



Harvest  bistro
Christmas Buffet

SOUP

Cream of Cauliflower
Brown Butter Croutons

HARVEST SALAD BAR

Winter Mix Greens, Tomato, English Cucumber,
Shaved red Onions, Carrots, Marinated Garbanzo,
Smoked Bacon, Sliced Olives, Candied Walnuts
Feta, Blue Cheese, Cheddar Cheese
House Made Dressings: Ranch, Thousand Island,
Balsamic Vinaigrette
Cold Press Olive Oil, Red Wine Vinegar

Tomato Caprese Salad

Heirloom Tomatoes, Mozzarella, Basil,
Olive Oil, Aged Balsamic

Toasted Farro Salad

Roasted Butternut Squash, Grilled Onions and
Blistered tomatoes, Citrus Vinaigrette

Heirloom Bean and Cauliflower Salad

Arugula, Roasted Cauliflower, Heirloom Beans,
Olive Oil, Reggiano

CHARCUTERIE AND CHEESE BOARD

Selection of Fine Artisan Cheese and Cured Meats
Harvest Jams, Holiday Dried Fruits, Nuts,
Assorted Mustards & Butters
Hearth Baked Breads and Sweet Rolls

PASTA STATION

Pasta: Penne, Mista Corta, Cavatappi
Sauce: Pomodoro, Parmesan Cream, Bolognese
Fresh Parsley, Crushed Red Pepper Flakes, Parmesan Cheese

SEAFOOD DISPLAY

Shrimp Cocktail
Poached Shrimp, House Made Cocktail Sauce, Lemon

CARVING STATION

Whole Roasted Carolina Turkey
Signature Cranberry Chutney, Country Gravy
Traditional Cornbread
Slow Cooked Pitt Ham Glazed with Maple and Brown Sugar
Pineapple and Golden Raisin Chutney

ENTRÉES & SIDES

Almond Crusted Scottish Salmon
Garden Carolina Rice
Seasonal Vegetable Fricassee with Forrest Mushrooms
Sweet Potato Casserole
Marshmallow Brulee
Green Bean Casserole
Cream of Mushroom and Crispy Spanish Onions

HOLIDAY DESSERTS

Magnificent Holiday Patisserie Indulgences

\$65 per Adult

\$28 per Child Ages 6-12

Kids 5 and Under are Complimentary

Plus tax and gratuity.

