

# THE EVERGREEN BUFFET DINNER



Served with assorted fresh baked rolls, coffee, decaf, and hot tea

## Salads, choose 1:

Classic Caesar with Garlic Croutons and Parmesan Cheese  
Mixed Greens with Cranberry Vinaigrette  
Spinach Salad with Creamy Citrus Dressing  
Mediterranean Salad with Sherry Vinaigrette

## Entrees, choose 2:

Grilled Salmon with Cranberry Butter  
Pan Seared Halibut with Pine Nut Pesto  
Citrus Marinated Chicken with Cranberry-Orange Relish  
Roasted Pork Tenderloin with Cherry Glaze  
Marinated Flank Steak with Whiskey Mushroom Sauce

## Pastas, choose 1:

Beef Ravioli with House Marinara  
Cheese Tortellini with Pesto Cream Sauce  
Penne Tossed with Sun-Dried Tomato Puttanesca Sauce  
Bowtie with Balsamic Grilled Vegetables and Rose Sauce

## Accompaniments, choose 2:

Thyme Scented Basmati Rice  
Honey Glazed Sweet Potatoes  
Oven Roasted New Potatoes  
Domestic Cheese Display  
Steamed Seasonal Vegetables  
Balsamic Grilled Vegetables  
Seasonal Fruit Display

55. Priced per person  
(minimum of 25 people or more)

Alcohol, beverages, desserts are priced separately. Inquire for options and pricing.

## *Optional for an additional charge*

### Chef's Carving Station, choose 1:

Herb Crusted Roast Turkey  
Honey Glazed Ham  
Salt Crusted Prime Rib of Beef

# THE HOLIDAY SPIRIT BUFFET

Served with assorted fresh baked rolls, coffee, decaf, and hot tea

Salads, choose 2:

Classic Caesar with Garlic Croutons and Parmesan Cheese  
Mixed Greens with Cranberry Vinaigrette  
Spinach Salad with Creamy Citrus Dressing  
Mediterranean Salad with Sherry Vinaigrette

Entrees, choose 2:

Grilled Salmon with Cranberry Butter  
Pan Seared Halibut with Pine Nut Pesto  
Citrus Marinated Chicken with Cranberry-Orange Relish  
Cornish Game Hen with Apple-Pecan Stuffing and Hard Cider Demi-Glace  
Roasted Pork Tenderloin with Cherry Glaze  
Grilled Filet Mignon with Steak Butter

Pastas, choose 1:

Beef Ravioli with House Marinara  
Cheese Tortellini with Pesto Cream Sauce  
Penne Tossed with Sun-Dried Tomato Puttanesca Sauce

Accompaniments, choose 2:

Thyme Scented Basmati Rice  
Honey Glazed Sweet Potatoes  
Oven Roasted New Potatoes  
Domestic Cheese Display  
Steamed Seasonal Vegetables  
Balsamic Grilled Vegetables  
Seasonal Fruit Display

63. Priced per person

Alcohol, beverages and desserts are priced separately. Inquire for options and pricing.

## **Optional for an additional charge**

Chef's Carving Station, choose 1:

Herb Crusted Roast Turkey  
Honey Glazed Ham  
Salt Crusted Prime Rib of Beef

# THE OPULENT PLATED DINNER

Served with assorted fresh baked rolls, coffee, decaf, and hot tea

Salads, choose 1:

Mediterranean Salad with Sherry Vinaigrette  
Mixed Greens with Cranberry Vinaigrette  
Classic Caesar with Parmesan Cheese and Garlic Croutons  
Spinach Salad with Creamy Citrus Dressing

Accompaniments, choose 2:

Green Beans Amandine  
Seasonal Vegetable Medley  
Roasted Beets with Balsamic Glaze  
Honey Glazed Caramelized Sweet Potatoes  
Wild Rice Pilaf with Currants and Pecans  
Oven Roasted Herbed New Potatoes  
Thyme Scented Basmati Rice

Entrees, choose 2:

Grilled Salmon with Cranberry Butter  
Pan Seared Halibut with Pine Nut Pesto  
Citrus Marinated Chicken with Cranberry-Orange Relish  
Cornish Game Hen with Apple-Pecan Stuffing and Hard Cider Glaze  
Roasted Pork Tenderloin with Dijon Sauce  
Grilled Filet Mignon with Steak Butter

Dessert, choose 1:

Pumpkin Cheesecake  
New York Style Cheesecake with Strawberry Sauce  
Triple Chocolate Cake

67. Priced per person

Alcohol and beverages are priced separately. Inquire for options and pricing.

## **Optional for an additional charge**

Chef's Carving Station, choose 1:

Herb Crusted Roast Turkey  
Honey Glazed Ham  
Salt Crusted Prime Rib of Beef