



G A R D E N G R O V E

CHRISTMAS EVE BUFFET 2018

STARTERS

CLAM CHOWDER

TRADITIONAL MINISTRONE SOUP

FRESHLY BAKED ARTISAN ROLLS & SPREADS

HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET MUSTARDS

ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS, ROAMINE LETTUCE, BABY SPINACH

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE FLAT BREAD

CARVING STATION

BRINED WHOLE ROASTED TOM TURKEY, TURKEY GRAVY

SLOW ROASTED ANGUS BEEF STRIPLOIN, HORSERADISH CRÈME, HOLLANDAISE

MAINS

LEMON CHICKEN, CORNBREAD PANZANELLA, SWEET BASIL CREAM

PETITE BEEF FILET, ROASTED MARBLE POTATOES, PEARL ONIONS, RED WINE JUS

LOBSTER MAC & CHEESE

SEARED SALMON, CITRUS COUSCOUS, WHITE WINE SAUCE

HERB AND PARMESAN CHEESE RISOTTO

MASHED POTATO

HARICOT VERT ALMANDINE

ROASTED CARROTS, CANDIED PECANS, CIPOLLINI ONION

DESSERTS

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

FOR THE LITTLE ONES

PENNE MARINARA WITH PARMESAN

CHICKEN NUGGETS

TATER TOTS

DAILY VEGETABLE