

MINIMUM OF 25 GUESTS REQUIRED

# Holiday Buffet Party Packages

ALL PACKAGES INCLUDE WARM CIABATTA BREAD, BUTTER, COFFEE, TEA STATION, SEASONAL DECOR, POINSETTIA CENTERPIECES, IVORY FLOOR LENGTH LINENS, FESTIVE HOLIDAY MUSIC

## 1 LITTLE DRUMMER BOY

\$28 PER PERSON | CHOICE OF THREE ENTRÉES FOR YOUR BUFFET

**CAESAR** crisp romaine lettuce, herb croutons, parmigiana cheese, house caesar dressing

**WINTER SALAD** field green, candied pecans, cran-raisins, mandarin, goat cheese, balsamic vinaigrette

**CHICKEN PICCATA** medallions of chicken, capers, lemon butter sauce

**TORTELLONI ASIAGO** cheese filled pasta, collina tomatoes, spinach, asiago cream sauce

**PORK AND APPLES** medallions of pork, green apples, butterscotch sauce

**SMOKED SIRLOIN OF BEEF** cabernet infused demi glace

**LOCALLY SOURCED VEGETABLES & POTATO DU JOUR**

**PUMPKIN PIE** house made

**GINGERBREAD WHITE CHOCOLATE BREAD PUDDING** creme anglaise

## 2 WINTER WONDERLAND

\$38 PER PERSON | CHOICE OF THREE ENTRÉES FOR YOUR BUFFET

**VEGETABLE CRUDITE** broccoli florets, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, served with ranch & assorted crackers

**SPINACH & ARTICHOKE FONDUE** toast points

**CAESAR** crisp romaine lettuce, herb croutons, parmigiana cheese, house caesar dressing

**HARVEST GREENS** mixed greens, sun-dried cranberries, almonds, goat cheese, raspberry vinaigrette

**MINI JUMBO LUMP CRABCAKES** pommery cream sauce

**PENNE SANTA MARIA** penne pasta sautéed with gulf shrimp, scallops, & crabmeat in a creamy aurora sauce

**ROASTED STRIP LOIN** rosemary port demi glace

**STUFFED CHICKEN BREAST** breast of chicken, asparagus, cornbread stuffing, & imported cheeses

**OVEN ROASTED HERB POTATOES, SEASONAL VEGETABLE MEDLEY**

**RED VELVET CAKE** moist red colored chocolate cake, layered with cream cheese icing

**BERRY ZABAGLIONE** seasonal berries, creme anglaise

## Holiday Plated Dinner Packages

ALL PACKAGES INCLUDE WARM CIABATTA BREAD, BUTTER, COFFEE, TEA STATION, SEASONAL DECOR, POINSETTIA CENTERPIECES, IVORY FLOOR LENGTH LINENS, FESTIVE HOLIDAY MUSIC

### 3 SANTA'S HELPER

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\$34 PER PERSON

**VEGETABLE CRUDITE** broccoli florets, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, served with ranch & assorted crackers

**WINTER SALAD** field green, candied pecans, cran-raisins, mandarin, goat cheese, balsamic vinaigrette

**CHOICE OF THREE:**

**SEARED SNAPPER FILLET** roasted tomato, capers, beurre blanc sauce

**BROILED SALMON FLORENTINE** salmon fillet served atop wilted baby spinach in a citrus mornay sauce

**FRENCH CUT CHICKEN** lemon herb honey

**CRAB RAVIOLI** crab filled ravioli, white creamy crab sauce

**BEEF SHORT RIBS** classic slow braised angus, atop hearty three mushroom risotto

\* **DESSERT**

**CARAMEL APPLE CHEESECAKE** cheesecake infused with cinnamon & caramel apples

### 4 THE NORTH POLE

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\$44 PER PERSON

**VEGETABLE CRUDITE** broccoli florets, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, served with ranch & assorted crackers

**CRAB & ARTICHOKE FONDUE** housemade creamy crab dip served with toasted crostinis

**CLASSIC CAESAR SALAD** fresh romaine tossed in a light caesar dressing, croutons & parmesan cheese

**CHOICE OF THREE:**

**FILET MIGNON** 6oz angus beef filet, wild mushroom demi glace (can be carved)

**CRABCAKES** jumbo lump crabmeat, pommery cream

**LOBSTER RAVIOLI** homemade lobster filled ravioli, asparagus, light basil butter sauce, touch of cream

**SEARED CHICKEN** topped with creole jumbo shrimp

**CHICKEN TWO WAYS** free range euro cut breast, stuffed with a spicy chicken sausage, blackened seasoned & oven roasted, blue cheese mornay sauce

\* **DESSERT**

**BLACK & WHITE** dark chocolate mousse in a milk chocolate cup paired with a raspberry swirl cheesecake