# Christmas Buffet 2017

#### Salad Buffet

Chilled Shrimp & Crab Claws, Lemon, Cocktail Sauce + Mignonette
Charcuterie, Antipasti + Assorted Pickles
Toasted Fregola Salad, Curried Butternut Squash, Peppers +
Thai Basil Vinaigrette
Tuscan Kale + Brussels Sprouts Salad, Honeycrisp Apple, Pomegranate, Almond,
Manchego + Roasted Garlic Vinaigrette
Local Field Greens, Asian Pears, Maytag Blue cheese, Fall Spiced Pecans +
White Balsamic Vinaigrette
Seasonal Sliced Fruits and Berries
Zuzu's Famous Parker House Buns, Artisanal Breads with Spreads + Dips
Imported + Domestic Cheese Display, Dried Fruits, Nuts + Compotes

## <u>Carvery</u>

Herbed Peppercorn Crusted Prime Rib with Natural Rosemary Jus, Horseradish Crème Fraiche + Grilled Herb Chimichurri House Cured Duroc Steamship Ham with Apple Butter + Mustard Molasses Glaze

### **Hot Specialties**

Grilled Scottish Salmon with Lemon Caper Butter and Blistered Tomatoes
Parmesan + Buttered Leek Potato Gratin
Green Bean, Mushroom + Ham Hock Casserole
Scallion and Boursin Mashed Potatoes
Roasted Acorn Squash Carbonara, Snap Peas, Black Pepper + Cavatelli Pasta
Honey Roasted Parsnips with 5 spice and Nutmeg Butter
Charred Brussels Sprouts with Chili Flakes and Cippolini Onions
Truffle Creamed Kale with Shallots

#### **Desserts**

Gingerbread Sticky Toffee Pudding
Christmas Yule Logs
Chocolate Peppermint Cheesecake
Eggnog Panna Cotta
Cranberry Orange Bread Pudding
Linzer Cookies

\$59 per Guest +Tax & Gratuity \$19 per Child, 12 & Under