



SIGNATURE  CUISINE

BY DESIGN CATERING AND EVENT PLANNING

## 2014 HOLIDAY HOT BUFFET DINNER

*Prices based on a 10 Person Minimum Order*

### **Honey Roasted Ham**

Honey Roasted Ham with Cranberry Cream Sauce, Roasted Sweet Potatoes with Maple Glaze, Green Bean Casserole with Crispy Onions, Chop Romaine Salad with Buttermilk Ranch Dressing, Assorted Artisan Breads and Butter, Pumpkin Pie with Cinnamon Cream

\$17.75 per person

### **Herbs de Provence Roasted Turkey**

Herbs de Provence Roasted Turkey with Pecan Gravy, Mashed Baby Red Potatoes, Rye Bread Pudding with Aromatic Vegetables, Fall Vegetable Warm Coleslaw (Brussels sprouts, Carrots, Sweet Peppers and Onions), Assorted Artisan Breads and Butter, Lingonberry Crisp with Vanilla Cream

\$18.75 per person

### **Marjoram Crusted Beef Sirloin**

Marjoram Crusted Beef Sirloin with Caramelized Onion Glace, Winter Field Greens Salad with Pomegranate Vinaigrette, Steamed Broccoli tossed in Browned Butter, Roasted Root Vegetable Hash, Assorted Artisan Breads with Butter, Chocolate Torte with Peanut Butter Mousse

\$20.25 per person

### **Hanukkah Theme Buffet Meal**

Parve Salad *Fine Diced Tomatoes, Cucumbers and Onions tossed in Olive Oil and Citrus Juice served on bed of Mixed Field Greens*, Slow Roasted Horseradish Crusted Beef Roast with Roasted Onions, Garlic and Aromatic Vegetables, Sweet Potato Latkes *Shredded and Spiced Sweet Potatoes, fried until crisp*, Wilted Bitter Greens with Caramelized Onions *Swiss Chard, Collard and Mustard Greens tossed with Caramelized Sweet Onions*, Miniature Fruit Pies *Spiced Apples and Pears wrapped in Pie Dough, fried to crispy and dusted with Cinnamon and Powdered Sugar*

\$19.25 per person



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## BEVERAGE SELECTIONS

### SODAS

Coke, Diet Coke, Sprite (20 oz. bottles)	\$2.25 each
Spring Water, Nestea Iced Tea (20 oz. bottles)	\$2.25 each
Joia Natural Sodas (12 oz. bottles) <i>locally made and bottled</i>	\$2.25 each

### SPECIALTY BEVERAGES

Juice: Orange, Cranberry, or Apple	\$22 per gallon
House Lemonade	\$22 per gallon
Iced Tea	\$22 per gallon
Add Muddled Berries	add \$2
Peach Sparkler <i>peach nectar and lemon-lime soda</i>	\$22 per gallon
Sparkling Lemonade <i>lemonade and sparkling water</i>	\$25 per gallon
Pomegranate-Lime Spritzer <i>pomegranate, lime juice, club soda</i>	\$25 per gallon

### WINE & BEER\*

Wine and Beer Selections are available upon request. Ask your Events Consultant for availability and prices.

\*Some locations may require additional permits to serve wine and beer. Ask your Event Coordinator for details about this and additional closeout wine sales that may be going on at the time of your event.