

HOLIDAY DINNERS

HOLIDAY DINNER BUFFET

*15 GUEST MINIMUM; PRICED PER PERSON
ALL BUFFETS INCLUDE ROLLS & BUTTER*

Farm-to-Table Buffet \$45

Braised Beet & Goat Cheese Salad with Balsamic Reduction, Butter Whipped Potatoes, Harvest Vegetable Medley, Country Roast Beef in Vegetables & Gravy, Baked Rosemary Chicken and Creamy Garlic Herb Sauce with Green Oil, Pecan Pie with Chantilly Cream

Wonderland Buffet \$50

Classic Caesar Salad, Roasted Brussels Sprouts & Onions, Honey & Cracked Pepper Carrots, Sweet & Sour Lemon Grilled Snapper, Bacon Wrapped Meatloaf with Tomato Gravy, Cheesecake with Macerated Berries

Tis the Seasoning Buffet \$50

Highland Springs House Salad, Traditional Herb & Vegetable Dressing, Butter Whipped Potatoes, Honey & Cracked Pepper Carrots, Maple Bourbon Brown Sugar Glazed Ham, Roasted Pepper Crusted Turkey Breast, Pumpkin Pie with Whipped Cream

North Star Buffet \$72

Winter Grain Salad with Broccoli, Kale, Farro, and Quinoa tossed in Cranberry Vinaigrette, Parmesan Broccolini, Butter Whipped Potatoes, 4 oz. Beef Filet with Red Wine Demi, Shrimp Scampi in Penne Alfredo, Cheesecake and Chocolate Torte

PLATED OFFERINGS

*15 GUEST MINIMUM; ALL GUESTS WILL
BE SERVED THE SAME MEAL; PRICE
DETERMINED BY ENTREE SELECTION*

Entrees

CHOOSE ONE

- Maple Bourbon Brown Sugar Ham \$37
- Roasted Black Pepper Turkey Breast \$35
- 6 oz. Beef Filet with Red Wine Demi \$70
- Bacon Wrapped Meatloaf \$37
- Country Roast Beef with Vegetables & Gravy \$42
- Butter Baked Rosemary Chicken with Creamy Herb Sauce and Green Oil \$35
- Sweet & Sour Lemon Grilled Snapper \$45
- Chilean Sea Bass with Tarragon Cream Sauce \$75

Salads

CHOOSE ONE

- Winter Grain Salad with Broccoli, Kale, Farro, and Quinoa tossed in Cranberry Vinaigrette
- Classic Caesar Salad
- Braised Beet & Goat Cheese Salad with Balsamic Reduction and Pickled Red Onions

Sides

CHOOSE TWO

- Honey & Cracked Pepper Carrots
- Harvest Vegetable Medley
- Butter Whipped Potatoes
- Traditional Herb & Vegetable Dressing
- Roasted Brussels Sprouts & Onions
- Parmesan Broccolini
- Grilled Asparagus

Desserts

CHOOSE ONE

- Cheesecake with Macerated Berries
- Pumpkin Pie with Whipped Cream
- Pecan Pie with Whipped Cream
- Chocolate Torte with Strawberry Sauce

Experience Enhancements

*\$175 CHEF ATTENDANT FEE APPLIES
FOR CARVING STATION*

