



## *Corporate Buffet*

### **AS GUESTS ARRIVE THEY ARE GREETED WITH**

A Pomegranate Bellini  
Or a Gold Rush- Bourbon, Lemon, Holmberg's Honey  
Full Open Bar is also available.

### **LOCAL ARTISANAL CHEESES AND SEASONAL FRUIT**

French Bread and Gourmet Crackers

### **WARM MUSHROOM, PANCETTA AND CREAM WITH THYME**

Served in a Cast Iron Skillet with Toast

### **PASSED HORS D'OEUVRES**

#### **CHICKEN AND LEMONGRASS POTSTICKERS**

Soy, Hoisin Dipping Sauce

#### **ROASTED MOULARD DUCK BREAST**

Blackberries, Ginger and Clementine  
Bamboo Rice Cake

#### **MARYLAND LUMP CRAB CAKE**

Chipotle Remoulade

#### **CRISPY POTATO PANCAKES**

Pink Peppercorn Apple Sauce

## **FESTIVELY DECORATED BUFFET DINNER**

### **Braised Boneless Beef Short Ribs**

Cabernet Reduction

### **Herb Roasted Chicken Breast**

Caramelized Clementine, Fennel and Pernod Sauce

Roasted Winter Root Vegetables

Rosemary and Olive Oil

### **Creamed Spinach**

Buttered Bread Crumbs and Parmesan

### **Arcadia Lettuce Blend**

Crumbled Goat Cheese, Dried Cranberries, Toasted Pecans, Honey Balsamic Dressing

### **Two Dogs Baking Artisan Breads**

Oat and Barley, Rustic Italian, Crusty Baguette, Cranberry Walnut and Rosemary Sourdough

Whipped Salted Butter

### **Dessert**

#### **Buche de Noel**

Chocolate Cake with a Maple Bourbon Mousse Filling

Finished with Chocolate Ganache

### **Meringue Mushrooms**

### **Mini Cherry Upside Down Cakes**

**Minimum 25 guests**

**Menu \$59 per person**

Service Staff additional and determined by number of guests

\*Bar and Drinks not included in menu price.



*Gourmet Galley*  
CATERING

[gourmet-galley.com](http://gourmet-galley.com)