

HOLIDAY

CATERED BUFFET DINNER

twenty five guest minimum, priced per person, served with coffee & tea

Main Entrée

russian salmon 28.5 traditional roasted turkey with gravy 26 bourbon-maple glazed ham 25.5 roast beef with gravy 27.5

Choice of Two Entrées 32

all holiday buffets include one selection from each of the following categories:

Soup & Salads

waldorf salad garden salad quinoa-black bean salad

add 2/person

butternut squash bisque nw signature salad

Vegetables

seasonal vegetable braised carrots with thyme green bean casserole

add 2/person

roasted brussels sprouts with bacon

Starch

apple-cranberry stuffing
autumn harvest rice
roasted garlic mashed potatoes + gravy
roasted fingerling potatoes

add 2/person

old fashioned candied yams

Beverage

spiced apple cider (hot or cold)
cranberry juice (hot or cold)
lemonade
iced tea

add 9/bottle

sparkling cider

Dessert

cakes: apple-walnut cake
pies: pumpkin or pecan pie
crisps: blueberry or apple crisp
seasonal sliced fruit

add 2/person

eggnog cheesecake