

HOLIDAY BUFFET MENUS **Fall and Winter**

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

TRADITIONS + PROVISIONS

Classic Holiday Dinner Buffet

butter basted bell & evans organic antibiotic free whole turkey
+ organic thyme turkey gravy
plattered w. festive garnish

applewood smoked berkwood farms heirloom pork spiral-sliced ham
+ mustard seed pineapple compote
plattered w. festive garnish

boursin and southern swiss dairy creamed yukon gold potatoes

crème fraiche and gruyere green bean casserole
w. sparta imperial shitake mushrooms, crispy shallots

georgia apple and sage dressing, chicken stock, fresh herbs

rosemary roasted fall squash and red onions, toasted pistachios, parsley and mint

farmer kale salad, dried cranberries, toasted pumpkin seeds, shaved farmer veggies
+ lemon vinaigrette

cranberry pecan compote laced w. orange

housemade quick pickles – carrots, beets and onions

creamed corn cornbread muffins + roasted garlic butter

Please see your Event Specialist for availability and pricing.



FESTIVE FARE

Happy Holiday Fork-Friendly Cocktail Buffet

bar snacks

coriander marinated olives + spiced mixed nuts + root veggie chips

braised turkey slider w. cranberry relish,
local arugula, black pepper parmesan aioli, multi-grain roll

italian sausage and brandied pear tartlet, fresh herbs

marinated gulf shrimp with artichoke hearts, olives and loads of lemon

rosemary roasted grapes, citrus zest, seasoned ricotta,
toasted pine nuts, micro greens, grilled crostini

sparta imperial cremini mushrooms
stuffed w. local kale and toasted hazelnuts

butternut squash and sage brown butter spanikopita

sweet grass dairy green hill stuffed w. cranberries,
decimal place goat cheese + rosemary croccantini

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GRACIOUS GOODIES

Holiday Heavy Hors d'Oeuvres Buffet

grainy mustard and herb crusted painted hills sirloin of beef,
roasted and sliced – served ambient,
black peppercorn and cherry compote, horseradish cream,
buttermilk parkerhouse rolls

pan seared springer mountain chicken tenders,
pomegranate molasses glaze + pan jus, mint, scallion

cheesy baked artichoke dip
+ crisp pita, rosemary croccantini

grilled georgia apple, walnut and brie tartlet
topped w. organic baby arugula



seasonal grilled farmer veggies
finished w. sherry paprika vinaigrette

organic scallion mashed yukon gold potatoes

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