



Greens Holiday Dinner Buffet

All holiday buffet dinners include:

*Baker's Daily Selection of Rolls and Butter
City roast and decaffeinated coffee
An assortment of black and herbal teas*

**Denotes our Gluten-Free Options*

Chilled Arrangements

California Field Greens with An Assortment of House Dressings
Caesar Salad with a Garlic-Caper Citrus Emulsion, Shaved Parmigiano-Reggiano
Chef's Selection of Four Seasonally-Inspired Composed Salads
Vegetable Crudit  Display with a Creamy Herbed Buttermilk Dip
European Charcuterie Board with Pickles & Mustards; Devilled Eggs, Sausage Rolls
Chef's Seafood Display featuring Baked Salmon, Smoked Fish, Pickled Herrings & Shrimp Cocktail*

Chef Attended Carvery

*Carved Baron of Beef, Yorkshires, Cabernet-Rosemary Jus and Horseradish**

Hot Entr es

*Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Compote
Normandy Roasted Pork with Apples, Cider and Calvados Cream
Baked Atlantic Salmon Fillet with Citrus Maple Glaze
Chef's Choice of Potato and Rice Pilaf
Bouquetiere of Seasonal Vegeables*

Sweet Endings

Our Pastry Shop's Selection of Seasonally-Inspired Pastries, Cakes, Custards and Flans to include:

*Traditional Pumpkin Flan with Whipped Cream, Brandied Mincemeat Tartlets
Lavender Shortbread Cookies, Grand Marnier Cr me Br l e*
Nutmeg Spiced Rum & Eggnog Cheesecake, Mulled Wine Jelly Shooters**

*Imported & Domestic Cheese Board with Crackers & House Preserves
An Arrangement of Fresh Sliced Seasonal Fruit & Berries*