

# Holiday Buffet Menu

## STARTERS (SELECT TWO)

**winter greens salad** | currants | toasted pine nuts | parmesan | whole grain mustard vinaigrette GF

**pink lady apple salad** | butter lettuce | candied nuts | blue cheese | dried bing cherries | balsamic vinaigrette GF

**baby spinach & quinoa salad** | butternut squash | pecans | cranberries | goat cheese | white balsamic vinaigrette GF

**traditional caesar salad** | garlic croutons | shaved parmesan

**spiced butternut squash soup** | toasted pepitas GF

**tomato bisque** | herb crouton

## MAINS (\$50 SELECT TWO, SELECT THREE \$60)

**port wine braised beef short rib** | creamed horseradish GF

**grilled salmon filet** | piquillo pepper sauce GF

**herb roasted airline chicken breast** | rosemary chicken jus

**butternut squash ravioli** | sage-brown butter | pine nuts

**petite filet** | wild mushroom demi glace GF

**cinnamon ginger glazed ham** | honey mustard sauce GF +10PP

**oven roasted turkey breast** | herb gravy +10PP

**slow roasted prime rib** | horseradish cream sauce | au jus GF +\$15PP

**chateaubriand** | wild mushroom demi glace GF +15pp

## SIDES (SELECT 2) GF

chive mashed potatoes | french beans & grilled broccolini | herb roasted red potatoes | glazed heirloom carrots | parmesan risotto | au gratin potatoes | balsamic brussels sprouts

Tray passed appetizer package 15pp (1pc each pp)

fig & goat cheese crostini | caprese skewer | smokey blue cheese crudite | shrimp cocktail

## DECADENCE (Select One)

**cinnamon bread pudding** | cardamom creme anglaise

**sticky toffee pudding** | salted caramel

**pumpkin pie** | chantilly cream GF

**apple cranberry crumble** | chantilly cream GF

**chocolate yule log** | candy cake crumble | chocolate buttercream GF

all buffets served with french rolls and cultured butter



# Plated Options:

## PRE SET STARTER (SELECT ONE):

**winter greens salad** | currants | toasted pine nuts | parmesan | whole grain mustard vinaigrette GF

**pink lady apple salad** | butter lettuce | candied nuts | blue cheese | dried bing cherries | balsamic vinaigrette GF

**Baby spinach & quinoa salad** | butternut squash | pecans | cranberries | goat cheese | white balsamic vinaigrette GF

**Traditional caesar salad** | garlic croutons | shaved parmesan

**Spiced butternut squash soup** | toasted pepitas GF

**Tomato bisque** | herb crouton

## PLATED ENTREES (SELECT TWO \$60, SELECT THREE (\$70) GF:

All plated dinner are served with french rolls and cultured butter

**butternut squash ravioli** | sage-brown butter | pine nuts | roasted brussels sprouts

**grilled salmon filet** | piquillo pepper sauce | french beans | herb roasted potatoes

**airline chicken breast** | rosemary chicken jus | french beans | parmesan risotto

**petite filet** | wild mushroom demi glace | chive mashed potatoes | grilled broccolini

## DECADENCE (SELECT ONE)

**chocolate opera cake** | raspberry sauce GF

**pumpkin pie** | chantilly cream GF

**chocolate yule log** | candy cake crumble | chocolate buttercream GF

