



HOLIDAY CELEBRATIONS

Includes necessary food service equipment and disposable guest ware. The following buffets require a minimum of 100 guests. Custom menus available

TRADITIONAL HOLIDAY BUFFET

- ◆ Congealed Cranberry salad with whole cranberries, mandarin oranges, Granny Smith apples, pineapple and pecans
- ◆ Slow roasted all natural turkey breast
- ◆ Sliced Virginia ham with brown sugar glaze
- ◆ Traditional cornbread dressing
- ◆ Homemade Turkey giblet gravy
- ◆ New red mashed potatoes
- ◆ Southern style green beans with bacon and onion
- ◆ Broccoli Casserole
- ◆ Freshly baked yeast rolls
- ◆ Holiday dessert buffet
- ◆ Ice tea with lemons

FIVE STAR HOLIDAY BUFFET

- ◆ Mixed green salad with sliced pears, blue cheese, dried cranberries and candied pecans
- ◆ Chicken Marsala with sautéed mushrooms
- ◆ Chef carved Prime Rib of beef au jus with horseradish cream sauce
- ◆ Salmon Oscar with lump crabmeat, asparagus and hollandaise
- ◆ Lobster mashed potatoes with white truffle oil
- ◆ Roasted winter root vegetables with rosemary, olive oil and garlic
- ◆ Creamed spinach
- ◆ Green beans amandine
- ◆ Glazed carrots
- ◆ Freshly baked French baguettes and butter
- ◆ Red Velvet cake, New York Cheesecake and Warm bread pudding with
- ◆ Cinnamon apples