Holiday Buffet

HORS D'OEUVRES

CHARCUTERIE
Traditional Accompaniments

SMOKED SALMON BLINI
Capers, Red Onion, Cream Cheese

ROASTED PEPPER FRITTATA
Asiago Cheese

CRUDITE
Green Goddess Dressing

ROMESCO SHRIMP
Poached Shrimp, Romesco Sauce

PARMESAN POTATO SCARPACCIA
Crispy Tuscan Potato Cake

BLUE CHEESE & FIG PHYLLO
Rosemary Syrup

LABNEH CROSTINI
House Made Labneh, Lentils, Chickpea, Pomegranate

SOUP

WALNUT HILL COLLEGE MUSHROOM VELOUTE
Kennett Square Mushrooms, Madeira

MAINS

ROAST TURKEY
Thyme Dressing, Pickled Cranberries

POULET À LA NORMANDE
Braised Chicken, Apple, Cream

QUINOA-STUFFED CABBAGE
Salsify, Butternut Squash Sauce

CASSOULET
Slow Cooked Flageolet, Duck Confit, Garlic Sausage, Boudin Blanc, Smoked Pork

CARVING STATION

PORCHETTA
Roast Pork Belly Wrapped Loin, Orange Glaze

BRAISED BRISKET
Onion Jus

BUFFET IS $65 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.

SALADS

MESCLUN SALAD
Mixed Greens, Dried Cranberries, Champagne Vinaigrette

PEARL COUSCOUS
Mint, Red Onion, Olives

HOLIDAY CABBAGE SALAD
Feta, Orange

PASTA

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

TOMATO BASIL PASTA
Basil, Parmesan

VEGETABLES & SIDES

ROAST POTATOES
Thyme, Rosemary

BEETS
Dijon, Tarragon

KALE
Smoked Turkey

ROASTED BRUSSELS SPROUTS
Shaved Chestnuts

Menu Is Subject To Change