

# HOLIDAY MENU

## HOLIDAY DINNER & BUFFETS INCLUDES SOCIAL RECEPTION FOR ONE HOUR

International and Domestic Cheese Display  
Served with Crackers and Dijon Mustard

Fresh Garden Crudité  
Served with Ranch Dip

Fresh Fruit Display  
Served with Yogurt Dip

### **Choose Two Butlered Hors D'oeuvres:**

Tomato Bruschetta

Spanakopita

Mini Franks in a Blankert

Assorted Mini Quiche

Chicken Cordon Bleu Balls

Swedish Meatballs

Scallops Wrapped in Bacon \*

Mini Crab Cakes \*

Cheese Steak Egg Rolls \*

## HOLIDAY SERVED DINNER

*\$37.00 per Person*

**Fresh Fruit Cup or Soup Du Jour**

**Tossed Salad or Caesar Salad**

**Choice of Two Entrées:**

Cranberry Chicken with Orange Cointreau Glaze

Apple Walnut Stuffed Chicken Breast with Maple Cream Sauce

Honey Glaze Salmon

Orange Roughy with Mango Salsa

Smoked Pork Loin with Cranberry Dijon

Seared Flat Iron Steak with a Bourbon Glaze

Grilled Marinated London Broil with Mushroom Demi

Vegetable Napoleon

*Price does not include 6% sales tax and 20% gratuity.*

*\* Additional \$3.00 per Person*

# HOLIDAY MENU

## HOLIDAY BUFFET

*\$40.00 per Person*

### Caprese Salad Display

#### Choice of One Salad:

Mixed Green Salad with Assorted Toppings and Dressings

Caesar Salad

#### Choice of Two Carved Meats for Chef Attended Carving Station:

Roast Breast of Turkey

Baked Ham with Pineapple and Brown Sugar Glaze

Smoked Prime Rib

*Served Medium*

Served with Appropriate Condiments

#### Choice of Two Entrées:

Orange Roughy with Mango Salsa

Honey Glaze Salmon

Smoked Pork Loin with Cranberry Dijon

Tortellini and Shrimp Alfredo

Tortellini Primavera

Smoked Chicken with Bacon, Tomato, and Mushroom in Demi Sauce

Apple Walnut Stuffed Chicken with Maple Cream Sauce

*90 Minutes of Service.*

## BOTH DINNER & BUFFET INCLUDE

Chef's Choice Starch and Vegetable

Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Iced Tea

Assorted Dessert Station

*Price does not include 6% sales tax and 20% gratuity.*