

# Miracle on 34<sup>th</sup> Street Lunch Buffet



Minimum of 40 People  
Additional \$5 / Person Surcharge for Groups not Achieving Minimum Requirement  
Additional Entrées – \$4 per Entrée / per Person

Baker's Daily Selection of Rolls and Butter

## Salads and Platters

California Field Greens with an Assortment of House Dressings\*  
Baby Spinach Salad with Dried Cranberries, Bermuda Onions & Toasted Almonds; Tangerine Balsamic Vinaigrette  
Chef's Selection of One Seasonally-Inspired Composed Salad  
Vegetable Crudité Display with a Creamy Herbed Buttermilk Dip

## Hot Selections

Chef's Choice of Starch Accompaniment  
Bouquetiere of Seasonal Vegetables

## Carvery

Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Compote

## Entrées (choose one)

Roast Chicken Pieces with Thyme, Savory and Rosemary\*  
Brown Sugar & Grainy Mustard Glazed Ham, Rum & Raisin Sauce\*  
Dill Rubbed Salmon Fillet with White Wine Caper Sauce  
Rainbow Cheese Tortellini, Rustic Basil Tomato Sauce, Shredded Parmesan

## 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

**\$40 / Person**

