



Walnut Hill College

Founded in 1974 as The Restaurant School

PRESENTS OUR STUDENT RUN

Holiday Buffet

29 NOVEMBER THROUGH 22 DECEMBER

HORS D'OEUVRES

CHARCUTERIE

Traditional Accompaniments

CRUDITÉ AND FLATBREADS

Hummus, Remoulade, Tapenade

DEILED EGGS

Mustard, Piment D'Esplette

JAMBON-BEURRE FICELLE

Ham, Butter, Dijon

CRISPY FRIED SMELTS

Parsley, Lemon

PHILADELPHIA ROLLS

Smoked Salmon, Cream Cheese, Cucumber, Scallion

SOUP

MUSHROOM SOUP

SALADS

MIXED GREENS

Dried Cranberries, Champagne Vinaigrette

CAESAR SALAD

Romaine, Croutons, Parm

PEARL COUSCOUS

Mint, Red Onion, Olives

ARUGULA SALAD

Chestnuts, Pomegranate, Feta, Orange Dressing

PASTA

PENNE MEZZANOTTE

Pine Nuts, Golden Raisins, Broccoli, Chickpeas,
Garlic Olive Oil

CARVING

PORCHETTA

Roasted Pork Belly Wrapped Loin, Orange Glaze

BRAISED BRISKET

Onion Jus

ENTREES

ROAST TURKEY

Thyme Dressing, Pickled Cranberries

CHOUROUTE GARNI

Sauerkraut, Sausage, Smoked Pork

BACCALA

Salt Cod, Potato-Tomato Stew

QUINOA STUFFED CABBAGE

Salsify, Roasted Butternut Squash

VEGETABLES & SIDES

ROASTED POTATOES

Rosemary, Thyme

BRAISED COLLARD GREENS

Smoked Turkey

BEETS

Dijon, Tarragon

ROASTED BRUSSELS SPROUTS

BUFFET IS \$70 PER PERSON

(EXCLUDING BEVERAGES, TAX, AND GRATUITY)

Our Holiday Buffet is prepared by our students, under the supervision of Executive Chef Todd Braley and Chef Kate Honeyman.

MENU IS SUBJECT TO CHANGE