

HOLIDAY BUFFET MENUS

Holiday 2018

Responsibly sourced and thoughtfully prepared menus
designed to make holiday entertaining easy

Winter Wonderland

Classic Winter Holiday Dinner Buffet

spice-rubbed whole ribeye roast,
char-roasted and sliced
served w. fresh horseradish in cream w. dried shallots and lemon juice,
classic yeast rolls and tarragon butter
NF

lemon thyme roasted bone-in springer mountain chicken
served w. pan jus and whole herb garnish
GF + NF

eggplant 'cannelloni' filled w. seasoned ricotta
over rustic tomato sauce and shaved parmesan
VEG + NF

crispy gold fingerling potatoes, confit of garlic, gruyere aioli
GF + VEG + NF

ginger roasted organic carrots
GF + VEGAN + DF + NF

za'atar braised turnips and radishes,
sweet red wine glaze, plumped raisins
GF + VEG + NF

baby kale salad w. toasted pepitas, herb focaccia croutons
+ cracked black pepper caesar dressing
NF

Please see your Event Specialist for availability and pricing.



Traditions + Provisions

Classic Autumn Holiday Dinner Buffet

butter basted bell & evans organic whole turkey
plattered w. orange wedges, fresh rosemary and dried cranberries
+ herbed red wine gravy
GF + NF

spiced brown sugar berkwood farms heirloom pork spiral-sliced ham
plattered w. hearty cool weather greens
+ apple jus
GF + NF

cracked white pepper and southern swiss dairy creamed yukon gold potatoes
GF + VEG + NF

scratch made classic green bean casserole
featuring sparta imperial mushrooms, southern swiss dairy cream, crispy fried shallots
VEG + NF

anson mills cornmeal and sage dressing
made w. springer mountain farms chicken stock, fresh herbs
NF

harissa roasted butternut squash, torn herbs
GF + VEGAN + DF + NF

organic arugula, sliced pears,
sweet grass dairy asher blue cheese, candied georgia pecans,
+ maple lemon vinaigrette
GF + VEG

fresh cranberry pecan compote
GF + VEGAN + DF

housemade quick pickles featuring locally grown veggies
GF + VEGAN + DF + NF

buttermilk rolls + caramelized onion butter
VEG + NF

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Festive Fare

Happy Holiday Fork-Friendly Cocktail Buffet

bar snacks

presented in small bowls at each bar

citrus and crushed red pepper marinated olives + spiced mixed nuts
GF + VEGAN + DF

on the buffet

marinated gulf shrimp with artichoke hearts, olives and loads of lemon
GF + DF + NF

sweet-and-sour slow cooked beeler's pork slider
w. pineapple chutney, sweet rolls
NF

root vegetable puff pastry tartlet tatin, fresh herbs
VEG + NF

roasted sparta imperial mushrooms and decimal place goat cheese
on crisp, locally baked rye + parsley
VEG + NF

flash-roasted broccoli w. spicy panko and shallots
VEG + NF

sausage and georgia apple spanakopita + sorghum gastrique
NF

classic cheese ball w. clothbound cheddar, port and toasted georgia pecans
+ rosemary croccantini, crisp crackers
VEG

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Toasty Tastes

Design Your Own Fork-Friendly Cocktail Buffet

shrimp and pickled jicama rice paper roll, chile peanut sauce, scallion ribbons ^{GF + DF}

coconut crusted shrimp + housemade sweet chili sauce, cilantro ^{DF + NF}

spice-rubbed verlasso salmon skewer w. herb raita, pomegranate ^{GF + NF}

lemon and scallion lump crab cake w. spicy mayo ^{NF}

roasted cauliflower on a manchego crisp, tahini sauce, zhug sauce ^{GF + VEG + NF}

grilled anson mills polenta cake, riviera olive tapenade, sundried tomatoes ^{GF + VEG + NF}

grilled eggplant + red onion marmalade, naan flatbread, sage oil ^{VEG + DF + NF}

black bean salsa, avocado spread, crispy plantain tostone ^{GF + VEGAN + DF + NF}

blistered butternut squash, cranberry moustarda, olive oil crostini, mint ^{VEGAN + DF + NF}

tandoori chicken skewer + curried mango chutney ^{GF + DF + NF}

pulled chicken croquette, burnt orange marmalade, parsley leaves ^{DF + NF}

crispy pork belly, celeriac puree, sweet and sour pickles, ceramic spoon ^{GF + NF}

beeler's chorizo and decimal place goat cheese turnover ^{NF}

pad thai painted hills beef sirloin skewer + crushed peanuts, thai basil ^{GF}

char-grilled painted hills sliced beef sirloin,
garlic parmesan cream, micros, olive oil toasted baguette ^{NF}

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Gracious Goodies

Holiday Heavy Hors d'Oeuvres Buffet

herb crusted painted hills sirloin of beef, roasted and sliced – served ambient,
whole mustard and riesling sauce,
buttermilk parkerhouse rolls
NF

maple dijon springer mountain chicken tenders,
+ basil leaves
GF + DF + NF

swiss chard and leek gratin
+ crisp pita, rosemary croccantini
VEG + NF

seasonal grilled farmer veggies
finished w. sherry paprika vinaigrette
GF + VEGAN + DF + NF

roasted winter squash and shallot turnovers
+ dried cranberry compote w. fresh herbs
VEG + NF

organic herbed and mashed sweet potatoes
GF + VEG + NF

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