



HOLIDAY BUFFET

NOVEMBER 1ST – JANUARY 15TH

\$57.95 PER PERSON

23% Service Charge & Sales Tax

SEASONAL STARTERS

Choose Two

Winter Greens Salad

Baby kale, arugula, dried cranberries, candied pecans,
crumbled goat cheese, balsamic vinaigrette

Classic Caesar Salad

Romaine, parmesan, croutons, house made Caesar dressing

Roasted Beet and Orange Salad

Arugula, feta, pistachios, and citrus vinaigrette

Holiday Charcuterie Display

Cured meats, artisan cheeses, olives, martinated vegetables,
dried fruits, and crackers

WARM APPETIZERS

Choose Three

Baked Brie en Croûte

With a cranberry compote and puff pastry

Stuffed Mushrooms(VG)

Filled with garlic-herb breadcrumbs and
parmesan

Mini Crab Cakes

With lemon aioli

Bacon Wrapped Shrimp

With maple glaze

Mini Quiche

Eggs, cheese and herbs

MAIN ENTRÉES & SIDES BUFFET

Choose Two

Herb-crusted Prime Rib

Served with au jus and a horseradish cream

Glazed Spiral Ham

Honey-mustard glaze with cloves and brown sugar

Roast Turkey with Gravy

Classic holiday roast, served with sage gravy and
cranberry sauce

Stuffed Acorn Squash(V/VG)

Filled with wild rice, cranberries, pecans, and herbs

SIDES

Choose Two

Garlic Mashed Potatoes

Traditional Bread Stuffing with Herbs

Green Bean Almondine

Maple-Glazed Carrots

Sweet Potato Casserole with
Marshmallows & Pecans



HOLIDAY BUFFET CONTINUED

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HOLIDAY DESSERT TABLE

Choose Two

A festive spread of seasonal favorites and sweet indulgences

Yule Log Cake

Chocolate sponge cake
rolled with hazelnut cream and
dusted with powdered sugar

Mini Pies

Apple, pecan, and pumpkin served warm
with whipped cream

Assorted Holiday Cookies

Gingerbread, Sugar cookies,
and chocolate-dipped
shortbread

Cheesecake Bites

Creamy, spiced, and topped with nutmeg