

Holiday Tables

Holiday Buffet

Red Potato and Leek Soup

Salads

- ❖ Romaine lettuce, tomato, red pepper, parmesan cheese with caesar and balsamic vinaigrette dressing
- ❖ Pasta and roasted vegetable salad

Cocktail Shrimp Bar

Sautéed Chicken – pan gravy with apple-walnut stuffing

Grilled Sirloin – with natural juices and roasted potato medley

Winter Vegetables

Desserts

- ❖ Apple –cream cheese martinis
- ❖ Mini Cheesecake with cherries
- ❖ Chocolate Bundt Cake

\$26.00 per person



Celebration Buffet

Asparagus Cream Soup

Salads

- ❖ Bibb, red oak, argula, dried cherries, gorgonzola, candied pecans tossed with champagne vinaigrette
- ❖ Chilled crab and cucumber-tomato salad
- ❖ Pasta and roasted vegetable salad

Cocktail Shrimp Bar

Grilled Strip Loin – with wild mushroom and steak sauce

Pecan Crusted Tilapia – with basmati pilaf with cranberry cream sauce

Rosemary Roasted Chicken – and vegetables

Mashed Potato Bar – with russet mashed, bacon, cheddar sauces, chives, caramelized shallots and pan gravy

Desserts

- ❖ Housemade Turtle Cheesecake with brandied caramel sauce
- ❖ Bailey's Chocolate Cake with crème anglaise
- ❖ Pumpkin Cream Martini with candied walnuts

\$28.00 per person

Enhancements/Stations

Pasta Station

\$5.00 per person

Assorted pastas, meats and sauces

Carved Filet Mignon Sliders

\$8.00 per person

Served with assorted mustards and parker house rolls

Charred Grilled Beef Tenderloin

\$8.00 per person

With shallot-rosemary jelly and brioche rolls

Carved Roast Turkey

\$6.00 per person

Pan gravy and homemade cranberry chutney

Carved Virginia Ham

\$6.00 per person

Cognac glazed served with stone ground mustard and parker house rolls

Carved Prime Rib

\$10.00 per person

Natural au jus, horseradish, and sliced breads

Pork Loin

\$6.00 per person

With spiced apples and potato rolls

Roasted Salmon

\$4.00 per person

With dilled crème fraiche, toast points and capers

Assorted Fruit Flambé

\$5.00 per person

Served with pound cake

All enhancement and stations have a minimum guarantee of 50 guests and a \$75.00 attendant fee will apply per selection.

Specialty Displays

Cold Roasted Tenderloin

\$420.00 serves 30 people

Slow roasted peppercorn crusted tenderloin of beef, horseradish sauce, stone ground mustard and caramelized onion confit served with silver dollars

Smoked Salmon

\$230.00 serves 40 people

Smoked salmon, red onions, capers, chopped eggs, flat breads, traditional shrimp cocktail with spicy cocktail sauce

Antipasto

\$190.00 serves 40 people

Prosciutto, italian dry salami, fontinella cheese, imported olives, roasted red peppers, marinated mushrooms and artichoke hearts served with italian breads

Grilled Vegetables

\$90.00 serves 30 people

Marinated then fire grilled vegetables served with grilled pita, hummus and olive tapenade

Assorted Cheese

\$170.00 serves 40 people

Imported and domestic cheeses with assorted crackers

Fresh Fruit Display

\$130.00 serves 40 people

Display of fresh fruit with dipping sauces

Prices listed above are per person and do not include tax (currently 7%) or service fee (currently 22%). Menu pricing is subject to change and will be confirmed 90 days prior to your function.