



BUILD YOUR OWN *Holiday Buffet*

Available November 21, 2022 - January 15, 2023

*Buffet selection is complemented by rolls, butter,
freshly brewed coffee and assorted teas.*

\$70 per person

SALADS

(select one)

Green Salad, Citrus, Shaved Fennel,
Candied Pecans, White Balsamic Vinegar **V GF DF**

Hearts of Romaine, Roasted Grapes, Toasted Almonds,
Gorgonzola, Champagne Vinaigrette **V GF**

Spinach Salad, Roasted Squash, Red Onion,
Pepitas, Maple Vinaigrette **V+**

ENTREES

(select two)

Slow Roasted Salmon*, Citrus Tarragon Butter **GF**

Cider Braised Brisket, Thyme Roasted Apples **GF**

Oven Roasted Turkey Breast, Sage Gravy,
Macerated Spiced Cranberries **GF**

Maple-Mustard Pork Loin, Spiced Pears, Brandy Reduction **GF**

Pomegranate Glazed Chicken Breast,
Orange & Red Onion Salad, Cardamom Butter **GF**

Peppered NY Strip*, Garlic Herb Jus **GF**

V Vegetarian **V+** Vegan **GF** Gluten Free **DF** Dairy Free

Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.6% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please refer to the Food and Beverage Guidelines.

ACCOMPANIMENTS

(select three)

Vegetables

Crimson Crusted Cauliflower **V** **GF**

Green Beans Almondine **V+**

Molasses & Cider Glazed Squash **V+** **GF**

Honey & Herb Glazed Carrots & Parsnips **V** **GF**

Dijon & Shallot Roasted Brussels Sprouts **V+** **GF**

Starches

Sour Cream & Green Onion Mashed Potatoes **V** **GF**

Herb Roasted Sunset Fingerling Potatoes **V+** **GF**

Chive and Orange Mashed Sweet Potatoes **V** **GF**

Spiced Pomegranate- Pistachio Pilaf **V+** **GF**

Roasted Apple-Brie Risotto **V** **GF**

Butternut Squash, Mushroom and Sage Penne **V**

DESSERTS

(select one)

Berry Swirl Cheesecake **V**

Red Velvet Cake **V**

Chocolate Caramel Cake **V**

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Holiday Appetizer Reception

\$30/person, 40 Guest Minimum

10 pieces per person

Goat Cheese & Cranberry Profiterole **V**

Pumpkin & Sage Tartlets **V**

Holiday Flatbread

Turkey Confit, Port Braised Onions, Mama Lil's Peppers, Sweet Potato

Shrimp Remoulade, Tortilla Crisp **GF DF**

Waldorf Chicken Salad, Endive **GF**

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