



Chef's 2017 Executive Holiday Buffet

(minimum of 20 people)

Salad Choices – Choose one

Red Oak Salad

Champagne grapes, praline brittle, parmesan tuille in a pommeray mustard emulsion

Winter Kale Salad

Pickled watermelon rind, herb goat cheese, grape tomatoes, yukon croutons with green goddess dressing

Waldorf Salad

Granny smith apples, toasted walnuts, concord grapes, oven dried tomatoes with creamed honey dressing

Entrée Options – Choose One

Beef wellington with white truffle duxelle with pink peppercorn bordelaise **\$31.95**

Smoked prime rib with pommeray pan sauce **\$31.95**

Pancetta wrapped “triple sugar brined” turkey breast **\$26.95**

Double cut Australian lamb with rosemary jus lie **\$36.95**

Lump crab stuffed salmon with brown butter caper sauce **\$32.95**

Executive Sides – Choose Two

Smoked onion & corn “spoon bread”

Bacon balsamic brussels sprouts

Yukon gold & goat cheese soufflé

Herb roasted beets with balsamic glaze

Roasted butternut squash with sage

Wild rice with roasted apples & cranberries

Toasted pumpkin seed risotto with parmigiano

Goat cheese ziti gratinee with shallot & maple bacon

Herb cauliflower gratinee

Seasonal roasted root vegetable medley

Add additional sides for **\$3.45** per person

Fresh baked artisan dinner rolls & butter included

Beverage

Freshly brewed sweet and unsweet ice tea

Ice service with lemon wedges and sweeteners

Blackberry lemonade

This menu includes upgraded disposable utensils, non-disposable serving pieces, chafing dishes, buffet table linens and holiday buffet décor.

Upgrade to china, silverware, glassware or formal disposable utensils for an added fee.



2017 Autumn Harvest

(minimum of 40 people)

Mixed greens salad topped with cranberries, almonds, diced pears, croutons; served with bleu cheese dressing, balsamic vinaigrette and raspberry vinaigrette.

Roulade of turkey stuffed with classic herb sausage stuffing
served with a riesling sauce

Potato dauphinoise: Gratin of thin sliced potatoes topped with cheese

Duo bread pudding: Wild mushroom & garden zucchini bread pudding

Green bean bouquet

served with roasted shallots, fennel and julienne tomatoes

Fresh warm rolls and cranberry sauce

Dessert – Choose One

Pumpkin budino parfait served in a wine glass

Bourbon pecan pie

Beverages

Freshly brewed sweet and unsweet iced tea & blackberry lemonade

\$23.95 per person

This menu includes disposable utensils, non-disposable serving pieces,
chafing dishes, buffet table linens and holiday buffet décor.

Upgrade to china, silverware, glassware or formal disposable utensils for an added fee

2017 Christmas in Wonderland

(minimum of 40 people)

Salad; mixed greens, English peas, English cucumbers, julienne leeks, carrots, tomatoes and croutons; served with your choice of: bleu cheese dressing, balsamic vinaigrette, or red pepper Italian dressing & croutons

Entrée- Choose One

Glazed spiral ham served with a dijon-honey and pineapple chutney

Crispy roulade of chicken filled with ham, sun dried tomatoes, Swiss and boursin cheese served with a sun-dried tomato
Anglaise sauce

Classic candied yam casserole topped with crunchy nut topping

Rice pilaf served with pineapple, cranberry and pistachios, French-style green beans laced with crispy bacon

Assorted rolls, mini croissants and butter

Dessert – Choose One

Chocolate mousse shooters with cookie spoon and cream filled puffs

or

Lemon tartlets with fresh strawberry and cheesecake on ginger snap

Beverage

Freshly brewed sweet and unsweet ice tea & blackberry lemonade

\$24.95

This menu includes disposable utensils, non-disposable serving pieces,
chafing dishes, buffet table linens and holiday buffet décor.

Upgrade to china, silverware, glassware or formal disposable utensils for an added fee.



2017 Traditional Holiday Menu

(Minimum of 20 people)

Mixed greens salad, croutons, grape tomatoes with assorted dressings

Entrée Options - Choose One

Sage roasted Taylor Farm turkey with herbed pink peppercorn gravy

or

Glazed spiral ham with a dijon honey and pineapple chutney

Sides

Caramelized shallot & cranberry stuffing

Creamed red bliss potatoes

Green bean bouquet

Tart cranberry preserve

Bakery fresh artisan dinner rolls and butter

Dessert

Holiday dessert bites

or

upgrade for \$2.95 per person to:

Pecan pie with whipped cream topping

Pumpkin pie with whipped cream topping

Beverage

Freshly brewed sweet, unsweet ice tea and lemonade,

ice service with lemon wedges and sweeteners

\$17.95 per person

This menu includes disposable utensils, non-disposable serving pieces,

Chafing dishes, buffet table linens and holiday buffet décor.

Upgrade to china, silverware, glassware or formal disposable utensils for an added fee



2017 Stuffed Chicken Breast

(Minimum of 20 people)

Garden salad with croutons and assorted dressings
Baked stuffed chicken breast with cornbread stuffing and gravy
Red skin mashed potatoes, Green beans or corn
Assorted dinner rolls and butter

Dessert

Assorted gourmet dessert bites

Beverage

Lemonade

Freshly brewed sweet and unsweetened ice tea, ice service with lemon wedges and sweeteners

\$17.95 per person

This menu includes disposable utensils, non-disposable serving pieces,
chafing dishes, buffet table linens and holiday buffet décor.

Upgrade to china, silverware, glassware or formal disposable utensils for an added fee

2017 Baked Ham

(Minimum of 20 people)

Garden salad with croutons and assorted dressings
Baked ham in Burgundy wine sauce
Roasted herbed potatoes, glazed petite carrots
Assorted dinner rolls and butter

Dessert

Pecan pie with whipped cream topping

Beverage

Lemonade

Freshly brewed sweet and unsweetened ice tea, ice service with lemon wedges and sweeteners

\$17.95 per person

This menu includes disposable utensils, non-disposable serving pieces,
chafing dishes, buffet table linens and holiday buffet décor.

Upgrade to china, silverware, glassware or formal disposable utensils for an added fee

Prices are subject to change and availability



A-La Carte Side Dishes

(minimum of 15 people per side)

Garlic Herb Roasted Potatoes, Mashed Red Skin Potatoes,
Rice Pilaf, Confetti Rice, Herbed Wild Rice,
Penne Pasta, Pimento or Bacon Macaroni and Cheese,
Vegetable Medley, Green Bean Almandine,
Green Bean Lyonnais, Brown Sugar BBQ Baked Beans,
Creamed Corn, Collard Greens, Broccoli with Garlic Butter,
Glazed Carrots, Roasted Vegetables

\$2.45 per person

Executive Sides

(minimum of 15 people per side)

Smoked Onion & Corn "Spoon Bread"
Bacon Balsamic Brussels Sprouts
Yukon Gold & Goat Cheese Soufflé
Herb Roasted Beets with Balsamic Glaze
Roasted Butternut Squash with Sage
Toasted Pumpkin Seed Risotto with Parmigianino
Goat Cheese Ziti Gratinee with Shallot & Maple Bacon
Herb Cauliflower Gratinee
Seasonal Roasted Root Vegetable Medley

\$ 3.45 per person

2017 Corporate Pot-Luck Specials

**Oven Roasted Whole Turkey and / or Roasted Sliced Turkey Breast
and / or Baked Spiral Ham with Gravy**

For those special Corporate Events that are celebrating this year by having employees bring in the sides and we provide the main entrée 6oz meat portion of the meal.

Minimum of 20 people per meat choice please

20-50 people.....**\$ 7.95** per person

51-150 people.....**\$ 6.95** per person

151 and up people.....**\$ 6.50** per person

All prepared in aluminum disposable containers