

Holiday Buffets

Family Traditions

Warm Spinach & Artichoke Stuffed Mushrooms

Pimento Cheese & Crackers

Classic Deviled Eggs

Pigs in a Blanket honey mustard

-

Boston Bibb Lettuce

grapes, celery, pistachios, creamy dill buttermilk vinaigrette

Soft Rolls

butter

Honey-Lemon Brined Local Turkey Breast

pan gravy

Green Bean Casserole

fried onions

Maple Whipped Sweet Potatoes

toasted mallow topping



Holidays in the Country

Fox Hill Farm Butternut Squash Bisque Shooter

maple glazed pumpkin seeds

Wild Mushroom Tartlet blueberry jam

Worcestershire Beef Skewers horseradish cream

Elk Jalapeño Cheddarwurst Bavarian mustard

-

Roasted Roots Salad

arugula, seeds, honey marjoram vinaigrette

Cornbread

honey butter

Dry aged Prime Rib Carving Station

jus, horseradish cream

Smoked Cheddar & Roasted Garlic Mashed Potatoes

Braised Winter Greens



Merry and Bright

Whipped Brie Crostini kumquat Marmalade
Warm Blue Cheese & Marcona Stuffed Bacon Wrapped Dates
Classic Shrimp Cocktail
Swedish Meatballs pepper jelly veloute

Spinach Salad

mandarin oranges, shaved almonds,
pomegranate seeds, citrus vinaigrette

Dinner Rolls

Butter

Slow Roasted Spiral Cut Ham

orange, clove & brown sugar glaze

Crispy Roasted Brussel Sprouts

house made bacon lardons, pearl onions

Garlic & Rosemary Roasted Fingerling Potatoes

Modern Classics

Gorgonzola Dolce & Marcona Almond Stuffed Peppadew Peppers
Alsation Tartlet caramelized leeks, bacon, gruyere,
muscat grape confiture
Miso Glazed Chicken & Shiitake Meatballs Thai basil
Lardo Toast madeira glazed chestnuts

Chicory Salad

red & white endive, radicchio, hazelnuts,
shaved brebis, local apples, hazelnut vinaigrette

Artisan Breads

truffle butter

Pecan Smoked Colorado Lamb Shoulder

rosemary jus, capers, piquillo peppers, garlic confit

Charred Broccolini preserved lemon & harrissa

Brown Butter Coco Beans thyme & shallots

