



COCKTAILS AND CANDY CANES

HOLIDAY LUNCH BUFFET

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

SALADS & SEASONAL ACCOMPANIMENTS

Choice of three 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

*Prices are subject to change without notice.
All pricing is subject to a 24% service charge and applicable sales tax*



THE WHITEHALL



COCKTAILS AND CANDY CANES

CHEF'S HOLIDAY LUNCHEON ENTRÉES

Please select two meats and one vegetarian item.

Filet of Sole stuffed with Spinach and Artichoke with a lemon caper butter sauce.

Chicken Breast stuffed with Asiago Cheese and Smoked Ham.

Sage crusted Roasted Pork Loin with a Vermouth Sauce.

Grilled Skirt Steak - roasted then sliced to perfection, topped with Chimichurri sauce.

Vegetarian

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

Szechuan Vegetable Stir-Fry - Seasonal vegetables with garlic and wild Szechuan sauce then topped with grilled tofu.

DESSERT

Assorted Holiday Pastries and Desserts

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

\$68.00++

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