

Holiday Buffet

Wednesday, December 23, 2009

Thursday, December 24, 2009

Menu

*Herb Garlic Roast Prime Rib with Thyme Jus
Brown Sugar Glazed Ham with Violet Mustard and Caramelized Onion
Gravy*

*Mango Spinach and Brie Chicken with Yellow Tomato Coulis
Grilled Salmon with Mediterranean Crust, Pesto and Lemon Sauce
Chestnut Apricot Stuffing*

*Honey Spice Baked Acorn Squash
Green Beans with Herbs and Walnuts
Horseradish Chive Mashed Potatoes
Roasted Root Vegetables with Pomegranate Glaze*



*Moroccan Pumpkin Soup with Apples and Goat Cheese
Sun Dried Cherry Waldorf Salad
Cured and Smoked Fish*

*Roast Wild Mushrooms and Green Chiles with Pine Nuts
Roasted Beet, Frisee, Bleu Cheese, Olive and Dried Fig Salad
Marinated Eggplant Salad*

*Malaysian Rice Salad with Pineapple and Shrimp
Pad Thai Noodles*

*Assorted Pates and Galantine with Cornichons
Caesar Salad*

*Shaved Fennel with Roasted Pumpkin, Oven Dried Tomato, Arugula, Feta
Cheese and Pumpkin Seed Vinaigrette*



*Fanny Bay Oysters on the Half Shell
Alaskan King Crab Legs
Jumbo Shrimp Cocktail
Assorted Sushi*



*Buche Noel
Croquembouche
Persimmon Pudding with Hard Sauce
Chocolate Bourbon Pecan Pie and Pumpkin Pie
Espresso Crème Brulee
Vanilla Cream and Fresh Berry Trifle with Grand Marnier
Chocolate Fountain
Cranberry Bread Pudding
Assorted Mini Pastries*