



HOLIDAY BUFFET

\$27 PER PERSON

**ADD A THIRD
ENTRÉE FOR +\$7/PP**

SALADS - CHOOSE 1

Roasted Butternut Squash Salad (GF/V+)

cranberries, balsamic marinated chickpea, spiced pepitas, caramelized squash, arugula, shaved brussels sprouts, orange maple vinaigrette

Winter Salad (V/GF)

roasted heirloom carrots, parsnips, golden baby beets, red onion, kale, spinach, feta, brown butter vinaigrette

Saffron Poached Pear & Goat Cheese Salad (V/GF)

candied walnuts, dried cherries, granny smith apples, mixed greens, champagne balsamic vinaigrette

ENTRÉES - CHOOSE 2

Blueberry & Brie Turkey Wellington

Cider Brined Chicken Breast (GF)

with spiced apple chutney

Cider Brined Roasted Turkey (GF)

with green peppercorn cream sauce or sage gravy

Rosemary Crusted Sirloin (GF)

with red wine jus

Fall Spiced Pork Tenderloin (GF)

with orange cranberry relish

Butternut Squash Risotto (GF/V)

with crispy fried sage & brown butter drizzle

Crispy Sweet Potato Gnocchi (V)

with mushrooms, broccolini, balsamic brown butter sauce



HOLIDAY BUFFET

ADD A THIRD SIDE FOR
+\$4/PP

ADD A SECOND DESSERT
FOR +\$5/PP

SIDES - CHOOSE 2

Rosemary Apple Stuffing (V)
fresh herbs & cranberries

Roasted Garlic Mashed Potato (V)

Roasted Root Vegetables (V+,GF)
butternut, heirloom carrots, turnips, parsnips

Sweet Potato Casserole (V/GF)
rosemary roasted apples & toasted walnuts

Roasted Brussels Sprouts and Butternut Squash (V+/GF)
pomegranate sumac vinaigrette

Tuscan Kale Gratin (V)

Slow-Roasted Haricot Verts with Sage (V+/GF)

DESSERT - CHOOSE 1

Vegan Apple Crumble (V+/GF)

Chocolate-Peppermint Brownies (V)

Eggnog Bread Pudding with Caramel-Cinnamon Glaze (V)

Pumpkin Pie with Praline Pecan Glaze & Whipped Cream (V)

Bourbon Apple Blondies (V)

Assorted Holiday Cookies
includes decorated sugar, thumbprint, hot cocoa, eggnog, grinch, vegan mint



HOLIDAY RECEPTION

DISPLAYS

- Pumpkin Whipped Feta (V)** **\$7**
with honey, walnuts, thyme and served with grilled focaccia & crostini
- Maple-Chipotle Butternut Squash Hummus (V+/GF)** **\$7**
with toasted pepitas, roasted radish, sage, and served with grilled flatbread
- Winter Cheese Board (V/GF)** **\$8**
cranberry wensleydale, wine marbled cheddar, pecan goat cheese, pumpkin butter, cranberry sage jam, pickled mustard seeds, figs, dried cherries, gooseberries, honey roasted almonds, pecans, and served with assorted crackers
- Roasted Grapes & Cheese Display** **\$8**
green & red grapes, dried figs, sweet & savory whipped ricotta, brie, white cheddar, toasted almonds, lavender honey, and served with crostini and assorted crackers

DESSERTS

- Oreo Crusted Chocolate Ganache Cheesecake (V/GF)** **\$4**
- Vanilla & Cider Panna Cotta (V)** **\$4**
with spiced ginger cookies
- Caramel Apple & Chai Trifle (V)** **\$4**
- Caramel Pecan Cheesecake Trifle (V+/GF)** **\$4**
- Chocolate Peppermint Ganache Tartlet (V)** **\$4**
- Pumpkin Trifles (V+/GF)** **\$4**
ginger frosting, walnut crumbles, pumpkin cake



HOLIDAY RECEPTION

COLD APPETIZERS

- Chicken Salad Wonton Bites with Cranberries & Walnuts** \$5
with cranberries & walnuts
- Apple and Gorgonzola Crostini (V)** \$4
with hot honey drizzle
- Deviled Potato (V+/GF)** \$4
baby gold potatoes, pumpkin, chives, smoked paprika
- Roasted Butternut Squash Pinwheels (V+)** \$4
arugula, beet hummus
- Turkey Cranberry Spinach Pinwheels** \$4
pine nuts, red onion, whipped brie

HOT APPETIZERS

- Butternut Squash Stuffed Mushroom (V+/GF)** \$4
with herbed breadcrumbs
- Baked Spinach & Artichoke Phyllo Cups (V)** \$4
- Smoked Gouda & Caramelized Apple Tart (V/GF)** \$4
- Sweet Potato Croquettes (V+/GF)** \$4
with hot maple-rosemary drizzle
- Rosemary-Crusted Sirloin on Hazelnut Olive Roll** \$5
swiss cheese, creamy horseradish, root vegetable slaw