
Buffet Style Holiday Reception

Festive Antipasto Display

with Pine Nut Encrusted Goat Cheese Ball, Maple Cheddar Log encrusted in Pecans, Sun Dried Tomato Chutney, Roasted Garlic and Hummus *accompanied by Crostinis and crispy Pita Chips.*

Salad Choices:

Pine Nut Encrusted Pesto Cheese Cake over mixed Greens w/ roasted Mushrooms, Red Peppers and Prosciutto Ham accompanied by a caramelized Vidalia Onion and Sun Dried Tomato Vinaigrette

Or

Poached Pears on a bed of Baby Greens topped with Blue Cheese, Toasted Pecans, Walnut and Almonds, Dried Fruits served with Scarlet Orange Vinaigrette and Green Goddess Dressing

Or

Goat Cheese with Coconut Encrusted Goat Cheese served on Mesclun Greens with Spiced Pecans, Mangos, and Strawberries with a Sun-Dried Cranberry Vinaigrette.

Entree Choices:

Goat Cheese, Sun Dried Tomatoes and Spinach stuffed Chicken Breast with Lemon Butter Sauce

Or

Pistachio Encrusted Pork Loin or Maple and Fennel Roasted Pork Loin with Apple Cranberry Chutney

Or

Bourbon Glazed Turkey or Ham with a Pineapple Mango Chutney

Pick Three Sides:

Cornbread Dressing, Jalapeno Cheddar Grits, Gouda Grits, Caramelized Onion Potatoes, Turnip Greens, Glazed Carrots, Sautéed Vegetable Medley, Green Bean Casserole, Hash Brown Casserole, Blue Cheese Scalloped Potatoes, Buttered Corn, Herb Roasted Potatoes, Wild Rice Pilaf, Black Eyed Peas, Macaroni & Cheese, Sweet Potato Casserole, Corn Pudding

Assorted Holiday Desserts

Lunch- \$16.50 per person / Dinner- \$22.50 per person
