



HOLIDAY LUNCH BUFFET

I.

Cranberry Orange Salad
Fresh Garden Salad with Cranberry Vinaigrette and
Peppercorn Ranch Dressing

Roasted Tom Turkey
Honey Glazed Ham

Mom's Mashed Potatoes
Country Cornbread Dressing
Giblet Gravy

Green Beans
Cinnamon Orange Carrots

Assorted Rolls and Butter

Coconut Cake
Pumpkin Pie
Pecan Pie

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$26.95 per person



Holiday Dinner Buffet II.

Fresh Fruit Ambrosia
Spinach Salad with Mushrooms, Pecans, and
Sweet and Sour Dressing

Breast of Chicken with Cranberry Orange Sauce
Roast Loin of Pork with Sauce Diable

Candied Yams
Green Beans Amandine
Roasted Potatoes

Assorted Rolls and Butter

Apple Strudel
Pumpkin Pie
Pecan Pie

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$32.95 per person



Holiday Dinner Buffet III.

Waldorf Salad
Tossed Garden Salad with Cranberry Vinaigrette and
Peppercorn Ranch Dressing

Grilled Breast of Chicken Stuffed with Apples,
Walnuts, Dates, and Raisins
Jack Daniels Glazed Ham

Chef's Bouquet of Fresh Vegetables
Twice Baked Sweet Potatoes

Assorted Rolls and Butter

Carrot Cake
Bread Pudding with Melba Sauce

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$32.95 per person



The Abundant Table Buffet

Garden Salad with Assorted Condiments and Dressings
Marinated Cherry Tomato Salad
Minted Cucumber Salad

Choice of One (\$75 Carver Fee Will Apply)

Cornbread and Pecan Crusted Breast of Turkey
Spiral Cut Ham
Autumn Pork Roulade

All Accompanied by Cranberry Sauce and Assorted Flavorful Condiments

Entrées:

Turkey London Broil
Roasted Chicken with Cranberry-Orange Glaze
Grilled Salmon with Vanilla Sauce
Rosemary Roasted Pork Loin with Pan Jus
Garlic Rubbed Sirloin with Mushroom Demi

Sides (Choice of 3):

Southern Cornbread Dressing
Sausage and Sage Dressing
Country Mashed Potatoes with Gravy
Farm Style Green Beans
Candied Sweet Potatoes
Creamed Corn
Green Peas
Roasted Seasonal Vegetables
Honey Glazed Carrots

All menu prices are subject to state sales tax of 9.25% and applicable service charge of 22%. A set up and labor charge of \$50.00 will apply to buffets for fewer than 50 guests. All prices are subject to change.



The Abundant Table Buffet, continued

Sweet Roasted Acorn Squash

Warm Rolls and Butter

Chef's Dessert Display

Regular and Decaffeinated Coffee, Iced Tea, and Hot Tea

One Entrée -- \$32.95 per person

Two Entrées -- \$34.95 per person

Three Entrées -- \$36.95 per person

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The Cornucopia Buffet

Mixed Field Greens with Sliced Strawberries, Crumbled
Bleu Cheese and Spiced Pecans with a Raspberry Vinaigrette Dressing
Traditional Caesar Salad

Chicken Marsala
Broiled Mahi Mahi with Ginger Relish
Sliced Beef Tenderloin in a Burgundy Sauce
Shrimp Primavera with Lobster Sauce

Horseradish Roasted New Potatoes
Marinated Vegetables to include Roasted Red & Green Peppers,
Zucchini, Portabella Mushrooms, Squash, and Cherry Tomatoes
Green Beans Amandine

Rolls and Butter

Coconut Cake
Carrot Cake

Regular and Decaffeinated Coffee, Iced Tea, and Hot Tea

\$41.95 per person



“Around the World” Buffet

Imported and Domestic Cheeses Displayed with Fancy Crackers
Sliced Exotic and Tropical fruit with Yogurt Dipping Sauce

ITALIAN STATION

Tossed Caesar Salad
Antipasto Abbondanza
Choice of Two Pastas with Marinara and Pesto Sauces
Garlic Bread

SPANISH STATION

Corn Encrusted Dolphin with Fruit Salsa
Beef and Chicken Fajitas with Accompaniments

ASIAN STATION

Seafood Stir Fry with Scallops and Shrimp
Stir Fry Honey Garlic Chicken
Both Served with Chinese Vegetables, Fried Rice, and Crispy Chinese Noodles

AMERICAN STATION

Fresh Garden Green Salad with Assorted Dressings
Roasted Potato Wedges

Choice of One Carved Item (To Be Carved by Chef):

Toasted Cranberry Glazed Turkey
Top Sirloin of Beef Rubbed with Sea Salt and Cracked Pepper
With Wild Mushroom Demi Glace

All served with Appropriate Condiments, Fresh Homemade Rolls, and Creamy Butter

DESSERT TABLE

Chef’s Choice of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$45.00 per person



HOLIDAY PLATED DINNERS

I.

Sliced Fresh Fruit and Berries Arranged on Bibb Lettuce and
Served with Cranberry Vinaigrette Dressing

Escalope of Chicken Piccata Garnished with Lemon Slices,
Chives, and Capers and Served with a Light Lemon Sauce

Duchess Sweet Potatoes
Fresh Green Beans with Toasted Hazelnuts

Warm Rolls and Butter

Pumpkin Cheesecake with Sun dried Cranberry Compote

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$32.95 per person



Holiday Plated Dinner II.

Warm Camembert Fritter Resting on Mixed Baby Greens with
Champagne Vinaigrette Dressing

Triple Peppercorn Studded Tenderloin of Beef with Sauce Madeira

Wild Rice with Toasted Cashews and Broccoli Bits
Sugar Snap Peas with Julienne of Red Pepper

Warm Rolls and Butter

Bananas Foster Cake

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$37.95 per person

Holiday Plated Dinner III.

Lobster Bisque Served with Cheese Straws

English Cut Roasted Prime Rib of Beef with Sherry Au Jus

Twice Baked Cheddar Chive Potatoes
Tomato Crown Stuffed with Broccoli Hollandaise

Assorted Rolls and Butter

Chocolate Cream Pie with Chantilly Cream

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$35.95 per person



Holiday Plated Dinner IV.

Fresh Spinach Salad with Sautéed Granny Smith Apples, Raisins,
Shitake Mushrooms, and Warmed Cider Vinaigrette

Roasted Breast of Chicken Stuffed with Pumpkin, Ricotta,
And Pine Nuts, Served with Sauce Madeira

Herb Roasted Red Bliss Potatoes
Sautéed Button Mushrooms, Shallots, and Chives

Assorted Rolls and Butter

Chocolate Cheesecake Resting on Raspberry Coulis
And Garnished with Shaved White Chocolate

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$32.95 per person



EMBASSY SUITES
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Holiday Plated Dinner V.

Belgian Endive Topped with Sweet Curried
Bay Shrimp and Served with Melba Toast

Phyllo-Wrapped Smoked Chicken Breast Stuffed with
Sundried Tomatoes and Served
with Bourbon Cream Sauce

Holiday Rice
Whole Baby Carrots

Warm Rolls and Butter

Strawberry Cake

Regular Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$32.95 per person

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Event Enhancements

Hot Apple Cider ~~ \$40 per Gallon

Christmas Egg Nog -- \$40 per Gallon Without Alcohol, \$55 per Gallon with Alcohol

Chocolate Fondue Station

Warm Chocolate Fondue with Whipped Cream, Fresh Sliced Strawberries and Pineapple,
Pretzel Rods, Pound Cake and Marshmallows

\$6.50 per person

Gourmet Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees with Two Flavored Syrups,
Cinnamon Sticks, Whipped Cream, and Chocolate Shavings

\$7.50 per person

Hot Chocolate Station

Rich Hot Chocolate served with Two Flavored Syrups, Marshmallows,
Peppermint Sticks, Whipped Cream, and Chocolate Shavings

\$6.00 per person