

HOLIDAY LUNCH BUFFET

NOVEMBER 18 - DECEMBER 18

\$55 PER PERSON

SELECTION OF BEVERAGES INCLUDED

SOUP & SALAD

ROASTED SQUASH SOUP

Pumpkin Seeds, Chili Oil V

SALAD BAR

GREENS: TUSCAN MIX, SPINACH, ROMAINE

Garnishes: Roasted Root Vegetable
Cucumber, Grape Tomato, Beets
Toasted Pecan, Marinated Chickpeas
Marinated Corn, Croutons, Parmesan

Dressings: Citrus Vinaigrette
Sherry Vinaigrette, Pomegranate Vinaigrette

ENTRÉES

CARVING STATION

WHOLE ROASTED HONEY GARLIC HAM

Spiced Honey

HERB MARINATED BAVETTE STEAK

Chimichurri GF VE

HOT BUFFET

TRADITIONAL ROAST TURKEY

Gravy GF DF Cranberries Sauce GF VE

SIGNATURE STUFFING

Dried Fruits, Sage, Brioche VE

MUSHROOM RAVIOLI

Porcini Cream Sauce
Parmesan Cheese, Fresh Herb V

SEARED LING COD

Creamy Tomato Sauce

MAPLE ROASTED WINTER VEGETABLES

GF VE

SMASHED POTATOES

Garlic Confit & Caramelized Onion

PROTEIN RICE

SWEETS

MAPLE BUTTER TARTS

CHEESECAKE EGGNOG

PANNA COTTA GF VE

DARK CHOCOLATE PEPPERMINT MOUSSE CAKE

RED VELVET CUPCAKE

HOUSE MADE ASSORTED

FESTIVE COOKIES

YULE LOG

PECAN PIE

