Holiday Buffet Menu 2021
$55 per person
Minimum 15 guests

Artisan Breads & Butter 🌿
lemon thyme compound butter
allergens: gluten, wheat, milk, egg

Roasted Pear & Baby Kale Salad 🌿 🌿
candied walnuts, sundried cranberries, red cabbage, honey Dijon vinaigrette
allergens: tree nuts (walnuts), sulphites, mustard

Garden Vegetable Salad 🌿 🌿
cucumbers, radishes, cherry tomatoes, shredded carrots & beets, baby lettuces, toasted sunflower seeds, lemon vanilla vinaigrette
allergens: no known allergens

Roasted Root Vegetables 🌿 🌿
Fresh herbs
allergens: no known allergens

Roasted Garlic Mashed Potatoes 🌿 🌿
allergens: dairy

Sage & Apple Bread Stuffing 🌿
allergens: milk, gluten, wheat, egg

Roasted Butternut Squash & Lentil Moroccan Stew 🌿 🌿
spinach, tomato, middle eastern spices, cilantro
allergens: sulphites

Rosemary & Thyme Roasted Turkey Breast
house made turkey jus
allergens: gluten, soy

Cranberry Sauce

Pumpkin Spiced Caramel Cheesecake 🌿
vanilla whipped cream
allergens: milk, gluten, wheat, egg

Petit Pecan Pie Tarts 🌿
allergens: milk, gluten, wheat, egg, nuts (pecans)

Fresh Fruit & Wild Berry Platter
Sliced fruit of mixed assortment
allergens: no known allergens

Milano Organic Fair Trade Coffee
Organic Fair Trade Four O’clock Teas

vegetarian 🌿 vegan 🌿 halal 🌿 ocean wise 🌿 made without gluten