

A Southern Holiday

SPECIAL BUFFET MENU PACKAGE
\$125++ PER PERSON

CHOICE OF SOUP

Tomato with Roquefort Bleu Cheese
Italian Wedding

CHOICE OF SALAD

Winter's Harvest
Waldorf Salad
Confit Fingerling Potato Salad

CHOICE OF SEAFOOD

Cedar Plank Smoked Salmon
Shrimp Cocktail
Oyster Rockefeller

CHOICE OF 2 ENTREE

Marinated Chicken Thighs
Red Snapper
Lamb Chops
Winter Vegetable Fritata

SIDES

Yukon Gold Boursin Mash
Charred Asparagus

CHOICE OF 2 DESSERT

Crème Brulee
Red Velvet Yule Log
Croquembouche
Decorated Sugar Cookies



A Southern Holiday

SPECIAL PLATED MENU PACKAGE
\$90++ PER PERSON

CHOICE OF SOUP OR SALAD

Tomato with Roquefort Bleu Cheese
Italian Wedding

OR

Winter's Harvest
Waldorf Salad
Confit Fingerling Potato Salad

CHOICE OF ENTREE

Marinated Chicken Thighs | *Sticky Ginger
Peach Glaze, Blistered Asparagus, Yukon
Gold Mash*

Red Snapper | *White Cheddar Grits,
Saffron Tomato Bacon Broth, Broccolini*
Freedom Run Lamb Chips | *Chipotle
spiced, dried fig reduction, Baby Carrots,
Golden Beet Mint Couscous with Roasted
Walnuts*

CHOICE OF DESSERT

Red Velvet Yule Log
Decorated Sugar Cookie
Crème Brule



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UPDGRADE OPTIONS

CHARCUTERIE DISPLAY

\$16++ per person

Artisan Cheeses with Cured Smoked Meats, Assorted Mustards and Currants, Crusty Bread and Pretzel Sticks

CREPE STATION

\$18++ per person

Berries Flambé, Grand Marnier & Cointreau, Whipped Cream, Chocolate Shavings, Toasted Almonds

CARVING STATION

Market Price

Hand Carved Tenderloin of Beef | *Henry Baines Sauce*

Kentucky Cured Ham | *"Kentucky Proud" Ham with Seasonal Sauces*

Roasted Turkey Breast | *Garlic-Thyme Roasted, Cranberry-Tangerine Fondue*

**All Stations Require a Chef Attendant
\$200 per attendant*

