

2024 Holiday Buffet Menu

\$37 Per Person

Salads (choose one)

Served with Ranch and House Vinaigrette

Holiday Honey Crisp Salad

Spinach and Spring Mix with Pecans, Dried Cranberries, Apples, and Feta Cheese

Mediterranean Romaine Salad

Chopped Romaine, Chopped Zucchini and Yellow Squashes, Red Onion, and Sliced Sweet Red Pepper

Garden Vegetable Salad

Harvest Blend Salad Greens, Cucumber, Tomatoes, Red Onion, Black Olives, and Peperoncini

Vegetables (choose one)

Maple-glazed Carrots

Green Beans with Sautéed Red Onions

Garlic Buttered Corn

Oven-roasted Herb Squash

Normandy Blend Vegetables

with Carrots, Cauliflower, and Broccoli

Add \$2 per person for additional vegetable

Starches (choose one)

Mascarpone Mashed Potatoes

Wild-blend Rice

Saffron Rice

Au Gratin Potatoes

Herb-roasted Red Potatoes

Add \$2 per person for additional starch

Entrées (choose two)

Beef Tender Medallions

with a Peppercorn Mélange Demi-glace

Roasted Beef Brisket

with Natural Jus

Homestyle Tender Pot Roast

with Natural Jus

Lemon and Herb-baked Chicken

with an Herb Velouté Sauce

Tuscan Wild Mushroom Chicken

with Garlic Mushroom Béchamel

Roasted Turkey Breast

with Natural Jus

Dijon-encrusted Pork Loin

with a Caramelized Shallot Cream Sauce

Balsamic Raspberry Brined Pork Loin

with Natural Jus

Lemon Dill Pacific Cod

with a Lemon Beurre Blanc

Add \$5 per person for additional entrée

Desserts (choose two)

Lemon Cream Cake

Strawberry Cream Cake

Assorted Cheesecakes

Chocolate Torte

Two Layer Carrot Cake

Italian Lemon Cake

Layered Chocolate Cake

Dinner Rolls & Butter

Ice Water & Lemonade

 Gluten Free

Menu price subject to change and does not include Catering Management Charge (22%) or current taxes (7.45% Sales tax and 1% Restaurant tax).

