

Ludwig's Buffet

November 28, 2024

Soups & Salads

DIY SALAD BAR

Artisan Greens, Arugula, Spinach, Cucumber, Cured Tomatoes, Dried Cranberries, Walnuts, Goat Cheese, Lemon Dressing, Honey Mustard Dressing

TOASTED BARLEY SALAD

Mushroom, Parmesan, Golden Raisins, Parsley, Pine Nuts, Lemon Vinaigrette

ROASTED BEET SALAD

Pomegranate, Candied Pecan, Honey Mustard Dressing, Haystack Goat Cheese

FALL CHICKPEA SALAD

Quinoa, Sweet Potato, Dried Cranberries, Pumpkin Seeds, Lemon Basil Dressing

GINGER SPICED PUMPKIN SOUP

Toasted Pumpkin Seeds, Pumpkin Oil

FALL TOMATO VEGETABLE & LENTIL SOUP Basil Pesto

Artisan Cheese & Cured Meat Station

REGIONAL & EUROPEAN CHEESE & MEATS

Chutneys, Grapes, Dried Fruits, Crackers, Assorted Breads, Whipped Butter, Cured Tomato & Goat Cheese Butter, Black Pepper Butter, Avocado Oil, Pumpkin Oil, Extra Virgin Olive Oil

Seafood Station

RAW BAR

Chardonnay Poached Prawns, Crab Legs, Marinated Scallops, Shallot Pepper Mignonette, Bloody Mary Sauce, Thai Chili Sauce, Cocktail Sauce, Lemons, Tabasco

Carving Station

WHOLE ROASTED TURKEY & SMOKED DRUMSTICK Traditional Gravy, Cranberry Sauce

SLOW ROASTED BEEF TENDERLOIN

Wild Mushroom Sauce, Creamy Horseradish Sauce, Sea Salt

Appetizer Platters

SMOKED TROUT

Pickled Onions, Horseradish Cream, Arugula

DILL CURED ATLANTIC SALMON

Tomato & Caper Relish

PEPPERED BEEF CARPACCIO

Argula, Parmesan, Truffle Crème Fraiche

SMOKED DUCK

Cherry Chutney, Toasted Coriander, Pea Tendril

Bountiful Harvest

ALAMOSA STRIPPED BASS

Citrus Butter Sauce. Tomato Fennel Sauce

HONEY GLAZED HAM

Roasted Apple Salsa

MINI MAINE LOBSTER POT PIE

Tarragon Lobster Sauce, Winter Root Vegetables, Puff Pastry

SAGE, APRICOT & SAUSAGE CROISSANT STUFFING

BOURBON SWEET POTATO MASH

Brown Sugar, Marshmallows

GREEN BEAN CASSEROLE

Crispy Onions

GLAZED HEIRLOOM CARROTS

Pearl Onion, Honey Cumin Glaze

Desserts

CHEF IRMA'S ASSORTED MINI DESSERTS

ASSORTED PIES

Pumpkin, Apple, Pecan

COTTON CANDY MACHINE

ICE CREAM STATION