

# BUILD YOUR OWN HOLIDAY BUFFET

### **Choice of Protein Package**

Pomegranate & Honey Glazed Roasted Airline Chicken Breast \$28.00 / buffet

Sherry & pomegranate reduction [GF]

Honey Baked Ham \$29.00 / buffet
• Whole grain mustard sauce [GF]

Pistachio Crusted Short Rib \$32.00 / buffet

• Dark Matter Coffee® jus [GF, DF, CN]

Sage & Lemon Salmon \$32.00 / buffet

• Spiced red wine reduction [GF, DF]

Vegan Holiday Roast \$29.00 / buffet

 A succulent Impossible Meat<sup>TM</sup> whole roast, stuffed with mushroom conserva, cherry reduction, chives [VG, V, DF]

#### Choice of Side

Assorted Dinner Rolls & Whipped Butter [VG] Cornbread with Honey Butter [VG]

#### Choice of Greens

Roasted Tri-Color Cauliflower [VG, GF]

Goat cheese, cranberries

Green Bean Almondine [VG, CN]

• Crispy shallots, toasted almonds

Winter Squash [VG, GF, CN]

• Brown butter, toasted pecans

### **Choice of Starch**

Gruyere & Chive Spoonbread [VG] Roasted Baby Sweet Potatoes [VG, GF] Roasted Marble Potatoes [VG, GF, DF]

• Fresh thyme, rosemary





# Á LA CARTE

### Sides

| Creamed Spinach with<br>Roasted Parsnips<br>[VG, GF]         | \$5.50 / serving              |
|--|-------------------------------|
| <b>Wild Rice</b><br>Dried Cranberries, Apricots, Fresh Herbs | \$6.50 / serving [VG, GF, DF] |
| Robuchon Mashed Potatoes<br>[VG, GF]                         | \$6.50 / serving              |
| Sage & Sausage Stuffing                                      | \$5.50 / serving              |
| Citrus & Maple Brussels Sprouts<br>[VG, V, GF, DF]           | \$5.50 / serving              |
| Caramelized Orange & Honey<br>Baby Carrots [VG, GF]          | \$5.50 / serving              |
|  |                               |

## Salads

Oven Baked Cauliflower & Shaved \$6.50 / serving Kale Salad
Cranberries, manchego, marcona almonds, pickled cherry vinaigrette [VG, GF, CN]

Roasted Squash Salad \$6.50 / serving Endive and mixed greens, pickled cherries, toasted sunflower seeds, parmesan, maple vinaigrette [VG, GF, CS]

# Á LA CARTE

### **Sweets**

**Holiday Cookie Tray** 

Assortment of Chef's choice holiday cookies [VG, CN]
\$245 / Large (72 pieces)
\$160 / Medium (48 pieces)
\$85 / Small (24 pieces)

Oreo Ornaments \$4.00 each White chocolate dipped Oreo Cookie garnished with assorted toppings to resemble holiday ornaments [VG]

Chocolate Peppermint Fudge Bites \$3.00 each [VG, GF]

Holly Gingersnaps \$4.00 each Molasses and spice cookies half-dipped in white chocolate, decorated with holly leaves [VG]

Christmas Light Cupcakes \$4.50 each Dark chocolate cake topped with vanilla bean buttercream decorated with a string of mini M&M lights [VG]

**Dulce de Leche Cheesecake** \$4.00 each Dulce de leche flavored cheesecake, cranberry compote [VG]

Spiced Pumpkin Tart \$4.00 Cinnamon chantilly cream [VG]

Baked Apple Oatmeal Crumble \$4.00 each Vanilla tart, almond cream, apple filling, oatmeal crumble [VG, CN]

