



Fire & Grain Christmas Buffet

Monday, December 25, 2017

12pm-5pm

Beginnings

Potato Leek Soup

Freshly Baked Rolls, *Whipped Sweet & Chocolate Butters*

Fire Roasted Vegetables & Cured Olives

White Bean & Garlic Hummus & Avocado Chimichurri

Local Cheeses & Artisanal Charcuterie

Tomato Jam, Pickled Onions & House made Crostini

Chilled Shrimp, Horseradish Cocktail

Mixed Greens

Grape Tomatoes, Cucumber, Shaved Red Onions, Hard Cooked Eggs, Blue Cheese & Toasted Pecans

Ranch Dressing & Red Wine Vinaigrette

Hearts of Romaine

Focaccia Croutons, Parmesan Cheese & Caesar Dressing

Winter Grain Citrus & Kale Salad

Black Bean & Cous Cous Salad

Carving Station

Glazed Ham, *Cherry Chutney*

Five Spice Braised Cabbage

Herb Roasted Turkey Breast & Slow Roasted Legs

Traditional Gravy

Celery Sage Dressing

Cranberry-Orange Relish, Traditional Cranberry Jelly

Christmas Fare

Herb Roasted Salmon, *Tomato Fennel Confit*

Grilled Flank Steak, *Port Wine Demi*

Caramelized Sweet Onion & Blue Cheese Crumbles

Green Beans & Root Vegetable Medley

Roasted Cauliflower

Au Gratin Potatoes

Golden Rice Pilaf

Children's Selections

Chicken Tenders

Honey Mustard & BBQ Sauce

Tater Tots, Macaroni & Cheese

Dessert

Assorted Holiday Cakes & Treats & Pies

Fruit Salad

Sugar Free & Gluten Free Options Available

Adults: \$38

Children (3-12): \$18

Children (0-2): Complimentary

++Prices do not include 20% Gratuity and 6% PA State Sales Tax