

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 Blanket

Assorted Mini Quiche

Chicken Cordon Bleu Balls

Swedish Meatballs

Scallops Wrapped in Bacon *

Mini Crab Cakes *

Cheese Steak Egg Rolls *

HOLIDAY SERVED DINNER

\$42.00 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

\$44.00 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 21% gratuity.