# Buffet Holiday Dinner Menu

# Soup & Salad

(select 2)

Butternut Squash Bisque, Toasted Pumpkin Seeds
Classic Ceaser Salad Romaine Hearts, Classic Caesar Dressing, Parmesan
Field Green Salad Cucumbers, Carrots, Tomatoes with a choice of Balsamic, Raspberry Vinaigrette, Tomato Basil Vinaigrette,
Creamy Peppercorn, or Ranch.
Arugula Salad Cranberries, Feta, Toasted Pumpkin Seeds, Apple Cider Vinaigrette

#### Pasta

(select 1)

Penne alla Vodka, *Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan* Campanelle Carbonara, Pancetta, Peas, Parmesan Cream Sauce, Fresh Basil Winter Squash Cavatappi *Butternut and Acorn Squash, Sage Brown Butter* 

## Entrée Choices

(select 2)

Herb Roasted Airline Chicken Breast Dijon Cream Sauce Cranberry and Apple Stuffed Chicken Breast Herbed Gravy Marinated Grilled Chicken Apricot Bourbon Glaze Crab Stuffed Sole Roasted Red Pepper Cream Sauce Pan Seared Salmon Orange Rosemary Glaze Herb Crusted Cod Citrus Butter

## **Carving Station**

(\$90 chef's fee applies) (select 1)

Roasted Turkey Breast Orange Cranberry Relish and Herb Gravy
Honey Glazed Ham Whole Grain Mustard and Mandarin Apple Chutney
Prime Rib of Beef Horseradish Cream Sauce and Au Jus

## Starch

(select 1)

Roasted Garlic and Chive Whipped Potato Rice Pilaf with Bacon and Pecans Roasted Potatoes with Mustard Vinaigrette Wild Rice with Portobello Mushroom

# Vegetable

(select 1)

Brussels Sprouts with Bacon and Balsamic Brown Butter Green Beans Almondine Roasted Butternut Squash with Spiced Maple Glaze

#### Desserts

(select 2)

### **Assorted Holiday Cookies**

Peppermint Mocha Cheesecake Doubletree Cookie Crust Gingerbread Cake Spiced Cream Cheese Frosting Served with Coffee, Decaffeinated Coffee and Specialty Teas

\$45.00++