

# LIMITED TIME HOLIDAY BUFFETS



## THE HOLIDAY CLASSIC

\$40.00

### ENTRÉES

**BROWN SUGAR GLAZED HAM** *GF*

**ROSEMARY ROASTED CHICKEN**

**CANDIED PECAN HARVEST SALAD** *V GF*

Spring Mix, Craisins, candied pecans, sliced apples, feta cheese, balsamic vinaigrette dressing.

**BALSAMIC GLAZED BRUSSELS SPROUTS** *V*

Crispy roasted Brussels sprouts, parmesan, balsamic glaze drizzle.

**GARLIC MASHED POTATOES**

**CORNBREAD STUFFING** *w/ pecans & gravy V*

**DINNER ROLLS**

### SWEET TREATS

**PUMPKIN PIE CHEESECAKE**

On a graham cracker crust.

## DELUXE HOLIDAY DESIGN YOUR OWN APPETIZERS

\$45.00

*Your choice of three (3) traditional and three (3) premium appetizers, plus an assortment of Sweet Treats*

### TRADITIONAL *Select 3*

**GARLIC PARMESAN TRUFFLE FRIES**

**VEGETABLE & CHEESE CRUDITÉ** *V*

**CRISPY CHICKEN BITES**

**FRESH FRUIT DISPLAY** *VE GF*

**CHIPS, QUESO, GUACAMOLE & SALSA** *V*

**TOMATO & BASIL BRUSCHETTA** *VE*

### PREMIUM *Select 3*

**HERB STUFFED MUSHROOMS** *GF V*

Mushroom caps stuffed with chopped spinach, garlic, onions, Romano cheese, blended with herbs and spices. Served with garlic parmesan sauce.

**VEGETABLE & MUSHROOM EMPANADAS** *V*

Served with spicy cheese sauce.

**MINI BEEF WELLINGTON**

Served with garlic aioli.

**BACON WRAPPED SHRIMP**

Served with honey Sriracha sauce.

**CHICKEN POTSTICKERS**

Asian style dumpling filled with chicken and cabbage. Topped with chili crisps, green onions, and cilantro. Served with ponzu sauce.

### SWEET TREATS

**ASSORTED MINI DESSERTS**

5-layer Meltaways *V*

Marbled Cream Cheese Truffled Brownies *V*

Luscious Lemon Squares *V*

OREO® Dream Bars



# WINNER WONDERLAND

\$65.00

## APPETIZERS

### TOMATO & BASIL BRUSCHETTA *VE* MINI CHESAPEAKE-STYLE CRAB CAKES

With Sriracha remoulade.

### CREOLE SHRIMP DIP

Shrimp sautéed in Cajun butter, cheese, bread crumb topping and served with Wonton crisps.

## ENTRÉES

### HERB CRUSTED TENDERLOIN SALMON CHIMICHURRI BOWL

(Deconstructed) Chimichurri salmon, rice *V GF*, seasoned avocado *VE GF*, sweet peppers *VE GF*, tomatoes *VE GF*, red cabbage *VE GF*, with a lemon mint yogurt sauce *V GF*.

### PANKO CRUSTED LEMON CHICKEN CANDIED PECAN HARVEST SALAD *V GF*

Spring Mix, Craisins, candied pecans, sliced apples, feta cheese, balsamic vinaigrette dressing.

### BALSAMIC GLAZED BRUSSELS SPROUTS *V* Crispy roasted Brussels sprouts, parmesan, balsamic glaze drizzle.

### GARLIC HERB-ROASTED POTATOES DINNER ROLLS

ASK YOUR PLANNER ABOUT OUR  
HOLIDAY INSPIRED BEVERAGES TO  
COMPLIMENT YOUR EVENT!

## SWEET TREATS

### PUMPKIN PIE CHEESECAKE

On a graham cracker crust.

### BREAD PUDDING

Warm cinnamon bread pudding, Maker's Mark® whiskey sauce.



*GF* Gluten Friendly   *V* Vegetarian   *VE* Vegan

AVAILABLE ALL DAY FOR EVENTS HELD BETWEEN 10/31/23-1/29/2024. BEVERAGES  
AVAILABLE WITH ANY PACKAGE FOR AN ADDITIONAL PER PERSON PRICE.

\*All prices are per person. Does not include area rental, tax, gratuity, or administrative fee.  
Minimum of 15 guests required. Revenue minimums and other restrictions may apply.

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH/SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE BOOKING YOUR PARTY, PLEASE INFORM YOUR SPECIAL EVENTS REPRESENTATIVE OF ANY FOOD ALLERGIES.