



## 2022 HOLIDAY BUFFET

### STARTERS

#### **Corn & Clam Chowder**

House made with Roasted Corn, Baby Clams, Bacon, Ham, Leeks, Potato, Cream Based

#### **Roasted Butternut Squash Soup**

Sage Roasted Butternut Squash, Coconut Cream, With Crispy Sage Leaves

#### **Walnut & Blue Cheese Salad**

Baby Mixed Greens, Glazed Walnuts, Crumbled Blue Cheese, Cherry Tomatoes, Balsamic Vinaigrette

#### **Poached Beet & Goat Cheese Salad**

Poached Red & Gold Beets, Wild Rocket Arugula, Goat Cheese, Roasted Walnuts, Balsamic Glaze

#### **Nana's Italian Meatballs**

Chefs Great Grandma's Italian Meatball Recipe, House made Marinara Sauce, Parmesan Cheese

### SIDES

**Herb Roasted Cauliflower Blend /Apple & Walnut Stuffing /Roasted Winter Vegetables  
Wild Rice Pilaf with Herbs /Garlic Mashed Potatoes Creamy Faro with Asparagus & Crimini  
Mushroom**

### ENTREES

#### **Bruschetta Stuffed Roasted Portobello**

Roasted Portobello Mushroom stuffed with fresh Mozzarella, Tomato, Basil with Balsamic Glaze Drizzle

#### **Butternut Squash Ravioli**

Sage Coconut Cream Sauce

**Mary's Airline Chicken Breast**

Mary's Airline Chicken Breast, Chicken Demi

**6 Hour Red Wine Braised Short Rib**

6 Hour Braised Short Rib with Red Wine Demi

**Atlantic Pan Roasted Salmon**

5oz Pan Roasted Salmon

**Orange Cranberry Pork Loin Roast**

Orange and cranberry Roasted Pork Loin

**Prime Rib**

Herb Crusted Prime Rib

**DESSERT**

**Lavish Dessert Display**

Mini Cupcakes / Mini Eclairs / Assorted Mousse Shooters /Chocolate Truffle Candy

ALL BUFFETS INCLUDE FRESHLY BREWED STARBUCKS COFFEE AND TEAVANA TEAS

**LUNCH BUFFET:**

**CHOICE OF 2 STARTERS, 3 ENTREES, 1 SIDE AND DESSERT DISPLAY = \$65PP**

**DINNER BUFFET:**

**CHOICE OF 2 STARTERS, 3 ENTREES, 2 SIDES AND DESSERT DISPLAY = \$85PP**

**PRICES SUBJECT TO 25% SERVICE CHARGE AND 9.125% SALES TAX**