VINAIGRETTE, MAPLE BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, OR ZESTY ITALIAN DRESSING

ENHANCEMENTS:

TOMATO & MOZZARELLA SALAD (\$2.00 PP)

CHOP-CHOP SALAD (\$2.50 PP)

ENTRÉES

CHOICE OF TWO ENTREES AND ONE PASTA OPTION

POULTRY:

- STUFFED CHICKEN BREAST- WITH A CRANBERRY CORNBREAD STUFFING AND A WHITE WINE CREAM SAUCE
- ROAST TURKEY WITH TRADITIONAL STUFFING AND GRAVY
- CHICKEN VERDICCHIO WITH TOMATOES, ARTICHOKES, & MUSHROOMS IN A LEMON BUTTER SAUCE

- CHICKEN MADEIRA
- CHICKEN CORDON BLUE

SEAFOOD:

- COD BOUILLABAISSE - 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:

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

Tekeva COUNTRY CLUB & BANQUET

- ROAST PORK WITH A MAPLE AND MUSTARD GLAZE
- ROAST PORK WITH CRANBERRY, APPLE, AND SAUSAGE STUFFING
- PINEAPPLE CHERRY GLAZED HAM
- BEEF STROGANOFF
- ROAST SIRLOIN WITH A MERLOT DEMI GLAZE

CHOICE OF VEGETABLE:

- HERB ROASTED MIXED VEGETABLES
- GREEN BEAN CASSEROLE
- BUTTERNUT SQUASH
- ROASTED ACORN SQUASH WITH MAPLE BUTTER

- ROAST BEEF WITH A JACK DANIELS SAUCE
- PRIME RIB OF BEEF WITH AU JUS

PASTA:

- VEGETABLE LASAGNA
- **CHEF'S CHOICE** PASTA PRIMAVERA WITH YOUR CHOICE OF MARINARA OR ALFREDO SAUCE
- CHEESE TORTELLINI ALFREDO

CHOICE OF STARCH:

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

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