

Miracle on 34th 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*
Caesar Salad with Garlic-Caper Citrus Emulsion, Shaves Parmigiano-Reggiano
Chef's Selection of One Seasonally-Inspired Composed Salad
Vegetable Crudit  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

Entr es (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 Cr me Br l e*
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

Prices subject to change. All prices subject to 17% service charge and 5% G.S.T.
2017

