

SALAD & CRUDITÉ

KALE APPLE WALNUT SALAD

Lacianto Kale, Apple, Pine Nut, Golden Raisin, Shallot Vinaigrette

ANTIPASTO SALAD

Salami, Radicchio, Provolone, Pepperoncini, Olives, Tomato, Oregano

CREAMY SPINACH ARTICHOKE DIP

Seasonal Crudité, Sour Dough, Tortilla chips

CHEESE & CHARCUTERIE

Local and Imported Cheese, Cured meats (genoa salami, proscuitto, Spanish chorizo), Local Jams, Dried Fruit, Nuts, Artisan Bread and Crackers

PASTA STATION

PASTAS

Rigatoni, Orecchiette

SAUCES

Marinara, Alfredo, Pesto

VEGETABLES

Mushrooms, Spinach, Peppers, Zucchini

ACCOMPANIMENTS

Chili Flake, Grated Parmesan

POZOLE STATION

GREEN CHICKEN CHILE

Braised Chicken, Hominy, Tomatillo Broth Garnishes: Onion, Cilantro, Cabbage slaw, Radish, Lime Wedges, Chili flake, Tostadas

PASTA STATION

POACHED SHRIMP

Poached Shrimp

TOGARASHI SEARED AHI

Shiso, Black Garlic Ponzu

CEVICHE VERDE

Serrano, Cucumber, Cilantro

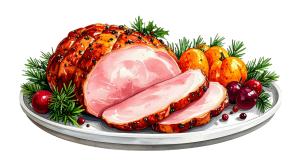
CARVING STATION

TANGERINE GINGER GLAZED SALMON

MAPLE GLAZED HAM

HERB CRUSTED WAGYU BAVETTE

Calabrian Chimichurri, Rosemary Au Jus, Horseradish Crème Fraiche



CHILDRENS BUFFET

CHICKEN TENDERS

TORNADO FRIES

MACARONI AND CHEESE WITH FRENCH FRIES

SWEETS

ASSORTED COOKIES

VANILLA CREAM PUFF

RED BERRY OPERA CAKE

CHOCOLATE PEPPERMINT TARTLET

PUMPKIN CHEESECAKE

WALNUT CARMEL COFFEE TARTLET

OPERA CAKE

PISTACHIO TARTLET

APPLE CRANBERRY CRUMBLE

DUTCH APPLE COBBLER

YULE LOG CAKE