



Maison & Jardin

EVENT CENTER

2017 Holiday Menu's
Buffet Menu



Holiday Dinner Buffet

Salads

(Select Two)

~All Served with Assorted Artisan Breads with Sweet Butter~

**Tossed Salad with Grape Tomatoes, English Cucumbers, and Carrots
Served with Garlic Ranch and Balsamic Dressing**

~~~

**Escarole & Red Romaine Caesar with Rye Croutons, Olives and Shaved Pecorino Served with  
House Made Caesar Dressing**

~~~

**Radicchio and Arugula Salad with Dates, Hazelnut and Feta
Served with Champagne Dressing**

~~~

**Spinach and Frisee Salad with Pine Nuts, Pecorino and Currants Aged Balsamic Dressing**

### **Entrees**

**(Select Two)**

**Herb Roasted Chicken Breast with Charred Tomatoes and Capers**

~~~

Braised Chicken Thigh Cacciatore Style

~~~

**Rosemary Lemon Rubbed Salmon**

~~~

Seared Corvina with Romesco

~~~

**Butternut Squash Ravioli with Pinenuts & Light Brown Butter Sauce (Veg)**

### **Carving Station with Attendant**

**(Select One)**

**Apple Cider Brined Turkey with Fennel Apple Chutney**

~~~

Five Spice Pork Loin with Holiday Spiced Plums

~~~

**Rye & Honey Holiday Ham with Sweet Potato Biscuits**

~~~

Grilled Strip Steak with Horseradish Cream and Grain Mustard

All Prices are Subject to a 22% Service Charge & 7% Tax

Upgrades
(Add \$15 per person)

Whole Grain Mustard Crusted Prime Rib with Balsamic Shallot Au Jus

~~~

Braised Short Rib with Natural Braising Liquid and Gremolata

**Holiday Dessert Display**

Holiday Cookies, Assorted Holiday Cheesecakes, Chocolate Mint Cake, Ginger Bread Cake, and Apple Crumb Cake

**Accompaniments**  
(Select Two)

Hericot Verts Almandine

Honey Glazed Baby Carrots finished with Fresh Thyme

Autumn Succotash- Edamame, Sweet Potato, and Corn  
pumpkin Gnocchi with Sage Cream Sauce

Celery root and Yukon mash with Pecorino Romano

Rosemary and Roasted Garlic Fingerling Potatoes

Holiday Spiced Sweet Potato Mash finished with Pecans

Basil Yukon Potato Puree

Winter Greens Au Gratin topped with Toasted Focaccia croutons  
(Kale, Turnip Greens, and Swiss Chard)

**Gourmet Coffee Station**

Freshly Brewed Regular & Decaffeinated Coffee

Served with a Variety of Flavored Syrups & Creams Turbinado Sugar, Cinnamon Sticks  
Shaved Chocolate & Whipped Cream

**\$55 Per Person**

**\*\*Final Menu Items to be Selected by Group\*\***

All Prices are Subject to a 22% Service Charge & 7% Tax



## Beverage Arrangements

### Cash Bar with Drink Tickets

Mixed Drinks ~ \$7.00 each  
 House Wines ~ \$7.00 each  
 Imported Beer ~ \$6.00 each  
 Domestic Beer ~ \$5.00 each  
 Assorted Soft Drinks ~ \$4.00 each  
 Drink Tickets ~ \$7.00 each

### Upgrade

4 Hour Open Bar +\$32 per person

4 Hour Open Beer & Wine Bar +\$28 per person

\*Signature Holiday Drink for One Hour Included in 4 hour Open Bar or + \$10 per person to use this as a Signature Welcome Drink for One Hour before switching to a Cash Bar

\*Signature Holiday Drink – Cranberry Champagne garnished with a Lime Wedge and Cranberries

## Miscellaneous Items

[1] Bartender per 75 Guests ~ \$100.00 each

[1] Chef Attendant Fee ~ \$125.00

Additional Time is \$75 Per Server/Per Hour

Complimentary Self-Parking

Complimentary Pre-Lit Holiday Tree in Event Space

Complimentary Holiday Decor

Complimentary Holiday Centerpieces & Votive Candles

Complimentary Holiday Linens

Complimentary Set up, Break Down, and Clean Up