Christmas Buffet

GOURMET APPETIZERS

Tomato and Bocconcini Salad
Fresh basil pesto, balsamic reduction and fleur de sel

Ginger and Lemongrass Salmon Gravlax
Dill sour cream, caperberries and croutons

Winter Harvest Salad
Roasted squash, sautéed pears, candied pecans, crumbled goat cheese, arugula and apple cider vinaigrette

Classic Caesar Salad with House-Made Garnishes

Festive Charcuterie and Cheese Platter
Local cheeses and charcuterie, artisanal terrines

HOT DISHES

Chef's Carving Station
Thyme butter-roasted turkey, chestnut and cranberry stuffing, rich jus and caramelized pearl onions

Grilled Beef Shoulder Tender
Bordelaise sauce

Pan-Seared Trout Fillet
Citrus beurre blanc emulsion

SIDE DISHES
Mashed potatoes with confit garlic
Sautéed carrots, parsnips and squash roasted with honey and rosemary

DESSERT TABLE

Mini Yule Logs
Pure cocoa butter chocolate and hazelnut praline

Assorted Mignardises
Macarons, Christmas almond shortbread cookies and dark chocolate truffles

Mini Tartlets
Maple sugar and pecans