



Holidays 2011 Menu

Dinner Buffet

(Minimum 36 guests)

Tomato, Mozzarella and Fresh Basil Salad

Late Season Lettuce with Parsnip Crisps and Sesame Fried Tofu

Pepper Crusted Seared Filet Mignon with Horseradish Cream (carved to order)

Baked Virginia Pit Ham with Stone Ground Mustard Sauce (carved to order)

Ginger Roasted Duck with Beaujolais Compote

Roasted Butternut Squash, Celery and Mushrooms

Smashed "Neeps" with Local Cheddar

Sourdough Rolls with Wildflower Honey Butter

Warm Apple Clafoutis and Assorted Chocolate Truffles

\$54.00 per guest

Attendant Fees Applicable

Rental Equipment Available

Hors D'oeuvres Reception

Cabbage & Cardamom Kofta, Smoked Sambal \$32/dozen

Local Seafood Bouillabaisse Shooters \$45/dozen

Gourmet Philly Slider

Roast Tenderloin, Pickled Tomato and 4 year Cheddar \$45/dozen

Chorizo Frybread, Ancho Dust \$35/dozen

Guinness Confit Local Duck Crostini \$40/dozen