

HOLIDAY *Buffet*

FOOD TRENDS
CATERING & EVENTS

WINTER COMFORT STATION

CHOICE OF 2 PROTEINS

Braised Red Wine Short Ribs (GF)
Pickled Shallots, Demi-Glace, Micro Chives

Porcini Crusted Tenderloin (GF)
Umami Demi, Shiitake Chips, Chives

Cornbread Airline Chicken (GF)
Cranberry Apricot, Spinach & Leek Stuffed, Shallot Beurre Blanc

Pumpkin Crusted Salmon (GF)
Herbes de Provence, Ground Mustard Beurre Blanc







ACCOMPANIMENTS

Harvest Salad (VG,GF)
Red Wine Pomegranate Poached Pear, Tri-Color Carrot Ribbons, Riced Purple Cauliflower, Golden Beet, Maple Roasted Yams, Arugula & Frisée, Caramelized Shallot Vinaigrette, Crispy Leeks

Lobster Mac & Cheese
Herbed Panko Crumbs

Butternut Squash Risotto (GF,V)
Roasted Butternut, Fried Sage, Crispy Shallots, Grated Parmesan

Winter Roasted Vegetables (GF,VG)
Delicata Squash, Thumbelina Carrots, Pearl Onions, Haricot Verts, Apple Cider Glazed



HOLIDAY
Menu 01

FOOD TRENDS
CATERING & EVENTS

ENTREES

Winter Brined Roasted Chicken (GF,DF)
Fresh Apple, Cider Demi, Fried Baby Kale

Porcini Crusted Beef Tenderloin (GF,DF)
Umami Demi, Fried Shitake Chips, Chives

SIDES

Scalloped Yam & Parsnip (GF)
Cream, Thyme

Roasted Brussels Sprouts (GF,VG)
Pomegranate Seeds, Sweet & Sour Maple Glaze

Harvest Salad (GF,VG)
Red Wine Pomegranate Poached Pear, Tri Color Carrot Ribbons, Riced Purple Cauliflower, Golden Beet, Maple Roasted Yams, Arugula & Frisée, Caramelized Shallot Vinaigrette, Crispy Leeks

DESSERTS

Holiday Dessert Platter (V)
Assortment of Dark Chocolate & Apple Brownies, Seasonal Cookies (Sea Salt Chocolate Chip, Cranberry White Chocolate, Raspberry, Cinnamon Oatmeal & Raisin), Palmier, Lemon & Blueberry Madeleines







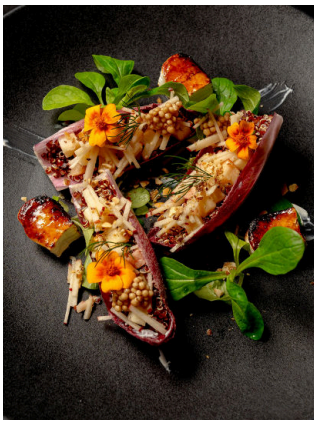


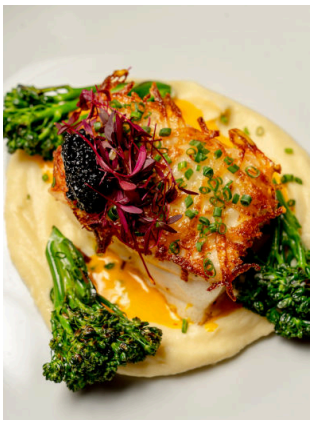


HOLIDAY
Menu 02

FOOD TRENDS
CATERING & EVENTS







ENTREES

Red Wine Braised Short Ribs (GF, DF)
Pickled Shallots, Micro Chives

Potato Crusted Bass (GF)
Saffron Beurre Blanc, Crispy Onions, Chives

SIDES

Yukon Mashed Potatoes (GF)
Butter, Chives

Seasonal Roasted Vegetable Medley (GF,VG)
Delicata Squash, Thumbelina Carrots, Pearl Onions, Haricot Verts, Apple Cider Glazed

Apples to Apples (GF,V)
Roasted & Fresh NY State Apples, Bruleed Brie, Red Endive, Frisée & Romaine, Red Quinoa, Spicy Pepitas, Dijon Mustard Vinaigrette, Dill Fronds, Pickled Mustard Seed

DESSERTS

Holiday Dessert Platter (V)
Assortment of Dark Chocolate & Apple Brownies, Seasonal Cookies (Sea Salt Chocolate Chip, Cranberry White Chocolate, Raspberry, Cinnamon Oatmeal & Raisin), Palmier, Lemon & Blueberry Madeleines





HOLIDAY
Chef's Choice

FOOD TRENDS
CATERING & EVENTS

ENTREES

Roasted Turkey & Confit Leg (GF,DF)
Gravy & Cranberry Chutney

Pumpkin Seed Crusted Salmon (GF,DF)
Cider Gastrique

SIDES

Candied Maple Roasted Yam & Haricot Verts (GF,VG,DF)
Pomegranate Seeds, Crispy Onions

Cornbread Stuffing (GF,VG,DF)
Melted Leeks, Dried Cranberries & Apricots

Tossed Salad (GF,VG)
Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

DESSERTS

Holiday Dessert Platter (V)
Assortment of Dark Chocolate & Apple Brownies
Seasonal Cookies (Sea Salt Chocolate Chip, Cranberry White Chocolate, Raspberry, Cinnamon Oatmeal & Raisin), Palmier, Lemon & Blueberry Madeleines











CHEF'S CHOICE VEGAN ALTERNATIVES

Stuffed Delicata Squash (GF,VG,DF)
Wild Rice Salad, Dried Cranberries, Pumpkin Seed Pesto, Cider Gastrique

Celery Root Steak (GF,VG,DF)
White Bean Puree, Shiitake Cap, Sauteed Baby Kale, Black Garlic Jus, Crispy Onions