



COCKTAILS AND CANDY CANES

HOLIDAY BUFFET DINNER

Your evening will include two bottles of champagne, wine, or sparkling
cider on each table for your guests to enjoy!

FESTIVE HORS D'OEUVRES HOUR

International Cheese Display

Winter Crudités Platter with Herbed Dip

And your choice of two additional items:

Samosas with Vegetable Curry

Teriyaki Beef Skewers

Seared Ahi on Cucumber

Caprese Skewers

BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

Your choice of five items:

Salads

Mixed Field Greens with cranberries, gorgonzola cheese, walnuts, and
raspberry vinaigrette.

Crisp Greens adorned with cherry tomatoes, cucumbers, garlic croutons,
and toasted almonds.

Fresh Spinach Salad with grape tomatoes, shaved red onions, mushrooms,
chopped eggs, and balsamic vinaigrette.

Winter's Finest Fresh Fruit Salad

Accompaniments

Penne Pasta with Kalamata olives, Feta cheese, tomatoes, and fresh basil.

Winter Squash Hash

Asiago Cheese & Garlic Whipped Potatoes

Assorted Winter Vegetables

Glazed Sweet Potatoes

Brussels Sprouts with Onion and Bacon

Golden Roasted Herb Potatoes

Winter Wild Rice Blend



THE WHITEHALL



COCKTAILS AND CANDY CANES

CHEF'S HOLIDAY ENTRÉES

Please choose two meat and one vegetarian entrée:

Texas Pecan-crusted Salmon Fillet with red wine reduction sauce.

Chicken Wellington with Mushroom Ragout and Rosemary Sauce.

Lamb Chops with festive holiday mint sauce.

Steak au Poivre roasted then sliced to perfection topped with madeira peppercorn sauce.

Vegetarian:

Shiitake Mushroom Ravioli - on a bed of roasted red pepper sauce topped with julienned vegetables, diced tomatoes and parmesan cheese

Cauliflower steak grilled with a Chipotle Bourbon glaze.

DESSERT

Assorted Holiday Pastries and Desserts

*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

\$90.00++

Prices are subject to change without notice.

All pricing is subject to a 24% service charge and applicable sales tax

