



*2018 Holiday Receptions Menu*

*Buffett Style*

*Lunch \$18.50 Dinner \$24.50*

**SALAD (CHOOSE 1)**

*Spinach* tossed with Bacon, Red Peppers, Red Onions, Mushrooms and served with a Sweet Red Wine Vinaigrette

*Cranberry-Butternut Squash* Spring mix with roasted Butternut Squash, sundried Cranberries, Toasted Pecans, Red Onions and Cranberry Vinaigrette

*Mandarin –Almond* Spring Mix with Red Bell Peppers, Red Onions, Mandarin Orange slices, Candied Almonds and Bourbon Ginger Soy Vinaigrette

**ENTRÉE (CHOOSE 1)**

*Honey Bourbon Glazed Ham* Baked ham with clove and house made Bourbon Honey glaze

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

*Roasted Turkey* Oven roasted turkey with Garlic and Herbs with Turkey Gravy

*Herb Roasted Pork Tenderloin* Slow roasted Pork Tenderloin with Garlic and Thyme and topped with a Cranberry Relish

**SIDES (CHOOSE 2)**

*Sweet Potato Casserole*

*Boursin Mashed Potatoes*

*Baked Macaroni and Cheese*

*Cornbread Dressing*

*Garlic Mashed Potatoes*

*Gouda Grits*

*Braised Turnips Greens*

*Green Bean Casserole*

*Cranberry Sauce*

*Herb Roasted Potatoes*

*Sautéed Normandy Vegetables*

*Corn Muffins*

*Baked Yeast Rolls*

**SWEET TREATS**

*Peach Cobbler*

*Pecan Pie*

*Pumpkin Parfait*

*Bourbon Bread Pudding w/house made Caramel sauce*

**\*\*ALL ORDERS WILL COME WITH ONE ROLL PER GUEST UNLESS OTHER  
WISE REQUESTED\*\***