

Sweeten the Season!

HOLIDAY BUFFET MENUS



The **UNIVERSITIES**
at Shady Grove



Sweeten the Season!

Classic Waldorf Salad with Granny Smith Apples, Vine Ripened Sonoma Grapes & Candied Walnuts

Mashed Yukon Gold Potatoes

Green Bean Almandine

Seared Chicken Breast with Traditional Herbed Gravy

Assorted Soft Rolls and Butter

Starbucks Gourmet Coffee, Decaffeinated Coffee and a Selection of Teas

Bourbon Pecan Pie

\$41.00 per person

Includes White Linen and Napkins

Sweeten the Season!

Baby Spinach Salad with Citrus, Red Onions, Bacon and Sesame Dressing

Whipped Sweet Potatoes

Roasted Winter Vegetables

Herb Roasted Turkey Breast with Cranberry Relish

Castiron-seared crispy Salmon with Sautéed Fiddlehead Ferns and a Dill Dijon Mustard.

Soft Rolls and Butter

Starbucks Gourmet Coffee, Decaffeinated Coffee and a Selection of Teas

Pumpkin Pie

\$45.00 per person

Includes White Linen and Napkins

Sweeten the Season!

Garden Salad with Buttermilk Ranch

Decadent Macaroni and Cheese

Green Beans with Bacon

Country Fried Cinnamon Apples

Baked Ham with a Virginia Honey Glaze

Roasted Chicken with Tarragon Butter served with a rich Sautee of Chestnuts, Bacon, and Red Grapes

Biscuits and Butter

Starbucks Gourmet Coffee, Decaffeinated Coffee and a Selection of Teas

Assorted Holiday Cakes and Pies

\$45.00 per person

Includes White Linen and Napkins

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Sweeten the Season!

Spinach Salad with Blue Cheese Crumbles and Honey Raspberry Vinaigrette

Scalloped Potatoes

Steamed and Seasoned Broccoli/Cauliflower

Sliced Beef Eye of Roast with Mushroom Gravy

Herb Seared Salmon with Saffron Cream

Rolls and Butter

Starbucks Gourmet Coffee, Decaffeinated Coffee and a Selection of Teas

Assorted Holiday Cakes and Pies

\$47.00 per person

Includes White Linen and Napkins

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Sweeten the Season!

Reception Display

Imported and Cheese Display with Sliced French bread, Assorted Crackers and Fresh Fruit Garnish

Butler Passed Hors D'oevres

(Choice of two)

Coconut Shrimp with Mango Chutney
Bruschetta with Kalamata Olive Tapenade
Mini Beef Wellington

Salads

(Choice of Two)

Roasted Butternut Squash with Apples and Candied Walnuts
Baby Spinach Salad with Citrus, Red Onions, Bacon and Sesame Dressing
Traditional Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing
Marinated Mushroom Pasta Salad

Rice, Red Skin Mashed Potatoes
Roasted Winter Vegetables or Glazed

Entrees

(Choice of Two)

Maple Glazed Pork Loin with Cranberry Sauce
Grilled Salmon Filet with Boursin Cream Sauce and Crumbled Bacon
Grilled Chicken with Wild Forest Mushroom Demi Glaze
Holiday Confections

Starbucks Coffee, Decaffeinated Coffee and a variety of Teas
Assorted Cakes and Torts

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\$76.00 per person
Includes White Linen and Napkins