

## HOLIDAY BUFFET SELECTIONS:

ALL BUFFET SELECTIONS INCLUDE TWO APPETIZERS  
AND AN ARTISAN BREAD BASKET

### #1:

BABY GREEN SALAD WITH DRIED CHERRIES,  
GORGONZOLA, AND CANDIED PECANS  
POTATO GNOCCHI AU GRATIN WITH GRUYERE AND  
ROSEMARY CREAM  
PENNE PASTA WITH ROASTED GARLIC AND SUNDRIED  
TOMATO SAUCE  
ROASTED WINTER VEGETABLES WITH CRISPY FENNEL  
PROSCIUTTO WRAPPED CHICKEN BREASTS WITH FRESH  
FIG SALSA  
OR  
ROASTED CHICKEN BREASTS WITH CRANBERRY AND  
SAGE CHUTNEY  
\$30.00 PER PERSON

### #2:

CAESAR SALAD WITH SUNDRIED TOMATOES, SHAVED  
PARMESAN AND SOURDOUGH CROUTONS  
CREAMY WHIPPED YUKON GOLD POTATOES WITH FRESH  
CHIVE SLIVERS  
FUSILLI PASTA WITH A ROASTED PUMPKIN AND  
HAZELNUT SAUCE  
PETITE GREEN BEANS WITH CRISPY SHALLOTS  
FRESH SALMON FILET WITH POMEGRANATE GLAZE AND  
ORANGE ZEST  
OR  
PORK TENDERLOIN WITH ROASTED APPLES AND  
CARAMELIZED SHALLOTS  
\$34.00 PER PERSON

### #3:

BABY GREEN SALAD WITH ASIAN PEARS, RASPBERRIES  
AND GOAT CHEESE  
SWEET POTATO MASH WITH FRIED ONION STRINGS

WILD RICE PILAF WITH BUTTERNUT SQUASH AND  
TOASTED WALNUTS  
ROASTED FARM CARROTS AND BABY ZUCCHINI  
MAPLE AND ROSEMARY GRILLED FLANK STEAK  
OR  
NEW YORK STRIP WITH WILD MUSHROOM SAUTÉ AND  
DIJON-CAPER SAUCE

\$36.00 PER PERSON

## HOLIDAY PLATED DINNER:

PLATED DINNER INCLUDES CHOICE OF TWO APPETIZERS AND  
ARTISAN BREAD BASKET

BABY GREEN SALAD WITH POMEGRANATE GEMS,  
ROQUEFORT CRUMBLES AND SWEET AND SPICY  
PECANS

### YOUR CHOICE OF TWO:

PARMESAN ROASTED FINGERLING POTATOES  
ROOT VEGETABLE AND POTATO PUREE  
CREAMY FARMHOUSE MASHED POTATOES WITH  
CRISPY SHALLOTS  
BUTTERNUT SQUASH RAVIOLI WITH HAZELNUT  
BROWN BUTTER  
WILD RICE PILAF WITH CRANBERRIES AND DATES  
ROASTED BABY BEETS AND PETITE GREEN  
BEANS  
ROASTED WINTER VEGETABLES WITH CRISPY  
FENNEL

### YOUR CHOICE OF ONE:

PEPPER CRUSTED TENDERLOIN WITH RED ONION  
AND THYME MARMALADE  
BABY LAMB CHOPS WITH FRESH MINT RELISH  
PORK TENDERLOIN STUFFED WITH CARAMELIZED  
APRICOTS AND SHALLOTS  
HALIBUT FILET WITH OLIVE AND ROASTED  
PEPPER COMPOTE  
ROASTED CHICKEN BREASTS WITH PANCETTA  
AND FIG REDUCTION

### YOUR CHOICE OF ONE:

PUMPKIN CHEESECAKE WITH CANDIED PECAN  
WHIPPED CREAM  
CRANBERRY AND WALNUT TART

CHOCOLATE TART WITH BLACKBERRY MINT  
SALSA

\$40.00 PER PERSON

HOLIDAY COCKTAIL APPETIZER MENU:

TRAY PASSED ITEMS:

CRISPY POTATO PANCAKES WITH SMOKED  
SALMON CRÈME FRAICHE

CHICKEN AND GINGER POTSTICKERS WITH  
HOISIN DIPPING SAUCE

PASTRY KISSES WITH CARAMELIZED ONIONS AND  
FETA

MINI SHARP CHEDDAR GRILLED CHEESE AND  
TOMATO SOUP SHOT

CORN AND CRAB FRITTERS WITH SWEET PEPPER  
REMOULADE

MINI BLANCO PIZETTES WITH APPLEWOOD  
SMOKED BACON

GRILLED VEGETABLE QUESADILLAS WITH  
CILANTRO-ROASTED CORN SALSA

STATIONARY ITEMS:

BELOW SERVED WITH FRENCH BAGUETTE SLICES  
AND PEPPERED CHEESE CRISPS

BOUTIQUE CHEESE DISPLAY WITH PROSCIUTTO  
AND PEARS

BAKED BRIE WITH APRICOT CHUTNEY AND  
TOASTED PECANS

MEDITERRANEAN SALSA TRIO:

OLIVE AND THYME TAPENADE, GARLICKY WHITE  
BEAN HUMMUS, AND SUNDRIED TOMATO-  
ARTICHOKE BRUSCHETTA

CAPRESE SKEWERS WITH BOCCOCINI AND  
PURPLE BASIL

**\$35.00 PER PERSON**