



Holiday Buffet Menu

Think of the following as ideas intended to get the conversation started. If you don't see the "dinner of your dreams" listed below, please share your vision with us. We would be delighted to bring it to life. To further enhance these menus, check out our Holiday H'ors d'Oeuvre selection. We would be happy to make suggestions that would perfectly compliment your event.

COSMOPOLITAN CHRISTMAS

(23.50 per person)

Stuffed Chicken Breasts

Stuffed with Caramelized Apples, Sun-Dried Cherries, Breadcrumbs, Fontina Cheese, and Sage then brushed with a glaze of Dijon Mustard and Red Wine Vinegar

Ginger and Black Pepper Salmon Medallions

With Persimmon Compote

Gratin of Yukon Gold and Sweet Potatoes

With Gruyere Cheese

Christmas Vegetable Medley

Brussels Sprouts, Sugar Snap Peas, Roasted Red Peppers and Glazed Pearl Onions

Arugula Salad with Razor-Thin Carrots and Halved Grape Tomatoes

Tossed with Herbed Sourdough Croutons and Roasted Garlic-Balsamic Vinaigrette

Rustic Country Breads with Sweet Creamery Butter

Moist Gingerbread Squares

With Eggnog Scented Whipped Cream, Chocolate Covered Strawberries, Kahlúa Scented Chocolate Truffles



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LOVE AND JOY COME TO YOU (with a side order of Ham) (18.75 per person)

Roulades of Turkey filled with Andouille Sausage and Cornbread Stuffing
Sided with Pan Gravy

Honey-Mustard and Whisky Glazed Ham

Roasted Asparagus and Grilled Red Onions
Topped with Parmesan and drizzled with Pumpkin Seed Oil

Best-you-ever-tasted Baked Cheese Grits Casserole
With a hint of Chipotle

Spinach Salad
With Thick-Cut Bacon, Crisp Apples, Pecan Halves. Tossed in a Maple and Cider Vinegar Dressing

Jalapeno Corn Muffins and Sweet Cream Drop Biscuits
With Sweet Honey Butter Rosettes

Southern Bourbon-Pecan Bites
With Linzer Squares and Death-by-Chocolate Diamonds

AN ITALIAN NOEL (21.00 per person)

Stuffed Shrimp Diablo on a bed of Linguini
Filled with Spicy Bread Crumbs, Herb Butter and Parsley

Turkey Piccata
With Capers, Lemon Juice and Parsley

Tortellini with Prosciutto, Peas and Sweet Peppers
In a Saffron Cream Sauce

Antipasto Salad
Torn Romaine Leaves, Marinated Artichokes, Grape Tomatoes, Cured Olives and Mozzarella Bocconcini in Red Wine and Oregano Vinaigrette

Focaccia with Herb Infused Olive Oil for Dipping

Dessert Trio
Petit Cannoli garnished with Strawberries and Almonds, Panettone (Traditional Christmas Yeast Cake with Raisins, Pine Nuts and Anise) and Chewy Fudge with Walnuts



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FATHER KNOWS BEST

(26.75 per person)

Roast Prime Rib of Beef with Horseradish Cream and Cabernet Au Jus

Sided with Petit Popovers

Orange and Cinnamon Smoked Turkey Breast

With Cranberry-Chipotle Compote and Pan Gravy

Roasted Roma Tomatoes topped with Stilton and Buttered Breadcrumbs

Centered with Buttered Green Beans

Striped Red Skin Potatoes

Tossed in Parsley and Roasted Garlic Bits

Christmas Caesar Salad

With Romano Cheese, Pesto Croutons and Fire-Roasted Red Peppers

Artisan Breads and Rolls, Crusty Baguettes and Creamy Butter

Tiramisu Eggnog Truffle

A twist on the classic with creamy Rum and Nutmeg scented Marscapone Cheese

CHRISTMAS BY CANDLELIGHT

(35.75 per person)

Beef Tenderloin with Cranberry-Port Reduction and Gorgonzola Butter

Grilled with Garlic and Marjoram. Thinly sliced and offered with a duo of toppings.

Chardonnay and Pesto Grilled Chilean Sea Bass

Whole Filets presented on platters and sided with a White Wine Pesto Sauce for Dipping

Christmas Salad

Field Greens, Sun-Dried Cranberries, Asiago Cheese Ribbons and Spicy Glazed Walnuts in Champagne Vinaigrette

Pumpkin and Barley Risotto

With Pecorino Romano Cheese and Toasted Pine Nuts

French Green Beans with Grape Tomatoes

Tossed in Extra Virgin Olive Oil, Garlic and Thyme

Artisan Breads and Rolls, Crusty Baguettes and Creamy Butter

Chocolate-Grand Marnier Fondue

With Fresh Melons, Pineapple, Strawberries. With portions of Gingerbread, assorted Christmas Cookies and Holiday Miniature Cupcakes



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SINPLICITY CLASSIC SIDES

To add or mix and match into your menu. Additional charges may apply

“Just-Lumpy-Enough” Mashed Potatoes

Macaroni and Cheese with Stilton

Crusted with Parmesan and Buttered Breadcrumbs

Grilled Vegetables drizzled with Balsamic Syrup and Extra Virgin Olive Oil

Mélange to include Portobello Mushrooms, Asparagus, Red Bell Peppers, Zucchini and Yellow Squash

Cornbread Stuffing with Andouille Sausage and Sage

Granny’s Sweet Potato Casserole

Seasoned with Brown Sugar and topped with a Savory Pecan Struessel

Verdant Green Beans with Brown Butter, Thyme and Red Chile Flakes

Topped with Fried Shallot Rings

Asparagus Vinaigrette

Served atop a bed of Field Greens and topped with Parmesan and Toasted Pine Nuts. Drizzled with Raspberry Vinaigrette

