Holiday Dinner Buffet

Appetizers

Brie & Orange Fig Jam Crostini

Baguette crostini, brie cheese, orange and fig jam, caramelized honey, fried rosemary (W, D, S)

Roasted Pumpkin Hummus

Pumpkin puree, chickpeas, tahini, lemon, sage, pepita, crackers and red bell pepper strips (SS, S, W)

Soup

Lobster Bisque

Lobster, cream, sherry, vegetables, herbs (SF, D, S, W)

Corn Chowder

Roasted corn, vegetables, potato, bacon, herbs, cream (D, W, S)

Salad

Orange & Pomegranate

Orange Supreme, pomegranate arils, cucumber, goat cheese, candied walnuts, arugula, spinach, apple cider vinaigrette (D, N, S)

Apples & Brussels

Sliced granny smith apple, bacon lardons, pickled red onion, shaved brussels sprouts, romaine, maple dijon vinaigrette (S)

Entrée

Cranberry Port Chicken

Roasted Chicken Thigh, Cranberry and Port wine jus (S)

Maple Rum Glazed Salmon

Seared salmon fillets, holiday spiced sweet rum glaze (S, F)

Rigatoni alla Vodka

Classic vodka sauce, rigatoni, crispy basil, parmesan frico (W, D, S)

Carved

Prime Rib

Slow roasted prime rib, beef au jus, horseradish aioli (S, E)

Sides

Mashed Sweet Potatoes

Roasted sweet potatoes, brown butter, sage, thyme, cinnamon, maple syrup (D, S,)

Mushroom Farro Risotto

Farro cooked risotto style, wild mushrooms, leeks, lemon, white wine, cream, thyme (W, D, S)

Winter Hash

Roasted butternut squash, parsnips, celeriac, caramelized onions, wilted spinach (S)

Grilled Asparagus

Chargrilled asparagus, garlic, lemon (S)

Assorted Desserts

$49.95 plus tax and 15% gratuity.