



HOLIDAY BUFFET

Appetizer Platter

(Served during cocktail hour)

An Assortment of Domestic and Imported Cheese, Fresh Seasonal Fruit, Salami, Marinated and Grilled Vegetables served with Crackers and Bread

Salad

Baby Greens with Gorgonzola Cheese, Beet Chips and Candied Walnuts served with Tarragon Vinaigrette Dressing

Entrée

(Choice of two for your party)

Roasted Turkey Breast with Tarragon Gravy and Cranberry Quince Sauce
Bavette Steak with Chive and Porcini Butter
Quinoa Served with Roasted Broccoli, Red Peppers and Toasted Pecans
Salmon with Romesco Sauce

Sides

Gratin of Sweet and Yukon Gold Potatoes
Glazed Roasted Root Vegetables with Melted Leeks
Sage, Sausage and Pear Stuffing
Served with Fresh Baked Bread

Dessert

Assorted Mini Seasonal Pies Garnished with Fruit and Nuts

Starbucks Coffee and Tazo Teas

\$45.00 per person (plus tax, gratuity and resort fee)

Please let us know of special dietary needs in advance.