



Chef's Famous Prime Rib Buffet

Potato and Kale Soup with Italian sausage

Fresh Fruit and Cheese Display

Winter Harvest Salad

Kale, roast pear and winter squash, pumpkin seeds, dried cranberries, goat cheese
Maple-cider vinaigrette

Creekstone Farms Roasted Prime Rib Carving Board

Au jus and tiger sauce

Yorkshire Pudding

Light, airy, batter baked to a golden brown, to enjoy with the savory prime rib jus

Chesapeake Seafood Risotto

Lump crab, rockfish, shrimp, clams, halibut, charred tomato and asparagus, Parmigiano-Reggiano

Classic Chicken Cacciatore

San Marzano tomatoes, sweet bell peppers, mushrooms, artichoke hearts, olives

Roasted Mushrooms

Baby bella, cremini, roasted garlic, chive, extra virgin olive oil, sherry

Baked Potatoes Au Gratin

Roast shallot-thyme crème, gruyere and parmesan

Creamed Spinach

Fresh baby spinach sautéed with a hint of cream and nutmeg, topped with crispy bacon

Dessert Table

Maple Crème Brulée, Assorted Cakes, Pies, Ice-Cream Bars

Coffee, teas and assorted cold beverages

(Alcoholic beverages are not included)

\$38 per person

(Tax and gratuity not included)