



Deck The Halls Lunch Buffet

SALADS

Kale Fennel Salad

pomegranate/apples/pumpkin seeds/ricotta salada
sliced almonds/honey tart vinaigrette

Caesar Salad

romaine lettuce/house made Caesar dressing/croutons
parmesan cheese/pomegranate

Bread Service

artisan roll/whipped butter/balsamic/olive oil

ENTRÉE

Grilled Maple Chicken

blistered grapes/arugula

Santa Maria Tri-Tip

confit tomatoes/bordelaise

\$48.00 PP

VEGETABLES

Sautéed Winter Vegetables

STARCH

Roasted Marble Potatoes

DESSERT

An array of holiday desserts

Buffets include freshly brewed Starbucks's ® coffee/decaffeinated/selection of herbal teas/iced tea station

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added



Let it Snow Lunch Buffet

SALADS

Kale Fennel Salad

pomegranate/apples/pumpkin seeds/ricotta salada
sliced almonds/honey tart vinaigrette

Caesar Salad

romaine lettuce/house made Caesar dressing/croutons
parmesan cheese/pomegranate

Bread Service

artisan roll/whipped butter/balsamic/olive oil

ENTRÉE

Roasted Turkey

cranberry sauce/house gravy/apple stuffing

Honey Glazed Ham

garlic chive mashed potatoes

Butternut Squash Ravioli

beurre Montè/fine herbs/ricotta salata

VEGETABLES

Sautéed Green Beans

shallots/pine nuts/cranberry

Roasted Root Vegetables

fresh herbs

DESSERT

An array of holiday desserts

\$50.00 PP

Buffets include freshly brewed Starbucks's ® coffee/decaffeinated/selection of herbal teas/iced tea station

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Silver Bells Dinner Buffet

SALADS

Spinach and Frisee Salad

dried cranberries/candied walnuts/crumbled blue cheese
apple cider vinaigrette

Kale Fennel Salad

pomegranate/apples/pumpkin seeds/ricotta salata
sliced almonds/honey tart vinaigrette

Bread Service

artisan roll/whipped butter/balsamic/olive oil

ENTRÉE

Roasted Turkey

cranberry sauce/house gravy/apple stuffing

Santa Maria Tri-Tip

confit tomatoes/bordelaise
roasted red potatoes

Butternut Squash Ravioli

beurre Montè/fine herbs/ricotta salata

VEGETABLES

Sautéed Green Beans

shallots/pine nuts/cranberry

Roasted Root Vegetables

fresh herbs

DESSERT

An array of holiday desserts

\$65.00 PP

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Winter Wonderland Dinner Buffet

SALADS

Spinach and Frisee Salad

dried cranberries/candied walnuts/crumbled blue cheese
apple cider vinaigrette

Caesar Salad

romaine lettuce/house made Caesar dressing/croutons
parmesan cheese/pomegranate

Bread Service

artisan roll/whipped butter/balsamic/olive oil

ENTRÉE

Grilled Maple Chicken

blistered grapes/arugula

Santa Maria Tri-Tip

confit tomatoes/bordelaise

Atlantic Cod

lemon cream

Gnocchi

brown butter sage

VEGETABLES

Sautéed Winter Vegetables

STARCH


Roasted Fingerling Potatoes

Roasted Chestnut Rice

\$70.00 PP

Buffets include freshly brewed Starbucks's ® coffee/decaffeinated/selection of herbal teas/iced tea station

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Plated Dinner

ENTRÉE

Cranberry Stuffed Chicken

rainbow baby carrots/bacon loaded potato/rosemary veloute

\$45.00

Maple Apple Roast Pork Loin

fingerling potatoes/brussel sprouts

\$45.00

NY Steak

green beans/crispy onions/yukon gold mashed potatoes/bordelaise

\$58.00

Filet Mignon

sautéed spinach/crispy onions/yukon gold mashed potatoes/bordelaise

\$62.00

Roast Rack Lamb

seasonal vegetables/pee wee potatoes/red wine reduction

\$68.00

Vodka Salmon

bacon potato hash/fennel/hollandaise

\$55.00

SALADS – PICK ONE

Baby Spinach

dried cranberry/goat cheese/walnuts/lemon vinaigrette

Mixed Green

cherry tomato/pomegranate/radishes/cucumber/champagne vinaigrette

Kale Caesar

fennel/apples/frisée/pomegranate/ricotta salata cheese
house made Caesar dressing


DESSERT – PICK ONE

crème brûlée

chocolate cake

cheesecake

opera cake



Tray Passed Hors d'oeuvres

Crispy Shrimp

with miso aioli and candy sesame seed

Beef Tartar with Black Lentils

tapenade / ricotta salada / butter crumbs on Asian spoons

Bacon Wrapped Dates

goat cheese / maple lavender

Vegan Ceviche

tofu / local farm vegetables / yuzu / basil

Smoked Salmon Mousse

phyllo tart / tomato jam

Pot Stickers


ponzu sauce

\$4.75 per piece

Items will be passed for the first hour of your event. Minimum of 25 pieces per item.

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Finishing Touches

Gourmet Holiday Popcorn **\$9.00pp**
moose, caramel, kettle, cheese

S'more Station **\$10.00pp**
regular Hershey, cookies & cream, reese's

Potato Chip Station **\$11.00pp**
ranch, sour cream & onion, BBQ, kettle, truffle

Break Your Bark **\$12.00pp**
variety of chocolate bark

Crostini Station **\$11.00pp**

Poke/Ceviche Station **\$18.00pp**
tuna, octopus & shrimp

Bananas Foster **\$9.00pp**

Beer Garden **\$300.00**
includes set up of bar, fence, outdoor lights and tables

Slider Station – Pick Three **\$16.00pp**
teriyaki salmon, onion ring, veggie, chicken & waffle, philly cheesesteak
w/pretzel bun, traditional