



**FORMAL BUFFET DINNER SERVICE**  
**HOLIDAY PARTY**

**MAIN COURSE BUFFET**

**CHEF CARVED TURKEY**

SERVED WITH CRANBERRY SAUCE AND TURKEY GRAVY

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  
<200 PEOPLE \$14.95 PER PERSON  
>200 PEOPLE \$13.95 PER PERSON

**DESSERT SELECTION**

FRESHLY BAKED PUMPKIN PIE SERVED WITH FRESH WHIPPED CREAM  
\$1.95

**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,  
PLASTICWARE SERVICE

CHINA, CRYSTAL, SILVERWARE MAY BE ADDED FOR \$3.00 PER PERSON

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