

Soup and Salad

Ginger Spiced Pumpkin Soup

Toasted Pumpkin Seeds, Pumpkin Oil

Wild Mushroom & Chestnut Bisque

White Truffle Oil

Toasted Barley Salad

Mushroom, Parmesan, Parsley, Lemon Vinaigrette

Organic Quinoa Salad

Broccoli, Almonds, Dates, Champagne Dressing

Frisée Salad

Smoked Bacon, Hardboiled Egg, Shaved Red Onion, Sherry Dressing

Artisan Lettuce Salad

Pomegranate Seeds, Golden Beets, Haystack Goat Cheese

Cheese Display

Variety of Regional and European Cheese

Chutneys, Grapes, Dried Fruit, Crackers

Rustic Bread Display

Whipped Butter, Cured Tomato & Goat Cheese Butter

Black Pepper Butter

Seafood Display

Chardonnay Poached Prawns, Snow Crab Claws, Crab Legs

Cocktail Sauce, Mary Rose Sauce, Saffron Aioli, Lemon Wedges

Atlantic Smoked Salmon

Horseradish Cream, Shaved Red Onion, Dill

Carving Station

Whole Roasted Turkey

Traditional Gravy, Cranberry Sauce

Slow Roasted Beef Ribeye

Port Wine Shallots, Black Truffle Jus, Roasted Garlic Crust

Honey Glazed Ham

Spicy Pineapple Salsa

Bountiful Harvest

Herb Crusted Halibut

Boursin Cheese Whipped Potato

Charred Brussels Sprouts with Smoked Bacon

Roasted Root Vegetables

Honey & Cumin Glazed Baby Carrots & Pearl Onions

Green Bean Casserole

Bourbon Baked Sweet Potato

Sage & Sausage Croissant Stuffing

Kids Buffet

White Turkey Meat & Gravy

Peas & Carrots

Mac and Cheese

Dessert

Traditional Pies (Apple, Pecan, Pumpkin, Bavarian Cream)

Chef Irma's Mini Desserts

Brioche & Banana Bread Pudding