

2016 Holiday Buffet Dinners

Menu I

Autumn Apple Salad

with Cranberries, Pecans, Feta Cheese, Granny Smith and Fuji Apples, and Bacon drizzled with a Maple Dijon Vinaigrette

Honey and Balsamic-glazed Beef Tenderloin

Carved to Order
with Pommery Mustard Sauce, Béarnaise Sauce and Horseradish Cream

Chicken Shiitake Florentine

Lightly Sautéed with a Spinach and Shiitake Mushrooms, in a Chardonnay Cream Sauce

Smashed Redskin Potatoes

Carrot Soufflé

with a Crusty Sweet Pecan topping

Roasted Brussel Sprouts

with Pancetta and Caramelized Onions

Warm Dinner Rolls

with Butter

Dessert Buffet

Mini Mason Jar Cheesecake Dessert

Layers of Vanilla Cheesecake, Saucy Cranberries and Whipped Cream presented in Individual Mini Mason Jars

Dark Chocolate Truffle Cookies

Sprinkled with Sea Salt

Coffee and Decaf

\$36.95 per person

Menu II

Roquefort Pear Salad

Mixed Greens with Pears, Roquefort and Red Onion and tossed in a Cranberry Vinaigrette

Baked Lemon Tarragon Salmon

with Savory Bread Crumbs and drizzled with a Lemon-Tarragon Sauce

Stuffed Roast Pork Loin

with Prosciutto, Spinach, Feta and Roasted Red Peppers with Madeira Wine Glaze

Golden Potato Gratin

with Porcini Mushrooms and Gruyere

Balsamic-Browned Butter Asparagus

Honey Dill Whole Baby Carrots

with Leafy Green Stems

Warm Cloverleaf Rolls

with Butter

Dessert

Warm Bread Pudding

with a Vanilla Brandy Sauce

Coffee and Decaf

\$37.95 per person

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MARY BETH POE

317.636.4444 www.mbpcatering.com

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Catering*

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Menu III

Winter Salad

Winter Greens with Pecans, Pears,
Gorgonzola and Dijon Vinaigrette

Apple Cider Roasted Turkey Breast

Carved To Order

Roast Prime Rib of Beef Au Jus

Carved To Order
with Horseradish Cream and Pan Gravy

Three Cheese Mashed Potatoes

Spinach Florentine

Sautéed with Shiitake Mushrooms and Tomatoes

Roasted Root Vegetables

with Rosemary and Sea Salt

Pretzel Rolls

with Butter Rosettes

Dessert Buffet

Cheesecake Sundae Bar

Wine Glass with a scoop of New York Cheesecake
Accompanied by choice of Caramel Sauce,
Warm Chocolate Mint Sauce, Brandied Apples,
Crushed Peppermint Candy Canes
and Chocolate Shavings

Coffee and Decaf

\$38.95 per person

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