

EDIBLE EVENTS HOLIDAY BUFFET MENU

Garlic-Thyme Crusted Roast Beef with Horseradish-Chive Cream

Twice Baked Potatoes with Cheddar, Smoked Bacon and Roasted Garlic
Green Beans sautéed with Portobello Mushrooms
Iceberg Lettuce Wedges with Marinated Vegetables and Blue Cheese Dressing
Cheesy Buttermilk Corn Muffins
\$21.00*

Roasted Salmon with Leeks and Olive Oil served with Winter Pesto

Saffron Basmati Rice with Scallions
Broccolini with Lemon Zest, Garlic and Red Chili
Field Greens with Imported Olives, Roasted Red Peppers, Garlic Croutons and Vinaigrette
Herbed Dinner Rolls with Butter
\$22.00*

Pan Seared Airline Petaluma Chicken Breast with Mushrooms, Tarragon and Whole Grain Mustard

Brown Buttered Orzo
French Green Beans with Toasted Hazelnuts and Lemon
Salad of Bibb Lettuce, Goat Cheese, Sundried Cherries and Sherry Vinaigrette
French Bread and Butter
\$21.00*

Braised Short Ribs with Pancetta, Wild mushrooms and Gremolata

Buttermilk Yukon Gold Mashed Potatoes
Roasted Carrots and Fennel with Orange Zest
Caesar Salad
Ciabatta with Extra Virgin Olive Oil
\$23.00*

Rosemary Roasted Pork Loin with Caramelized Apples & Cranberries and Cider Sauce

Potato-Gruyere Gratin
Roasted Winter Vegetables
Salad of Endives, Radicchio, Butter Lettuce, Spiced Nuts, Oranges and Orange Vinaigrette
Rolls and Butter
\$21.00*

Turkey Breast stuffed with Italian Sausage served with Mushroom-Sage Ragout

Roasted Red Potatoes with Chives
Trombocino Squash with Candied Pecans
Arugula with Gorgonzola, Pears and Golden Balsamic Vinaigrette
Garlic-Herb Focaccia
\$20.00*

Dessert menu available upon request

*Cost per person +sales tax, rentals, service staff, gratuity and delivery