

White Christmas Dinner Buffet



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

Hot Selections

Chef's Choice of Starch Accompaniment
Bouquetiere of Seasonal Vegetables

Carvery

Carved Baron of Beef, Madagascar Peppercorn Sauce and Horseradish*

Entrées (Choose One)

Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Compote
Grilled Lemon Pepper Chicken Breast with Lemon Herb Jus*
Normandy Roasted Pork with Apples, Cider and Calvados Cream
Hemp Crusted Salmon Fillet with Yuzu-Ginger & Tamari Glaze*
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

\$50 / Person

