

# THANKSGIVING / CHRISTMAS

## BUFFET MENU OPTIONS

### PROTEINS

Roast turkey rubbed with fresh herbs served carved with a light gravy  
Whole roast Game Hen with fresh garlic and thyme (half per person, served on the bone)  
12 hour braised beef in red wine, fresh herbs and white onion, served over blanched green cabbage  
Roast pork tenderloin roulade with cranberries & caramelized onion, served in slices with braised apples  
Grilled salmon topped with toasted pistachios and roast fennel

### STARCHES

Creamy mashed potato (with or without garlic)  
Roasted baby potatoes with fresh herbs  
Potato Gratin with leeks and bacon  
Roasted sweet potato with shallots  
Mashed sweet potato with toasted pecans  
Creamy homemade 3 cheese macaroni  
Baked homemade macaroni with cheese and bacon

### VEGETABLES

Blanched asparagus with a lemon dressing and topped with toasted almonds  
Roasted Brussels sprouts with bacon  
Blanched green beans topped with orange zest and toasted pine nuts  
Country style Ratatouille with zucchini, mushrooms, tomato, eggplant, carrot and fresh herbs  
Grilled zucchini with gorgonzola & toasted walnuts, drizzled with a honey-chive crème fresh  
Honey and orange roasted carrots with shallots

### SALADS

Spinach salad with toasted walnuts, dried cranberries, feta cheese and a Champaign vinaigrette  
Arugula salad with toasted almonds, currants, shaved Asiago cheese and a mustard vinaigrette  
Classic Caesar salad with homemade dressing and croutons  
Baby spring mix salad with pear, pomegranate seeds, gorgonzola and a honey vinaigrette