



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Winter Lunch Buffet

Breads

Kale, Rosemary & Peppered Parmesan Focaccia, Olive Bread
w/Whipped Apple Cinnamon Brown Sugar Butter

Harvest Salad

Wild Greens, Acorn Squash, Dried Cranberries, Beets,
Sweet and Spicy Pumpkin Seeds, Apple Goat Cheese Croutons, White Balsamic

Chicken Roulade, Cranberry Stuffing with Spicy Apple Relish over
Brown Rice and Pecan Pilaf

Sliced Tenderloin with Glazed Balsamic Onions & Onion Rings

Herb Roasted Fingerling Potatoes

Roasted Broccoli and Cauliflower

Dessert

Apple Bread Pudding

Chocolate Bouchons

price per person \$30

minimum of 15 guests