

HOLIDAY LUNCH BUFFET

Available 11AM – 3PM

\$40 per person

BUTLERED HOLIDAY COCKTAIL UPON ARRIVAL

Cranberry infused sparkling apple cider

STARTERS (select two)

- Butternut squash bisque
- Signature she crab bisque
- Tuscany chicken and sausage soup
- Hybrid Caesar salad - romaine, radicchio, tomatoes, peppers, olives, croutons, Caesar dressing
- Cherry Valley Farms salad - baby greens, cranberries, goat cheese, red onion, pecans, Blackberry peppercorn vinaigrette
- The Jersey salad romaine, greens, tomatoes, peppers, onion, olives cucumber and mozzarella served with basil mustard vinaigrette

ENTREES (select two)

- Duck ragout served with stuffed cheese rigatoni and shaved parmesan (can be made without duck)
- Honey glazed salmon served over cranberry quinoa and sautéed greens
- Grilled flat iron with chimichurri served over corn, greens beans, onion and fingerling potatoes
- Grilled chicken served over pesto agnolotti, asparagus, peppers, olives tomato with a basil lemon caper sauce (Can be made without chicken)
- Herb seared rockfish served with tomato relish over vegetable couscous
- Sautéed crab cakes with Jersey cream corn
- Sautéed pork medallions with Kennett Square mushrooms sauce and Horseradish mashed potatoes
- Filet medallions with balsamic onions and crumbled blue cheese and parmesan potatoes

Includes freshly baked rolls and butter, chef's choice seasonal vegetable, assorted soft drinks, coffee, and tea

DESSERT - Signature cinnamon sugar beignets with honey & holiday desserts



All prices are per person and subject to 23% event administrative fee

HOLIDAY DINNER BUFFET

\$67 per person without open bar or \$93 per person with three hours House Brands open bar

Butlered cranberry infused sparkling apple cider upon arrival

TAPAS TABLE

Hummus, olive tapenade, bruschetta, Tzatziki, roasted pepper sundried tomato dip, Sicilian bean dip, avocado dip, spinach and artichoke dip, grilled vegetable dip, herb goat cheese dip, hot buffalo chicken dip, Dogfish beer fondue, warm baked brie - served with pita, hot chips, tortilla chips and sliced French bread

HORS D'OEUVRES

- Chicken quesadilla with chipotle sour cream
- Cheesesteak spring roll with sweet Thai chili ketchup
- Lamb meatball with coconut curry sauce
- Vegetable pot-sticker with Asian dipping sauce
- Shrimp shooter with cocktail

SOUP (select one)

- Butternut squash bisque
- Signature she crab bisque
- Tuscany chicken and sausage soup

SALADS (select two)

- Hybrid Caesar salad - romaine, radicchio, tomatoes, peppers, olives, croutons, Caesar dressing
- Cherry Valley Farms salad - baby greens, cranberries, goat cheese, red onion, pecans, blackberry peppercorn vinaigrette
- Jersey salad - romaine, greens, tomatoes, peppers, onion, olives cucumber and mozzarella, basil mustard vinaigrette

ENTREES (select three)

- Duck ragout served with stuffed cheese rigatoni and shaved parmesan (can be made without duck)
- Honey glazed salmon served over cranberry quinoa and sautéed greens
- Grilled flat iron with chimichurri served over corn, greens beans, onion and fingerling potatoes
- Grilled chicken served over pesto agnolotti, asparagus, peppers, olives tomato with a basil lemon caper sauce (can be made without chicken)
- Herb seared rockfish served with tomato relish over vegetable couscous
- Sautéed crab cakes with Jersey cream corn
- Sautéed pork medallions with Kennett Square mushrooms sauce and Horseradish mashed potatoes
- Filet medallions with balsamic onions and crumbled blue cheese and parmesan potatoes

Includes freshly baked rolls and butter, chef's choice seasonal vegetable, assorted soft drinks, coffee, and tea

DESSERT - Signature cinnamon sugar beignets with honey & holiday desserts

\$125 bartender fee (1 per 75 people)

\$125 buffet attendant fee (1 per 50 people)

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