

NEWCOMERS HOLIDAY PARTY MENU

A SOUTHERN INSPIRED BUFFET DINNER

Chef's Edible Art

Beautiful Display of Assorted Fruits, Cheeses and Vegetables with Crackers, Ranch, Dill Pesto and Seasonal Fruit Flavored Dipping Sauce.

Starters

Dinner Rolls with Whipped Butter

Farmer's Market Garden Salad Fresh Spring Mix and Iceberg Lettuce, Sliced Cucumbers, Shredded Carrots, Cherry Tomatoes, Shredded Cheddar and Garlic Croutons with Ranch & Italian Dressings

Chef Smoke's Shrimp Bisque

Entrees

1. Carving Station of Pork Tenderloin in a Pepsi Dijon Mustard Glaze
2. Chicken Forestiere Roasted NC Chicken Breast Finished with a Wild Mushroom Forestiere Sauce
3. Grilled Atlantic Salmon with Lemon Beurre Blanc Sauce

Accompaniments

1. Sweet Potato Casserole
2. Southern Style Cabbage Cooked with Turkey Seasoning
3. Southern Style Macaroni and Cheese

Desserts

1. Hummingbird Cake
2. Swiss Chocolate Parfaits

Beverages

Sweet and Unsweetened Iced Tea, Water Regular & Decaffeinated Coffee .Hot Tea - English Breakfast, Green, Black, Herbal, Chai Tea and more

Items that contain gluten are highlighted in red.