2019 Holiday Dinner Buffet
$39 PER PERSON (No substitutions)

SALADS (Choose one)
Roasted Butternut Squash Spinach Salad (V, GF)
fresh spinach, candied pecan, sun-dried cranberries and pomegranate seeds, tossed in poppy seed honey-lime dressing
Holiday Apple Salad (V, GF)
baby lettuce, crisp apples, gorgonzola cheese, toasted pecans and fresh berries, tossed in an apple dijon dressing
Garden Salad (V, GF)
baby lettuce, diced roma tomatoes, shredded carrots, cucumbers and garlic-herb croutons, tossed in a house-made cranberry vinaigrette
Winter Quinoa Salad (V, GF)
quinoa, crumbled goat cheese, green onion, arugula, sun-dried cranberries, tossed in a lemon-herb vinaigrette
Pear & Gorgonzola Salad (V, GF)
baby spinach and arugula, fresh pears, candied walnuts, gorgonzola cheese, tossed in a basil balsamic vinaigrette
Classic Caesar Salad (V)
crisp romaine lettuce, shaved parmesan cheese, red onion and garlic croutons, tossed in Caesar dressing

ACCOMPANIMENTS (Choice of two)
Herb Roasted Winter Vegetable Medley (V, GF)
Cinnamon Spiced Sweet Potatoes topped with candied pecans (V, GF)
Roasted Brussels Sprouts with brown butter and toasted hazelnuts (V, GF)
Five Grain Wild Rice (V)
Ginger Glazed Butternut Squash (V, GF)
Green Beans Almondine (V, GF)
Potatoes Au Gratin (V, GF)
Garlic & Herb Roasted Carrots (V, GF)
Herb Roasted Baby Red Potatoes (V, GF)
Garlic Mashed Potatoes (V, GF)

ENTRÉES (Choice of two)
*Maple Glazed Pork Loin with a house-made orange-cranberry sauce (GF, DF)
Pan Seared Salmon Filet with a champagne cream sauce (GF)
Oven Roasted Salmon Filet with herbs and fresh lemon (GF, DF)
*Marinated Sliced London Broil with a chimichurri sauce (GF, DF)
Chicken Marsala served over rice with a wild mushroom cream sauce (GF)
Lemon Rosemary Grilled Chicken (GF, DF)
Steak au Poivre with a green peppercorn brandy sauce (GF)
*Orange Honey Glazed Ham sliced and served with dried oranges and candied ginger (GF, DF)
Vegetable Risotto Stuffed Portobello Mushroom with a basil red pepper sauce (V, GF)
*Can be turned into a chef’s carving station for $150 per 100 guests

HOLIDAY CONFECTIONS
Assorted Dinner Rolls served with butter

Assorted Cakes, Petit Fours & Mini Pastries (V)