

CHRISTMAS BUFFET



SERVED TABLESIDE

french onion soup
seafood chowder

APPETIZERS

cheese and charcuterie with traditional garnishes
house made pâtés and mousses
assorted canapés
savory tarts

RAW BAR

shrimp cocktail
local oysters
littlenecks
alaskan king crab

CHEF'S CARVING BOARD

heritage apple smoked ham
all natural beef tenderloin
roasted salmon, leeks, fennel, wrapped in puff pastry

THE BUFFET

lyonnaise potatoes
roasted garlic mashed potatoes
honey roasted spaghetti squash
roasted beet and swiss chard
agnolotti carbonara

SALADS

barley and lentil dried fruit salad
mixed green salad
persimmon, chestnut, pomegranate, date with citrus vinaigrette

DESSERT DISPLAY

petite cheese cakes
seasonal cakes
tartlets
cookies
macarons