



Seasonal Hors D'oeuvre Menu

\$29.95 per Person

Holiday-inspired Hors D'Oeuvres

Cheddar Pecan Cranberry Torte
Bacon Wrapped Figs
Polenta Cakes with Tomato Jam and Goat Cheese
Baked Brie and Bacon Jam Phyllo Cups
Fried Mac and Cheese Pearls
Butternut Squash and Bacon Cannoli
Roasted and Marinated Grilled Vegetable Display

Petite Dessert Station

Cranberry Bread Pudding with Vanilla Custard Served in Mini Mason Jars
Chess Pie Bites
Mint Chocolate Ganache Lollipops

Seasonal Buffet #1

\$19.95 per Person

Caesar Salad
Sliced Roasted Turkey with Giblet Gravy
House-made Cranberry Sauce
Cornbread Dressing
Country Style Green Beans
Sweet Rolls and Butter
Chess Pie

Seasonal Buffet #2

\$34.95 per Person

Mixed Greens Salad with Assorted Dressings
Waldorf Salad
Baked Ham with Bourbon Molasses Pecan Glaze
Kentucky Hot Brown Casserole
Whipped Potatoes with Gravy
Broccoli and Carrot Medley
Sweet rolls and Butter
Warm Apple Cobbler

Seasonal Buffet #3

\$18.95 per Person

*Please note that a Carving Station with on-site Chef can be added for \$80.00 fee per 75 guests.

Butternut Squash Soup with Roasted Pepper Puree
Mixed Greens tossed with Cherry Tomatoes, Carrots, Red Onion and Cucumbers with your choice of Two Dressings and Garlic Croutons
Smoked Turkey Breast, Grain Mustard and Cider Bourbon Gravy
Seeded Cocktail Buns and Butter Buns
Sweet Rolls and Butter
Assorted Holiday Cookies Display

Seasonal Buffet #4

\$31.95 per Person

*Please note that a Carving Station with on-site Chef can be added for \$80.00 fee per 75 guests.

Bibb Salad with Sliced Apples, Smoked Gouda and Candied Pecans, dressed with a Granny Smith Apple Vinaigrette and served with Petite Carrot Raisin Muffin
Petite Beef Shoulder Tenderloin with Mushroom Bordelaise Sauce and Horseradish Sauce
Chicken Breast Cordon Bleu, Sauce Supreme
Lyonnais Potatoes
Asparagus with Crumbled Feta and Pine Nuts
Sweet Rolls and Butter
Cranberry Bread Pudding with Vanilla Custard

Seasonal Buffet #5

\$28.95 per Person

*Please note that a Carving Station with on-site Chef can be added for \$80.00 fee per 75 guests

Tomato Sweet Potato Bisque with Crème Fraiche
Spinach Salad with Chopped Egg, Sliced Red Onion, Sliced Yellow Cherry Tomatoes, and a Warm Bacon Vinaigrette
Pork Loin with Fig and Maple Glaze
Herb Roasted New Potatoes
Buttered Broccoli and Baby Carrots
Sweet Rolls and Butter
Pumpkin Cheesecake

Hassle-Free Holiday Add-Ons

Carving Station

Per Person \$ **6.00**

Can be added to the Hassle-Free Holiday Hors D'oeuvre Menu

Smoked Turkey Breast

Seeded Cocktail Rolls, Butter Buns

Grain Mustard and Cider Bourbon Gravy

(+ *Site Chef* - \$80.00 per 75 Guests)

Holiday Beverage Station

Per Person \$ **4.75**

Hot Chocolate

Spiced Apple Cider

Cranberry Infused Iced Tea

With Marshmallows, Chocolate Shavings, Cinnamon Sticks, Sweeteners and Creamers
