

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 V GF Broccolini, roasted garlic, red pepper, and Meyer lemon V GF Curried heirloom tricolored cauliflower V GF

Starch, choose one

Gruyère scalloped Yukon Gold potato GF

Rosemary and fennel roasted tricolor potatoes V GF

Harvest rice blend V GF

Included
Holiday desserts and coffee service
Canned water
Rolls and butter

