



Menu

COLD FOOD ITEMS

Freshly baked rolls

Winter greens with fresh berries & assorted dressings
(GF, DF, V)

Kale & romaine Caesar salad with condiments

Barley Greek salad (V)

Chickpeas with shredded kale, butternut squash,
feta cheese (GF, V)

Fresh crudité with green goddess dip (GF, V)

Fine smoked & cured cold cuts with olives, pickles,
roasted peppers, garlic bread

Assorted local & imported cheese platter with fruit
preserves (GF, V)

Mediterranean-style mussels (GF, DF)

Old Bay & lemon shrimp (GF, DF)

Limoncello seafood salad (GF, DF)

Rosemary & orange smoked salmon gravlax (GF, DF)

Assorted maki rolls (GF, DF, V)

CHEF'S HOT ENTRÉES

Porchetta spiced pork loin with cherry gremolata &
pumpkin jus (GF, DF)

Roasted basa with fennel crème & cranberry-orange
relish (GF, DF)

Medley of winter vegetables (GF, DF, V)

Roasted garlic & caramelized onion mashed potatoes
(GF, V)

Deep-fried potato & cheddar cheese perogies with
bacon, chive, sour cream gravy (V)

English bangers (GF, DF)

Eggs Benedict

Scrambled eggs (GF, V)

Smoked bacon

Crispy savory hashbrown (DF)

French toast (V)

Mini Dutch pancakes (V)

CHEF-ATTENDED & COLD STATIONS

Whole roasted brined turkey with dressing (DF)

Slow-roasted tarragon & stone-ground mustard AAA
prime rib with peppercorn jus (GF, DF)

Cranberry mandarin orange chutney (GF, DF, V)

Sage turkey gravy (GF)

Belgian waffle & Dutch crepe station with assorted
fruit compote (V)

Made-to-order omelettes

DESSERTS & PASTRIES

Chocolate fountain with assorted condiments

Black Forest yule log

Warm apple crumble

Candy cane cheesecake

Assorted petit fours (GF and vegan options available)

Assorted Danish, croissants, breads