

## *HOLIDAY LUNCH BUFFETS*

### **FOR GROUPS OF 25 OR MORE**

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Dinner Buffets.  
(Add Assorted Soft Drinks \$3.00 Each)

### **Festive Yuletide**

Broccoli Slaw with Red Cabbage, Peppers, Onions, Pomegranate Vinaigrette  
Spiced Chicken Salad with Endive  
Roasted Sweet Potato, Shallot, Arugula, Candied Pecan Salad  
Maple Brined Roasted Chicken with Sage Chicken Jus, Roasted Redskin Potato Halves, Green Beans  
Poached Salmon over Shrimp Newberg Sauce and Julienne Vegetables  
Asparagus and Mascarpone Ravioli with Saffron Cream, Wilted Greens, Roasted Tomatoes  
Garlic, Lemon and Rosemary Potatoes Lyonnaise  
Cranberry Pecan Bread Pudding with Caramel Sauce  
Apple Spice Cake  
Sweet Potato Maple Cheesecake  
\$38.00

### **Season's Greetings**

Smoked Mushroom and Corn Chowder  
Crisp Romaine Salad with Cheddar Jack Cheese, Grape Tomatoes, Shredded Carrots, Cucumber, Croutons, Ranch,  
Honey Mustard and Blue Cheese Dressings  
Roasted Beet and Farro Salad with Kale, Truffle Mustard Vinaigrette  
Pecan Crusted Trout with Tomato Clam Sauce, Roasted Broccoli  
Seared Pork Tenderloin with Rich Onion and Bacon Gravy, Roasted Brussel Sprouts, Braised Red Cabbage Goat  
Cheese Ravioli with Vegetables and Roasted Tomato Alfredo  
Turtle Cheese Cake  
Red Velvet Cake  
\$37.00

### **Holly Jolly**

Butternut Squash and Fennel Soup  
Chilled French Bean and Fingerling Salad with Onions and Peppers  
Greens Salad served with Green Apple, Pear, Shaved Fennel, Blue Cheese, and Cider Vinaigrette  
Truffle Butter Basted Turkey with Mushroom Supreme Sauce, Dried Cranberries, Asparagus  
Garlic and Sherry Vinegar Glazed Roasted Pork Loin with Apple Chutney, Roasted Vegetables  
Parmesan Twice Baked Potatoes  
Caramel Apple Pie  
Pumpkin Cheese Cake  
\$36.00

## Warm Tidings

Red Pepper and Gouda Bisque  
Mixed Greens with Assorted Dressings and Toppings  
Quinoa Salad with Bulgar Wheat, Dried Cranberries, Arugula, Goat Cheese, Citrus Herbal Vinaigrette  
Grilled Chicken Lavosh Wrap with Spinach, Tomato Tapenade, Feta Cheese, Grilled Portabella  
Hot Ham and Cheese Panini with Mustard, Pickle and Tomato  
Chilled Caprese Flatbread  
Salt and Vinegar Kettle Chips  
Cookie Butter Tarts  
Pretzel Caramel Brownie  
Pumpkin Pie  
\$34.00