Hot Hors d’oeuvres
Corn Fritter, Pumpkin Aioli (veg) 32.95/dz
Tempura Shrimp, Mango aioli 33.75/dz
Pastrami Whole Grain Mustard Spring Roll 33.75/dz
Porcini Mushroom Risotto Croquette (veg) 33.75/dz
Lamb Gyro in a Miniature Pita 39.95/dz
Kale and Vegetable Dumpling (vegan) 29.95/dz

Holiday Buffet
44.00/person, 25 person minimum

Soup, choose one
Low country she-crab soup with aged sherry
Butternut bisque, spiced mushrooms, and chive crème
Italian chicken cream, gnocchi, and chervil

Salad, choose one
House assorted greens, heirloom tomatoes, English cucumbers, and tricolor carrots with a balsamic vinaigrette or buttermilk ranch dressing
Wild arugula, heirloom tomatoes, red onion, and grana padano with a red wine vinaigrette and fresh oregano GF
Greens, Belgium endive, radicchio, crispy basil leaf, spiced walnuts, and red currant tomato with a winter ranch GF
Mesclun, apples, crunchy sweet potato, almonds, and sun-dried cranberries with a ginger spice vinaigrette GF

Entree, Choose one
Seared chicken breast, sun-dried tomato pesto, basil, and fresh mozzarella
Coriander crusted sautéed sea bass, pineapple citrus beurre blanc, and micro tarragon
Braised lamb, orange zest, cipollini onions, snow mountain garlic, winter thyme, plum tomatoes, and white wine
Carved bistro loin with a brandy peppercorn glace

Vegetarian entrée included for all guests: Wild mushroom bourguignon, root vegetables, purple sage, and potato gnocchi

Vegetable, choose one
Seasonal mixed vegetables, extra virgin olive oil, and sea salt GF
Broccolini, roasted garlic, red pepper, and Meyer lemon GF
Curried heirloom tricolored cauliflower GF

Starch, choose one
Gruyère scalloped Yukon Gold potato GF
Rosemary and fennel roasted tricolor potatoes GF
Harvest rice blend GF

Included
Holiday desserts and coffee service
Canned water
Rolls and butter