

2016 Holiday Buffet Luncheons

Menu I

Maple Mixed Greens Salad
Mixed Greens with Dried Cherries, Toasted Pine Nuts, Gorgonzola Crumbles and a Maple Balsamic Vinaigrette

Herb Roasted Turkey Breast
Carved To Order and accompanied with Pan Gravy

Holiday Honey Ham
Carved To Order and glazed with a Riesling and Whole Grain Mustard Sauce

Creamy Smashed Potatoes

Savory Stuffing
with Onions and Celery

Fresh Vegetable Sauté

Warm Dinner Rolls
with Butter

Dessert

Granny Smith Apple Crisp
topped with Crème Fraiche

Coffee, Decaf and Iced Tea

(1) Entrée Selection

(2) Entrée Selection

Menu II

Mesclun Walnut Salad
Mesclun Greens with Anjou Pears, Walnuts, Bleu Cheese Crumbles and a Champagne Vinaigrette

Apple Roast Pork Loin
Carved To Order and accompanied with a Chunky Apple-Apricot Chutney

Beef Stroganoff
in a rich Sour Cream Sauce, accompanied with Egg Noodles

White Cheddar Mashed Potatoes

Sautéed Green Beans
with Caramelized Onions and Red and Yellow Pepper Strips

Warm Dinner Rolls
with Butter

Dessert

Pumpkin Cheesecake Shooter
with Cinnamon Dust

Caramel Apple Shooter
Cheesecake layered with Spice Cake and Caramel Apples, topped with Whipped Cream

Coffee, Decaf and Iced Tea

(1) Entrée Selection

(2) Entrée Selection

M·B·P

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*Distinctive
Catering*