Winter Menu

BUFFET DINNERS

**Snowflake $18.50***
- Traditional Tossed Salad with Assorted Dressings
- Pasta Primavera with Crisp Vegetables and Alfredo Sauce
- Pan-seared Chicken Breast with Lemon Thyme Jus
- Sweet Potatoes Au Gratin
- Soybean Succotash
- Pumpkin Pie
- Pecan Pie
- Raspberry Jelly Roll

**Winter Wonderland $25.00***
- Lobster Bisque
- Mixed Greens with Assorted Dressings
- Tri-colored Tortellini with Olives, Red Peppers, and Artichokes
- Roasted Prime Rib of Beef with Rosemary Demi-glace
- Au Gratin Potatoes
- Winter Root Vegetables with Baby Turnips
- Chocolate Fudge Cake
- Cheesecake with Cherry and Blueberry Topping
- Sweet Potato Pie

**All buffet dinners are accompanied by the following:**

RECEPTION  **$15.00***

**Action Station**
- Mixed Winter Greens with Shaved Local Apples and Red Currants, served with Crispy Mozzarella and Grapefruit Vinaigrette

**Taste of Winter Displays**
- Imported Cheese and Charcuterie Board served with Caramelized Apple, Apricot Chutney, and Fig Purée
- Mini Ham Biscuits

**Carving Station**
- Apricot-glazed Roasted Turkey Breast served with warm Cheddar Biscuits and Cranberry Chutney

**Dessert Station** Individual desserts including:
- Chocolate-covered Strawberry Trees
- Vanilla Pannacotta
- Bourbon Pecan Tarts
- Warm Chocolate Molten Cakes

**Substitute Carving Station** $6.50 per person

**Carved Rack of Lamb:** Replace Turkey Breast in the above reception menu for Carved Rack of Lamb served with Cashew Gravy and Basmati Rice

*All items will incur a 19 percent service charge and 5 percent sales tax. All items can be customized to meet your needs and budget. All menus are served on china with silver flatware.