



Chef's Famous Prime Rib Buffet

Traditional Maryland Crab Soup

Old Bay Poached Peel & Eat Shrimp

Fresh Fruit & Cheese Display

Caesar Salad

House dressing, herbed croutons, parmesan

Winter Harvest Salad

roast pear, shaved fennel, pumpkin seeds, dried cranberries, mission figs, 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

Sweet Potato Gnocchi

Braised pork ragu, pomodoro, parmigiano-reggiano

Classic Chicken Coq au Vin

Red wine braised natural chicken, san marzano tomatoes, pancetta, mushrooms, mirepoix

Wild Rice Pilaf

Cranberries, toasted almonds

Baked Scalloped Potatoes

Three cheese bechamel, roasted garlic, panko

Creamed Spinach

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

Dessert Table

Assorted cakes, pies & crème brulee

Coffee, teas and assorted cold beverages

(Alcoholic beverages are not included)

\$39 per person

(Tax and gratuity not included)