

# BUFFET STYLE HOLIDAY RECEPTION MENUS

*Lunch \$17.00 Dinner \$23.50 per person*

## **Festive Holiday Cheese and Hummus Display**

Cranberry Goat Cheese Ball, Cheddar Ball encrusted in Pecans, Caprice Salad with Balsamic Reduction, and a trio of Hummus to include Traditional, Cilantro Jalapeño, and Macadamia Honey served with Garlic Herb Flat Bread, Crostinis, Pita and tri color Tortilla Chips

## **SALAD (CHOOSE 1)**

**Goat Cheese Salad** Baby Greens with Strawberry, Mango, Spiced Pecans and Cranberry Vinaigrette topped with Coconut Encrusted Goat Cheese Cake

**Poached Pear and Apricot** on a bed of Greens with Gorgonzola, Walnuts and Blackberry Basil Vinaigrette

**Spinach** with Roasted Mushrooms, Cherry Tomatoes, Red Onion and Cornbread Croutons with a Hot Bacon and Honey Vinaigrette

## **ENTRÉE: (CHOOSE 1)**

**Rosemary Soy or Maple Fennel Roasted Pork Loin** with Apple Chutney

**Garlic Goat Cheese and Sundried Tomato or Soft Swiss and Asparagus Stuffed Chicken Breast** with a Lemon Butter Sauce

**Pesto Stuffed Salmon** with a Lemon Burre Blanc

**Roasted Beef Brisket**, sliced in Chef's Signature Sauce

**Bourbon Turkey** with Pineapple Mango Salsa

## **SIDES: (CHOOSE 2)**

Cornbread Dressing, Gouda Grits, Wild Rice Pilaf, Three Cheese Baked Penne, Caramelized Onion Mashed Potatoes, Blue Cheese Scallop Potatoes, Traditional Scallop Potatoes, Mashed Potatoes, Herb Roasted Potatoes, Sweet Potato Casserole Roasted Sweet Potatoes, Sautéed Vegetable Medley, Sweet Orange Glazed Carrots, Sautéed Shallot and Bacon Haricot Verts, Grilled Corn on the Cob, Corn Pudding, Winter Squash Casserole to include Butternut, Acorn, and Yellow Crookneck Squash

## **DESSERTS: (CHOOSE 1)**

**Assorted Holiday Desserts,**

**Festive Holiday Stuffed Cupcakes**

**Southern Bread Pudding** with trio of sauces to include Jack Daniels, Crème Anglaise, Chocolate Mint