# A Southern Holuday

SPECIAL BUFFET MENU PACKAGE \$125++ PER PERSON

### **CHOICE OF SOUP**

Tomato with Roquefort Bleu Cheese Italian Wedding

### **CHOICE OF SALAD**

Winter's Harvest
Waldorf Salad
Confit Fingerling Potato Salad

### CHOICE OF SEAFOOD

Cedar Plank Smoked Salmon Shrimp Cocktail Oyster Rockefeller

# **CHOICE OF 2 ENTREE**

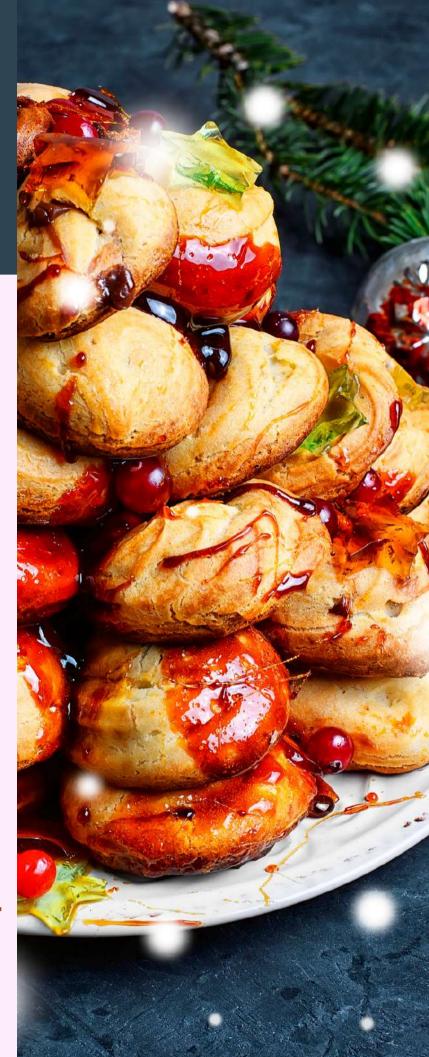
Marinated Chicken Thighs Red Snapper Lamb Chops Winter Vegetable Fritata

#### SIDES

Yukon Gold Boursin Mash Charred Asparagus

## **CHOICE OF 2 DESSERT**

Crème Brule Red Velvet Yule Log Croquembouche Decorated Sugar Cookies



# A Southern Holuday

SPECIAL PLATED MENU PACKAGE \$90++ PER PERSON

# CHOICE OF SOUP OR SALAD

Tomato with Roquefort Bleu Cheese Italian Wedding

OR

Winter's Harvest
Waldorf Salad
Confit Fingerling Potato Salad

## **CHOICE OF ENTREE**

Marinated Chicken Thighs | Sticky Ginger Peach Glaze, Blistered Asparagus, Yukon Gold Mash

Red Snapper | White Cheddar Grits,
Saffron Tomato Bacon Broth, Broccolini
Freedom Run Lamb Chips | Chipotle
spiced, dried fig reduction, Baby Carrots,
Golden Beet Mint Couscous with Roasted
Walnuts

### CHOICE OF DESSERT

Red Velvet Yule Log Decorated Sugar Cookie Crème Brule



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**UPDGRADE OPTIONS** 

## **CHARCUTERIE DISPLAY**

\$16++ per person

Artisan Cheeses with Cured Smoked Meats, Assorted Mustards and Currants, Crusty Bread and Pretzel Sticks

## **CREPE STATION**

\$18++ per person

Berries Flambé, Grand Marnier & Cointreau, Whipped Cream, Chocolate Shavings, Toasted Almonds

### **CARVING STATION**

Market Price

**Hand Carved Tenderloin of Beef** | *Henry Baines Sauce* 

**Kentucky Cured Ham** | "Kentucky Proud" Ham with Seasonal Sauces

**Roasted Turkey Breast** | *Garlic-Thyme Roasted, Cranberry-Tangerine Fondue* 

\*All Stations Require a Chef Attendant \$200 per attendant

