



## **Christmas Eve Buffet**

December 24, 2019

### **Entrées**

#### **Salt and Herb-Crusted NY Strip**

Carved to-order with Natural Jus and Creamy Horseradish Sauce

#### **Brown Sugar Glazed Ham**

With Pineapple and Dried Apricot Chutney

#### **Turkey Pot Pie**

Turkey, Root Vegetables and Savory Herb Sauce with Puff Pastry Top

#### **Roasted Salmon**

With Lusty Monk Mustard Glaze and Rice Pilaf

### **Seasonal Side Dishes**

Whipped Yukon Gold Potatoes with Roasted Shallots

Cornbread Dressing with Dried Fruit and Herbs

Sautéed Green Beans with Dried Cranberries and Toasted Almonds

Apple-Braised Collard Greens

Corn Casserole with Onions and Cheddar Cheese

### **Cheese & Fruit Display**

Puff Pastry-wrapped Raspberry Baked Brie, Domestic and Specialty Cheeses,  
Fresh Fruit, Assorted Chutneys, Crackers & Wafers

### **Soups and Salads**

Mushroom Bisque

Sausage White Bean and Kale Soup

Mixed Green Salad

Cucumbers, Julienne Carrots, Grape Tomatoes and Roasted Sunflower Seeds,  
served with choice of Balsamic Vinaigrette or Creamy Buttermilk-Dill Dressing

Tossed Caesar Salad with Crisp Romaine Lettuce, Grape Tomatoes,  
Focaccia Croutons, Parmesan Cheese and Creamy Caesar Dressing

Arugula Salad with Baby Beet Wedges, Candied Walnuts,  
Goat Cheese and Balsamic & Basil Vinaigrette

Red Potatoes with Red Onions, Celery, Green Peas and Dill  
In a Buttermilk-Mustard Dressing

### **Desserts**

Scrumptious Holiday Pastries, Pies, and Cakes

\$48.00 per person plus tax

Children, 6-11 \$20 plus tax, Children 5 and under are free

Reservations Required. Please Call 828.696.9094