



APPETIZER BUFFET

Assorted breads with butter (GF rolls on request)

Italian Wedding Soup

mini meatballs, greens & orzo in light chicken broth

Shaved Fennel & Orange Salad

citrus vinaigrette

Winter Salad

roasted butternut squash, red wine orange poached bosc pears, pomegranate seeds, toasted walnuts & white balsamic emulsion

Apple & Cabbage Slaw

maple dressing

Antipasto Display

sliced meats & cheeses, roasted peppers, artichokes, roasted tomatoes, marinated olives and crostini

MAIN COURSE

(choice of one)

Herb & Mustard crusted Prime Rib

au jus, creamy horseradish, potato puree and roasted winter root vegetables

Slow Roasted Pork Loin

with roasted apples & sage, potato puree and pan jus

Norwegian Aukra Salmon

potato puree, creamed baby spinach and riesling beurre blanc

Vegetarian Sweet Potato Gnocchi

sage brown butter & pecorino cheese

DESSERT BUFFET

Panettone Bread Pudding

with caramel sauce

Pecan Pie

with cinnamon vanilla whipped cream

Assorted Seasonal Pies & Cakes