



FORMAL BUFFET DINNER SERVICE
HOLIDAY PARTY

MAIN COURSE BUFFET

CHOOSE TWO OF THE FOLLOWING:

CHEF CARVED TURKEY, HAM OR BEEF

SERVED WITH CRANBERRY SAUCE, APRICOT GLAZE, AND AU JUS

PARMESAN MASHED POTATOES WITH TURKEY GRAVY
BAKED BREAD STUFFING SEASONED WITH SAGE AND CELERY
FRESHLY CUT SWEET CORN
CANDIED YAMS OR GLAZED CARROTS
GARDEN SALAD WITH 2 DRESSING CHOICES
FRESHLY BAKED ROLLS & BUTTER
VEGETABLE RELISH TRAY

\$21.50 PER PERSON

DESSERT SELECTION

**FRESHLY BAKED PUMPKIN PIE SERVED WITH FRESH WHIPPED CREAM
INCLUDED**

BEVERAGE STATION

**SPICED WASSAIL (OR STRAWBERRY LEMONADE) & LEMON ICE WATER
INCLUDED**

FULL SERVICE

INCLUDES:

**BUFFET SERVICE, WAITER SERVICE (DRESSED IN PROFESSIONAL SERVING ATTIRE), FULL SET-UP &
CLEAN-UP, LINEN TABLE CLOTHES FOR TABLES & DÉCOR, CHAFING DISHES, BOWLS, TRAYS,
CHINA, CRYSTAL, SILVERWARE, LINEN NAPKINS**

ALL MENU'S ARE SUBJECT TO A 7.45% SALES TAX & 19% SERVICE CHARGE