

## **Buffet style:**

### **Salad / Soup Course:**

**\$65** – 20 to 25 portions

Dressed green salad with candied pecan, pomegranate, and Manchego cheese with pomegranate vinaigrette

Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries, and cherry balsamic dressing

Potato, spinach, and Italian sausage soup

Creamy chicken gnocchi soup

### **Main course:**

**\$75 each hotel pan** - 20 portions

*Red wine braised* carved beef with creamy polenta

*Root beer braised short rib* with mashed sweet potatoes and honey butter

*Seared Chicken confit* with a velvety madeira mushroom creamy sauce

*Steakhouse Pork chops* with lemony shallot and caper white wine sauce

**\$85 each hotel pan** - 20 portions

*Salmon Rockefeller* topped with a rich sauce of creamy spinach, onions, and bacon

*Roulade of chicken* with artichokes, leeks and fontina cheese topped with roasted garlic and wine sauce

*Beef tips* with sauteed mushrooms and onions topped with a cognac cream sauce

*Pomegranate balsamic pork chops* topped with fresh pomegranate

**\$95 each hotel pan** – 20 portions

*Marinated smoked pork tenderloin roulade* with apples, bacon, and gorgonzola with whiskey maple glaze

*Chicken breast stuffed* with dates, herbed goat cheese and porchetta topped with a winter sugar plum and stone fruit sauce



*Garlic lemon shrimp and crab ravioli* with crab stuffed ravioli topped with lemon garlic sautéed shrimp and creamy mornay sauce

***Sides:***

***\$55 each hotel pan*** - feeds 20 to 25 portions

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Roasted garlic and lemon butter orzo pasta

Creamy herbed goat cheese polenta

Sautéed French green beans with sliced almonds and brown butter

Brussel sprouts in browned butter and bacon vinaigrette

Broccolini with herbed butter

Tender tri-colored carrots with a red wine reduction

***Sweet treats:***

***\$75 – 20 to 25 portions***

Chocolate peanut butter buckeye pie minis

Bourbon chocolate pecan tart

Flourless chocolate cake with peppermint ganache

Sticky toffee pudding cake with caramel drizzle

Bourbon chocolate pecan tart

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache