

## HOLIDAY MENUS

### THE TRADITIONAL CHRISTMAS BUFFET

#### CHILLED BUFFET

- fresh vegetable crudités with a variety of dips
- imported and domestic cheese display, assorted crackers
- waldorf salad
- tossed caesar salad with garlic croutons

#### HOT ENTREES

- cheese tortellini alfredo, freshly grated parmesan cheese
- honey glazed ham, honey-dijon glaze
- roasted tom turkey, fresh cranberry relish and turkey gravy

#### TRADITIONAL TRIMMINGS

- mashed potatoes
- sage stuffing
- candied yams
- steamed broccoli
- green bean casserole
- assorted dinner rolls

#### DESSERT STATION

- apple pie
- pumpkin pie
- pecan pie
- christmas cookies
- yule log

#### COFFEE STATION

- freshly brewed Aliante signature coffee and decaffeinated coffee, hot cider, Harney & Sons teas and iced teas

## SEASONS BLESSING'S BUFFET

### HORS D'OEUVRES

- chicken in beggars purse
- boursin and spinach stuffed mushroom caps

### CHILLED BUFFET

- grilled and chilled vegetable display
- imported and domestic cheese display, assorted crackers
- tossed caesar salad with garlic croutons
- fresh garden greens with candied walnuts, maytag blue cheese, dried cranberry and pomegranate vinaigrette
- waldorf salad

### HOT ENTRÉES (YOUR CHOICE OF THREE OF THE FOLLOWING)

- apple cider glazed roasted pork loin
- orange roughy francaise
- chicken with a wild mushroom sauce
- (choose from) cheese, portabella mushroom or butternut squash ravioli

### CARVING STATION\* (YOUR CHOICE OF ONE OF THE FOLLOWING)

- roasted new york sirloin of beef, au jus
- roasted tom turkey, fresh cranberry relish and turkey gravy
- honey dijon glazed ham

### TRADITIONAL TRIMMINGS

- rosemary garlic potato spears
- sage and cranberry stuffing
- butternut squash with maple glaze
- steamed broccoli and baby carrots
- green bean amandine
- assorted artisan dinner rolls

### DESSERT STATION

- pumpkin and pecan pies
- holiday cookies
- traditional yule log
- brandied bread pudding with white chocolate anglaise

### COFFEE STATION

- freshly brewed Aliante signature coffee and decaffeinated coffee, hot cider, hot chocolate, Harney & Sons teas and iced tea

\*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

## MRS. CLAUS' HOLIDAY DELICACY BUFFET

### HORS D'OEUVRES

- mini crab cakes with lemon caper aioli
- chicken in beggars purse
- boursin and spinach stuffed mushroom caps

### SEAFOOD STATION

- chilled shrimp (3 pieces per person)
- crab legs (2 pieces per person)
- oysters on the half shell (1 piece per person)
- cocktail sauce, horseradish, sauce mignonette and lemons

### CHILLED BUFFET

- grilled and chilled vegetables with a variety of dips
- imported and domestic cheese display, assorted crackers
- tossed caesar salad and garlic croutons
- fresh garden greens with maytag blue cheese, candied walnuts, dried cranberries and pomegranate vinaigrette
- waldorf salad
- tricolor cheese tortellini pasta salad
- marinated roasted winter beet salad

### ENTRÉES

- almond crusted baked salmon
- cheese ravioli pomodoro, freshly grated parmesan cheese
- pineapple glazed ham, maple yams

### CARVING STATION\*

- roasted prime rib of beef, creamed horseradish and au jus
- roasted tom turkey, fresh cranberry relish, turkey gravy and cranberry sage stuffing

### TRADITIONAL TRIMMINGS

- dauphinoise potatoes
- grilled asparagus
- green beans with roma tomatoes
- assorted artisan dinner rolls

### DESSERT STATION

- individual chocolate mousse
- pumpkin pie and traditional yule log
- chocolate bread pudding with caramel sauce
- christmas cookies and pecan squares
- eggnog cheesecake

### COFFEE STATION

- freshly brewed Aliante signature coffee and decaffeinated coffee, hot cider, hot chocolate, Harney & Sons teas and iced tea

\*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

# THE HOLIDAY TURKEY

plated dinner

## STARTER

- roasted butternut squash bisque or fresh garden greens with blue cheese, dried cranberries, candied walnuts and pomegranate vinaigrette

## ENTRÉE

- sliced tom turkey with traditional stuffing served with turkey gravy, mashed potatoes,
- sautéed green beans and cranberry relish, freshly baked rolls with sweet butter

## DESSERT

(Choice of one)

- fresh pecan tart with whipped cream and vanilla sauce
- traditional pumpkin pie with whipped cream and caramel sauce

## COFFEE BAR

- freshly brewed Aliante signature coffee, decaffeinated coffee, hot cider, selection of Harvey & Sons teas and iced tea

## THE HEARTH SIDE

plated dinner

### SOUP

- smoked chicken and pumpkin bisque

### SALAD

- waldorf salad served in a Boston bibb lettuce cup with green apple vinaigrette

### ENTRÉE

(Choice of one)

- roast prime rib of beef with au jus and black pepper horseradish
- pistachio crusted salmon with citrus beurre blanc
- savory corn bread stuffed breast of chicken, wine and shallot pan sauce

### SIDES

- chef's selection of fresh seasonal vegetables
- mixed rice pilaf with cranberries
- freshly baked artisan rolls with sweet butter

### DESSERT

(Choice of one)

- pumpkin cheesecake with spiced cranberry compote and whipped cream
- pecan torte with brandy caramel sauce and whipped cream

### COFFEE BAR

- freshly brewed Aliante signature coffee, decaffeinated coffee, hot cider, selection of Harvey & Sons teas and iced tea