

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 (\$2.50 PP)

CHOP-CHOP SALAD – MIXED GREENS, TOMATOES, CUCUMBERS, OLIVES,

PEPPERS, ONIONS, CHEESE, AND BACON WITH TWO DRESSINGS (\$4.50 PP)

SPINACH AND ARUGULA SALAD WITH CANDIED WALNUTS, DRIED CRANBERRIES,

AND GOAT CHEESE (\$2.50 PP)

<u>Entrées</u>

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, ARTICHOKES, & MUSHROOMS IN A LEMON BUTTER SAUCE
- CHICKEN MARSALA
- CHICKEN CORDON BLUE

\$39.95 PER PERSON PLUS 20% SERVICE CHARGE, 10% GRATUITY, AND 7% TAX



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:

- 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 (\$3.50 PP)
- CARVING STATION WITH PRIME
 RIB OF BEEF WITH AU JUS
 (\$5.00 PP

PASTA:

- VEGETABLE <u>OR</u> MEAT LASAGNA
- CHEF'S CHOICE PASTA WITH MARINARA <u>OR</u> ALFREDO SAUCE
- <u>Enhancement</u>: Cheese
 Tortellini Alfredo (\$2.00 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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