

A Christmas Carol Dinner Buffet



Minimum of 40 People
Additional \$5 / Person Surcharge for Groups not Achieving Minimum Requirement
Additional Entrées – \$6 per Entrée / per Person

Baker's Daily Selection of Rolls and Butter

Salads & Platters

California Field Greens with an Assortment of House Dressings*
Baby Spinach Salad with Dried Cranberries, Bermuda Onions & Toasted Almonds; Tangerine Balsamic Vinaigrette
Caesar Salad with a Garlic-Caper Citrus Emulsion, Shaved Parmigiano-Reggiano
Chef's Selection of Two Seasonally-Inspired Composed Salads
Vegetable Crudité Display with a Creamy Herbed Buttermilk Dip
European Charcuterie Board with Pickles & Mustards
Imported & Domestic Cheese Board with Crackers & House Preserves
An Arrangement of Fresh Sliced Seasonal Fruit & Berries

Hot Dishes:

Bouquetiere of Seasonal Vegetables
Chef's Choice of Two Starch Accompaniments

Carvery

Carved Prime Rib of Beef, Yorkshires, Cabernet-Rosemary Jus, Horseradish*

Entrées (choose one)

Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Compote
Grilled Chicken Breast with Thyme and Wild Mushroom Sauce, Roasted Garlic Bulbs
Rosemary-Dijon Crusted Leg of Lamb au Jus with Mint Jelly*
Seafood Newburg with Cognac and Cayenne Cream Sauce
Cavatappi Amatriciana, Crisp Pancetta, Sun-Dried Tomato Sauce, Chili Flakes, Shaved Pecorino

Sweets

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 Crème Brûlée*
Nutmeg Spiced Rum & Eggnog Cheesecake, Mulled Wine Jelly Shooters*

City Roast Regular and Decaffeinated Coffee
An Assortment of Black and Herbal Teas

* Denotes our Gluten-Free Options

\$60 / person

Prices subject to change. All prices subject to 17% service charge and 5% G.S.T.
2016

