



# Holiday Buffet

## Salads (select two)

Classic Caesar romaine with garlic croutons, house made dressing, shaved parmesan

Mista Salad with pear tomatoes, cucumbers, carrots, honey balsamic dressing  
(GF, NF, DF)

Chopped Salad with cucumber, red peppers, chickpeas, onions, roasted shallot vinaigrette (GF, NF,DF)

## Entrees (select two)

Seasoned Grilled Chicken Breast with caramelized onion jus, herbs (GF, NF, DF)

Roasted Turkey Breast with gravy and dark cherry compote (GF, NF, DF)

Brown Sugar and Pineapple Glazed Ham (GF, NF, DF)

Roasted Pork Loin with spiced cranberry sauce (GF, NF, DF)

## Entree Add-ons (additional fee)

Slow Roasted Garlic, Cracked Black Pepper Prime Rib with Au Jus and Horseradish Dijon Sauce  
(serves 30) \$460  
(GF, NF)

Herb Crusted Tenderloin of Beef Black Pepper Demi, Au Jus, Horseradish Sauce (serves 30) \$430  
(GF, NF)

## Accompaniments (select two)

Roasted Fingerling Potatoes with garlic and herbs (GF, NF, DF)

Oven Roasted Root Vegetables

Haricot Verts, sundried tomatoes, and sliced almonds

Yukon Gold Potatoes, whipped with butter –

Housemade gravy (GF, NF, DF)

## Desserts (select two)

Chocolate Peppermint Torte | White Chocolate Cranberry Mousse Torte

Traditional Yule Log | Gingerbread Cinnamon Mousse Cups

Chefs choice: GF, NF, DF

Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

*\* \$37.00 per person, plus 6% tax and 24% service charge. Pricing subject to change. Additional pricing for uniformed attendant to carve, 1 per 75 guests @ \$125.00 per attendant*