



## The Holiday Dinner Buffet

### Displayed Appetizers: Choose Two

Cubed Cheese Display *Garnished with Grape Clusters Served with Crackers*  
Raw Vegetable Crudite

*with a Parmesan Peppercorn Dipping Sauce*

Warm Artichoke, Sundried Tomato and Sesame Dip *with Herbed French Rounds*

### Salad:

Tossed Green Salad with Tomatoes, Cucumbers, Carrots, Croutons and a Choice of Dressings

### Your Choice of Two:

Boneless Breast of Turkey *stuffed with a Bread Stuffing with Wild, Rice, Dried Cherries and Apricots Served with an Herb Giblet Pan Gravy and Side of Cranberry Sauce*

Salmon with Crab Imperial

Maple and Mustard Rubbed Sliced Smithfield Ham *with a Dried Cherry Relish*

Roasted Stuffed Pork Loin

*Stuffed with Sausage, Apple and Fig Stuffing with a Brandy Sauce*

Beef a la Bourguignon: *Beef Tips Braised in Red Wine with Mushrooms and Onions*

### Your Choice of Two:

Steamed Vegetable Medley

Squash Casserole

Spring Peas *with Brown Butter, Caramelized Onions and Prosciutto*

Whole Green Beans *with Shallots and Bacon*

Parmesan and Rosemary Mashed Potatoes

Wild Rice Pilaf *with Dried Cherries and Apricots*

Sweet Potato Hashbrowns

Assorted Fresh Baked Rolls *with Butter*

### Dessert Buffet:

Gingerbread Cupcakes *with Cream Cheese Frosting Garnished with Candied Ginger*

Poinsettia Cookies and Peppermint Brownies

Coffee Pecan Fudge

Iced Tea with Lemon Slices, Fresh Brewed Coffee Station



## The Elegant Holiday Dinner Buffet

### Displayed Appetizers: Choose Two

- Whole Brie *Filled with a Cranberry and Pear Compote served with Water Crackers*
- Warm Charleston Crab Dip *with Herb Rubbed Cracker Bread*
- Imported Cheese Board *with Fruit Garnish and Gourmet Crackers*
- Savory Gorgonzola Cheesecake *with a Cracker Crust topped with Bacon Crumbles and a Tomato Jam*
- Vegetable Display: *Steamed Asparagus, Blanched Baby Green Beans, Steamed Sugar Snap Peas with a Creamy Spinach Feta Dipping Sauce*
- Black Pepper and Sage Chicken Bites *with a Creamy Herb Dipping Sauce*

### Dinner Buffet:

#### Your Choice of One:

- Mixed Greens *with Sundried Cranberries, Mandarin Orange Sections, Crumbled Chevre and Candied Walnuts Served with Balsamic Vinaigrette*
- Mixed Greens *with Strawberry Slices, Caramelized Almonds and a Creamy Vidalia Onion Vinaigrette*

### Carving Station: Your Choice of One:

- Grilled Cranberry Port Glazed Beef Tenderloin *with a Gorgonzola Butter*
- Roasted Pork Loin *with Caramelize Apples and Port Wine Sauce*
- Leg of Lamb *with a Minted Zinfandel Sauce*

### Your Choice of One Additional Entree:

- Grilled Salmon Sides *with a Nicoise Olive Spread on the Side*
- Veal Scallopine *with Madeira and Porcini Mushrooms*
- Fanned Roulade of Chicken Breast *with Reggiano Parmigiano, Prosciutto and Dried Pear Stuffing Served with Mustard and Basil Sauce*
- House-made Chicken Cordon Bleu *with Dijon Cream Sauce*



## **The Elegant Holiday Dinner Buffet** *(Continued)*

### **Your Choice of Two:**

Mashed Potatoes *with Roasted Fennel*  
Creamed Onion Gratin  
Corn Pudding *with Roasted Red Peppers*  
Roasted Sweet Potatoes *with Parsnips and Thyme*  
Brussel Sprouts *with Apples*  
Haricots Verts *with Shallots, Rosemary and Hazelnuts*  
Sautee of Zucchini and Bell Peppers  
Braised Red Cabbage

Basket of Gourmet Rolls *with Plain and Flavored Butters*

### **Holiday Dessert Buffet:**

Chocolate Pate *with Raspberry and Kiwi Coulis*  
Cranberry Glazed Cheesecake  
Mousse Alaska  
Italian Fudge

Iced Tea with Lemon Slices

Fresh Brewed Gourmet Coffee Station: *Regular and Decaf Coffee, Turbinado Sugar, Equal, Sweet and Low, Flavored Syrups, Half and Half, Whipped Cream*

**Add 20% Service Charge, Staff, Rentals and Sales Tax on All Charges.**