

Corporate Holiday Party

STATIONARY FOOD TABLE

Market Fresh Fruit Display with a Cinnamon Toasted Pecan Dipping Sauce
Praline Baked Brie in Puff Pastry with Vanilla Galliano Poached Figs & Italian Peasant Bread
Roast Winter Vegetables with a Homemade French Onion Dip
Gourmet Hand-cut Salt & Pepper Sweet Potato Chips



DINNER BUFFET

*Spinach Salad with Shitake Mushrooms, Caramelized Onions, Toasted Pine Nuts,
Sweet Roasted Yams & Balsamic Sourwood Honey Vinaigrette*
Baskets of Fresh Baked Breads with Butter
Roast Atlantic Salmon with a Lobster Cream Sauce
Cranberry Walnut Roast Boneless Breast of Chicken

CARVING STATION TO INCLUDE:

Chef Carved Apricot Cornbread Stuffed Flank Steak Roulade with a Wild Blueberry Demi-Glace
*Scalloped New Potatoes with Fresh Cream, Parsley, Sea Salt,
Cracked Pepper & a Hint of Nutmeg*
Green Beans Almandine



HOLIDAY DESSERT BUFFET

Homemade Cinnamon Bread Pudding with Warm Bourbon Sauce
Apple Cranberry Cobbler
Black Angus Cookies & Brownie Bites (for those who need their chocolate)!
*Center Stage Gourmet Coffee Service with
Assorted Sugars & Fresh Cream*

