

***Sample Client Christmas Buffet with Stations***  
***177 Guests***

***Pass***

*Assorted Sushi*  
*Basil tomato crostini*

***Pasta Station***

*(Chef attended)*

***Sauces:*** *Mediterranean puttanesca, arugula cream, basil pesto*

***Pastas:*** *Farfalle, cheese ravioli, cassarecci*

***Meats:*** *Shrimp, smoked chicken, Italian sausage, ham*

***Vegetables:*** *Broccoli, mushrooms, roasted red peppers, spinach, pine nuts, roast tomatoes*

***Cheeses:*** *Parmesan, Romano*

*Served with Asiago, rosemary black-olive breads*

***Carving Station***

*(Chef attended)*

*Marinated Grilled Pork Tenderloin*

*Seasoned roast beef tenderloin*

*Marinated roast leg of lamb*

***Sauces:*** *Sour cream, Dijon, apple-pear chutney, parmesan,*

*Roast red pepper mayo*

*Homemade yeast rolls*

***On the Buffet***

***Assorted Domestic & Imported Cheeses***

*A beautiful display of Brie, havarti, cheddar, and bleu, and including artichoke  
cheesecakes and cheese torta (layered provolone and chevre with basil pesto and sun-dried tomatoes)*

*Decorated with a fresh fruit garnish, Served with assorted crackers*

***Fresh Vegetable Crudities***

*Including steamed asparagus, green beans, little potatoes, snow peas, sugar snap peas, etc.  
Served with our homemade curry mustard dip and decorated with a whole vegetable garnish*

***Spinach Artichoke Dip with pita chips***

***Assorted Sweets***

*Petit fours*

*Assorted holiday cookies*

*Chocolate covered strawberries*

*Yule Logs*

*Decaf Coffee, cream, sugar*