



Holiday Buffet Menu

*Lunch \$26 per person plus tax and gratuity
Dinner \$37 per person plus tax and gratuity*

Cocktail Hour

*Lunch please choose 2
Diner please choose 3*

*International Cheese Display, Baked Brie with Assorted Breads
and Crackers, Mimosas,
Eggnog, Tuaca infused hot Apple Cider or a
Bloody Mary display.*

Salads

Lunch please choose one & Dinner please choose two

*Panzanella Salad, garnished with salad greens with Olive Oil,
White Balsamic and savings of Parmigiana
Winter Wheat Berry Salad
Tomato Mozzarella Salad
Spinach and Feta Salad with Candied Walnuts
Warm Brussel Sprouts and Bacon Salad
Quinoa Salad
Traditional Garden Salad with assorted Dressings*





Entrees

*Lunch please choose two
Dinner please choose three*

*Three Cheese Ravioli with Apple Sage Beurre Blanc
Carved Slow roasted Prime Rib with Au-Jus
Carved Rosemary crusted Tenderloin with Horseradish Cream
Maple Glazed Salmon topped with roasted butternut squash and
candied walnuts
Herb Roasted Turkey with traditional Stuffing and Cranberry
Sauce
Grilled Statler Chicken with Bacon, Baby Onions and Mushrooms
in a Red Wine Port Sauce
Roast Pork Loin with Cornbread, Andouille Sausage and Apples
with a Rosemary and Sage Cream Sauce
Baked Cod Filet served on a bed of Spinach and Red Onions
topped with fresh Tomatoes and toasted pine Nuts
Traditional Vegetarian Lasagna
Chic Pea Stew served over roasted Cous Cous*

*All served with chef's choice of seasonal Vegetables and Starch
Assorted Bread Rolls*

Dessert

*Seasonal Holiday Desserts
Coffee, Decaf and Tea selection*

