

Christmas Cabaret Dinner

-BUFFET MENU-

Tomato Bisque, Mini Grilled Cheese Croutons

Cold Side

Diced Fruit Salad in a Watermelon Bowl
Cubed Cheese Board
Iceberg Lettuce, Cucumbers, Tomatoes & Carrots, Ranch Dressing
Vegetable Crudités

Hot Side

Mini Cheese Pizzas
Black Forrest Ham, Macaroni & Cheese
Home Style Chicken Fingers, Avondale Honey Mustard Sauce
Tater Tots
Rôtisserie Style Lemon Rosemary Chicken, Natural Jus, Steamed Vegetables

Grown Ups-Soup

Corn and Crab Chowder, Oyster Crackers

Salad Bar

• Field Greens, Spinach, Endive, Romaine, Arugula, Bibb Lettuce,
Cucumber, Tomatoes, Olives, Radishes, Roasted Corn, Pickled Red Onion, Goat Cheese,
Shaved Parmesan, Blue Cheese, Cornbread Croutons, Toasted Pumpkin Seeds, Dried
Cherries, Spicy Pecans, Chick Peas
• Dressings: Lemon Thyme Vinaigrette, Ranch, Sherry, Caesar, Blue Cheese, Extra Virgin
Olive Oil and Balsamic Vinegar
Grilled Jumbo Asparagus, Crispy Pancetta, Truffle Rémoûlade, Shaved Parmesan
Heirloom Tomatoes, Castelvetrano Olives and Marinated Baby Mozzarella

Carving & Hot

Herb Roasted Amish Turkey Breast, Cranberry Mostarda, Giblet Gravy, Parker house rolls
Sage Dressing
Slow Cooked Lamb Steamship, Minted Root Vegetables, Au Jus
Roasted Garlic Smashed Yukon Gold Potatoes
Green Bean Casserole, Fried Onions
Crispy Brussels Sprout, Bacon Lardoons, Pickled Red Onion, Apple Cider Redux

DESSERT

Chocolate Peppermint Cones
Red Velvet Cupcakes
Egg Nog Panna Cotta
Chocolate-Caramel Mousse Parfait
Chocolate Chip Cannolis
Gingerbread Cookies
Cookies and Cream
Key Lime Pie
Brownies
Snickerdoodles