



# Lunch Buffet Menu



## Salads (pick one)

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### Winter Mesclun Salad

*Mesclun Greens with Candied Pecans, Dried Cranberries, and White Cheddar, tossed in Cranberry Vinaigrette*

### Bleu Cheese & Pear Salad

*Mixed Greens with Pears, Bleu Cheese, and Red Onion, tossed in a Cranberry Vinaigrette*

### Chopped Cobb Salad

*Romaine, Cherry Tomatoes, Chopped Eggs, Bleu Cheese, Bacon, and Avocados with a Bleu Cheese Dressing*

## Entree (pick one)

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### Herb-Roasted Turkey Breast - \$18.95

*Carved to order and accompanied with Pan Gravy*

### Savory Beef Tenderloin - \$22.95

*Carved to Order with Freshly-Baked Cocktail Buns, Horseradish Cream, Honey Dijon Sauce, and Herb-Ginger Chutney*

### Asiago Chicken with Bacon Cream

#### Sauce - \$19.95

*Sautéed Boneless Chicken Breast in an Asiago-Bacon Cream Sauce*

### Maple Bourbon Glazed Salmon - \$18.95

### Stuffed Roasted Pork Loin - \$18.95

*with Prosciutto, Spinach, Feta, and Red Pepper*

### Caprese Lasagna - \$15.95

*with Buffalo Mozzarella, Roma Tomatoes, and Basil*

*\*A second entrée may be added for an additional cost, please ask your coordinator for pricing\**

## Starch (pick one)

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### White Cheddar Mashed Potatoes

### Spinach & Gruyere Potato Casserole

### Jerk Sweet Potatoes with Caramelized Onions

### Roasted Garlic Herb Potatoes

### Golden Potato Gratin

*with Porcini Mushrooms and Gruyere*

## Vegetable (pick one)

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### Roasted Brussels Sprouts

*with Pancetta and Caramelized Onions*

### Balsamic-Browned Butter Asparagus

### Fresh Vegetable Sauté

### Haricots Verts

*sautéed with Shitake Mushrooms & Diced Tomatoes*

### Boursin Cream Spinach

### Carrot Soufflé

*with a Candied Pecan Topping*

## Dessert (pick one)

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### Red Velvet Cake

*Homemade Red Velvet Cake layered with Cream Cheese Icing and colorful Cake Crumbs on the side*

### Raspberry Trifle

*Layers of Smooth Custard, Sweet Raspberry Jam, and soft Cakes garnished with Fresh Berries & Mint*

### Assorted Cheese Cake

*Chocolate, Caramel, Raspberry, or Plain*

### Chocolate Mousse Torte

*Three layers of moist Chocolate Cake filled and iced with Chocolate Mousse, and topped with Chocolate Shavings*

### Pistachio Trifle

*Layers of Pistachio Mousse, topped with Whipped Cream and Roasted Pistachio Pieces*



# Plated Lunch Menu



## Starters (optional)

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### Soup Sip - \$3

*Select one: Butternut Squash Soup, French Onion Soup, or Tomato Bisque*

## Salads (pick one)

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### Cranberry & Citrus Salad

*Spinach with Dried Cranberry and Pink Grapefruit with a Cilantro-Citrus Vinaigrette*

### Roquefort Pear Salad

*Mixed Greens with Pears, Roquefort, and Red Onion, tossed in a Cranberry Vinaigrette*

### Cherry Apple Salad

*with Dried Cherries, Feta, Granny Smith and Fuji Apples, and Bacon drizzled with Maple Vinaigrette*

## Entree (pick one)

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### Asiago Chicken with Bacon Cream

#### Sauce - \$16.50

*Sautéed Boneless Chicken Breast in an Asiago-Bacon Cream Sauce*

### Chicken Scampi - \$16.50

*Sautéed Chicken Breast with Butter, Garlic, White Vermouth, Parsley, and Lemon Zest*

### Chef Thomas' Award Winning Chicken

#### Picatta - \$18.95

*Boneless Chicken Breast, tossed in Almond Flour and sautéed in White Wine, Olive Oil, Lemon, Capers, and Parsley (Gluten Free)*

### Southern Braised Boneless Short Ribs - \$19.95

*with a Vegetable Wine Glaze*

### Diablo Pork Medallions - \$15.95

*topped with a Dijon Mustard sauce with a zing of Horseradish and Cayenne*

### Honey-Soy Glazed Salmon - \$17.95

## Starch (pick one)

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### Lemon Herb Potato Nuggets

### Caramelized Onion & Spinach Rice Pilaf

### Creamy Mashed Potatoes

### White Cheddar Mashed Potatoes

## Vegetable (pick one)

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### Rainbow Roasted Carrots

### Haricots Verts

### Balsamic-Browned Butter Asparagus

### Sautéed Winter Vegetables

*with Sun-dried Tomato Butter*

## Dessert (pick one)

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### Eggnog Crème Brulee

### Pie Bar

*Slices of Pumpkin, Pecan, & Cherry Pies served with Cinnamon Whipped Cream*

### Apple Streusel

*topped with Cinnamon Whipped Cream (served in a Ramekin)*

## Duo Desserts:

### Mini Candy Cane Trifle & Chocolate Mousse Tart

### Grandma's Chocolate Cake

*with Vanilla Ice Cream*

## Coffee & Decaf

*\*A second entrée may be added for an additional cost, please ask your coordinator for pricing\**



# Dinner Buffet Menu



## Salads (pick one)

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### Winter Mesclun Salad

*Mesclun Greens with Candied Pecans, Dried Cranberries, and White Cheddar, tossed in Cranberry Vinaigrette*

### Bleu Cheese & Pear Salad

*Mixed Greens with Pears, Bleu Cheese, and Red Onion, tossed in a Cranberry Vinaigrette*

### Chopped Cobb Salad

*Romaine, Cherry Tomatoes, Chopped Eggs, Bleu Cheese, Bacon, and Avocados with a Bleu Cheese Dressing*

## Entree (pick one)

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### Herb-Roasted Turkey Breast - \$27.95

*Carved to order and accompanied with Pan Gravy*

### Savory Beef Tenderloin - \$30.95

*Carved to Order with Freshly-Baked Cocktail Buns, Horseradish Cream, Honey Dijon Sauce, and Herb-Ginger Chutney*

### Asiago Chicken with Bacon Cream

#### Sauce - \$29.95

*Sautéed Boneless Chicken Breast in an Asiago-Bacon Cream Sauce*

### Maple Bourbon Glazed Salmon - \$27.95

### Stuffed Roasted Pork Loin - \$27.95

*with Prosciutto, Spinach, Feta, and Red Pepper*

### Caprese Lasagna - \$21.75

*with Buffalo Mozzarella, Roma Tomatoes, and Basil*

*\*A second entrée may be added for an additional cost, please ask your coordinator for pricing\**

## Starch (pick one)

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### White Cheddar Mashed Potatoes

### Spinach & Gruyere Potato Casserole

### Jerk Sweet Potatoes with Caramelized Onions

### Roasted Garlic Herb Potatoes

### Golden Potato Gratin

*with Porcini Mushrooms and Gruyere*

## Vegetable (pick one)

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### Roasted Brussels Sprouts

*with Pancetta and Caramelized Onions*

### Balsamic-Browned Butter Asparagus

### Fresh Vegetable Sauté

### Haricots Verts

*sautéed with Shitake Mushrooms & Diced Tomatoes*

### Boursin Cream Spinach

### Carrot Soufflé

*with a Candied Pecan Topping*

## Dessert (pick one)

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### Red Velvet Cake

*Homemade Red Velvet Cake layered with Cream Cheese Icing and colorful Cake Crumbs on the side*

### Raspberry Trifle

*Layers of Smooth Custard, Sweet Raspberry Jam, and soft Cakes garnished with Fresh Berries & Mint*

### Assorted Cheese Cake

*Chocolate, Caramel, Raspberry, or Plain*

### Chocolate Mousse Torte

*Three layers of moist Chocolate Cake filled and iced with Chocolate Mousse, and topped with Chocolate Shavings*

### Pistachio Trifle

*Layers of Pistachio Mousse, topped with Whipped Cream and Roasted Pistachio Pieces*



# Plated Dinner Menu



## Starters (optional)

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### Soup Sip - \$3

Select one: Butternut Squash Soup, French Onion Soup, or Tomato Bisque

### Lobster & Shrimp Martini - \$14.25

Layers of succulent Lobster and Shrimp between Fresh Spinach, Horseradish Cream, and Spicy Cocktail Sauce, served in a Martini Glass

### Jumbo Shrimp Cocktail - \$9.95

with Spicy Cocktail Sauce (Four Shrimp per person)

## Salads (pick one)

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### Cranberry & Citrus Salad

Spinach with Dried Cranberry and Pink Grapefruit with a Cilantro-Citrus Vinaigrette

### Roquefort Pear Salad

Mixed Greens with Pears, Roquefort, and Red Onion, tossed in a Cranberry Vinaigrette

### Cherry Apple Salad

with Dried Cherries, Feta, Granny Smith and Fuji Apples, and Bacon drizzled with Maple Vinaigrette

### Pomegranate Ricotta Salata Salad

Baby Spinach with Pomegranate Seeds, Black Olives, and Ricotta Salata with an Orange Vinaigrette \*Add \$1.50

### Traditional Wedge Salad

Wedge of Iceberg Lettuce, Bacon, Crispy Shallots, Grape Tomatoes, and Bleu Cheese Dressing \*Add \$1.50

## Entree (pick one)

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### Asiago Chicken with Bacon Cream Sauce - \$16.50

Sautéed Boneless Chicken Breast in an Asiago-Bacon Cream Sauce

### Chicken Scampi - \$16.50

Sautéed Chicken Breast with Butter, Garlic, White Vermouth, Parsley, and Lemon Zest

### Chef Thomas' Award Winning Chicken Picatta - \$18.95

Boneless Chicken Breast, tossed in Almond Flour and sautéed in White Wine, Olive Oil, Lemon, Capers, and Parsley (Gluten Free)

### Southern Braised Boneless Short Ribs - \$19.95

with a Vegetable Wine Glaze

### Diablo Pork Medallions - \$15.95

topped with a Dijon Mustard sauce with a zing of Horseradish and Cayenne

### Honey-Soy Glazed Salmon - \$17.95

### Petite Filet - \$38.50

6oz. Filet with Béarnaise Sauce

\*A second entrée may be added for an additional cost, please ask your coordinator for pricing\*

## Starch (pick one)

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### Lemon Herb Potato Nuggets

### Caramelized Onion & Spinach Rice Pilaf

### Creamy Mashed Potatoes

### White Cheddar Mashed Potatoes

## Vegetable (pick one)

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### Rainbow Roasted Carrots

### Haricots Verts

### Balsamic-Browned Butter Asparagus

### Sautéed Winter Vegetables

with Sun-dried Tomato Butter

## Dessert (pick one)

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### Eggnog Crème Brulee

### Pie Bar

Slices of Pumpkin, Pecan, & Cherry Pies served with Cinnamon Whipped Cream

### Apple Streusel

topped with Cinnamon Whipped Cream (served in a Ramekin)

### Duo Desserts:

### Mini Candy Cane Trifle & Chocolate Mousse Tart

### Grandma's Chocolate Cake

with Vanilla Ice Cream

### Coffee & Decaf



# Mingle All the Way Stations Menu



\$30.95 per person

## Display Stations (pick one)

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### Cheese, Charcuterie, & More

**Hummus Display** - White Bean & Feta Hummus, Roasted Red Pepper Hummus, and Lemon Garlic Hummus with Toasted Panini Points and Fresh Vegetables

**Cheese & Charcuterie Display** - A display of Fine Imported and Domestic Cheeses to include Gourmet Salami, Prosciutto Ham\*, Pate\*, Kalamata Olives, and Spiced Nuts served with Flat Breads and Assorted Crackers along with Savory Cheesecakes and Fruit Garnishes

### Winter Garden

Crudit , Jalape o Herb Dip, Variety of Olives & Pickles, and House-made Bagel Chips

### Dips & Spreads

Smoked Salmon Spread, MBP's Horseradish Cheese Spread, & Spicy Crab Dip with a Variety of Chips, Wontons, & Toasted Bread Rounds

## Still Bites (pick four)

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### Savory Salmon Cakes

with Toasted Leeks accompanied with Sweet & Spicy Aioli

### Caprese Salad Skewers

Tomato, Fresh Basil, and Herbed Mozzarella with a Balsamic Glaze

### Jumbo Shrimp Shooters

presented on the rim of a Shot Glass with Spicy Cocktail Sauce

### Chianti-Braised Duck Ravioli

served with Porcini Gravy

### Goat Cheese, Caramelized Onions, & Fig Jam Bruschetta

### Spicy Cheese Torta

garnished with Chipotle Cream

### Skewered Candied Jowl Bacon

### Smoked Chicken Bruschetta

Smoked Chicken in a Creamy Garlic and Caper Sauce, presented in a Waffle Cone with Red Pepper Confetti

### Sweet Chicken Bacon Wraps

Chicken skewered with Bacon and coated in Brown Sugar

### Lamb Lollipops

marinated with Brown Sugar, Garlic, Ginger, and Chili Paste and topped with Cilantro and Green Onions

## Chimichurri Short Ribs

over Creamy Mashed Potatoes, presented on a Demi Plate

## Stations (pick one)

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### Holiday Mash-Tini Bar

Creamy Mashed Potatoes and Sweet Potatoes with Marshmallows, Brown Sugar, Whipped Butter, Cinnamon, Chopped Scallions, Saut ed Mushrooms, Shredded Cheddar Cheese, Grated Parmesan, Crispy Bacon Bits, Pan Gravy, Sour Cream, and Whipped Chive Butter, presented with Martini Glasses

### Mac & Cheese Bar

Creamy Cavatappi Mac and Cheese in a Martini Glass with Guest's Choice of Toppings to Include: Shaved Gruyere Cheese, French Fried Onions, Chives, BBQ Pulled Pork, Diced Jalape o, Saut ed Mushrooms, Crumbled Bacon, and Toasted Bread Crumbs

## Petite Sweets (pick three)

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### Mini Pumpkin Bites

topped with Cinnamon Whipped Cream

### Mini Chocolate Silk Pie

topped with Whipped Cream and Chocolate Shavings

### Mini Candy Cane Trifle

Chocolate Brownie Chunks, Chocolate Pudding, and Candy Cane Crumbles in a Shooter Glass

### S'mores Shot Glass Dessert

Layers of Graham Cracker Crumbs, Marshmallow Cr me, and Chocolate Pudding topped with Mini Marshmallows and Chocolate Candy

### Mini Cranberry Meringue Pie

### Dark Chocolate Truffle Cookies

topped with Crushed Candy Canes

### Mini Lemon Creme Brulee

### Cinnamon Apple Pie Shooter

Layers of Pie Crust and Apple Pie Filling topped with Cinnamon Whipped Cream

### Assorted Cake Pops

Peppermint, Red Velvet, & Bailey's White Chocolate

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*



# Cocktails & Conversation

\$34.95 per person

## Station One - Carved to Order

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### Herb-Roasted Turkey & Rosemary Beef Tenderloin

*Pick Your Sauce (Choose 3 Sauces): Honey Mustard, Pan Gravy, Diablo, Horseradish Cream, Roasted Red Pepper, Sweet & Spicy BBQ, or Chutney*

## Station 3 (pick one)

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### Option One

**Cranberry Citrus Salad** – Spinach with Dried Cranberries, Glazed Walnuts, Mandarin Oranges, and Gorgonzola Crumbles; tossed with an Avocado & Cranberry Vinaigrette

**Chopped Salad** – Coarsely Chopped Romaine, Roma Tomatoes, Avocado, Corn, Bacon, Bleu Cheese, and Granny Smith Apples with a White Balsamic Dressing

**Signature Display of Domestic and Imported Cheeses** to include Spiced Nuts, Parmesan Cheese Sticks, and Fancy Crackers

**French Onion Soup Sip** with Mini Grilled Cheese Sandwiches

### Option Two

**Italian Marinated Vegetables with Garlic Mayo** – Seasoned Grilled Zucchini, Squash, Peppers, Onions, and Portobello Mushrooms served with Roasted Garlic Aioli

**Trio of Cheese Balls** – Chipped Beef & Green Onions, Horseradish Almond, and White Cheddar, Bacon, & Pimentos

**Spicy Crab Dip** with Pita Triangles

**Shrimp Puff** – Biscuit filled with a mixture of Monterey Jack, Mayonnaise, Scallions, and Shrimp

## Station Two - Holiday Mash-Tini Bar

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*Creamy Mashed Potatoes and Sweet Potatoes with Marshmallows, Brown Sugar, Whipped Butter, Cinnamon, Chopped Scallions, Sautéed Mushrooms, Shredded Cheddar Cheese, Grated Parmesan, Crispy Bacon Bits, Pan Gravy, Sour Cream, and Whipped Chive Butter, presented with Martini Glasses*

## Station 4 (pick three)

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### Mini Sugar Cream Pies

*topped with Cinnamon*

### Pumpkin Bites

*topped with Cinnamon Whipped Cream*

### Mini Vanilla Bourbon Balls

### Turtle Brownie Shot Glass

*Layers of Chocolate Mousse & Pecan Brownie with Caramel Sauce and Whipped Cream, presented in a Shot Glass*

### Hot Chocolate Cookies

*A perfect combination of Sweet & Spicy \*These cookies have a touch of heat with Cayenne Pepper*

### Penny's Pecan Tassies

*a Mini of the Traditional Favorite*