



# Holiday Menu

**LUNCH BUFFET**  
\$30

**DINNER BUFFET**  
\$40

## CHOICE OF ONE

- Fresh Seasonal Salad  
Spring Mix, Naval Oranges, Salted Pistachios, Pomegranate Seeds, and Crumbled Goat Cheese with Citrus-Champagne Vinaigrette.
- House Salad  
Spring Mix, Tomato, Carrots, Cucumbers, and Onions with a Balsamic Vinaigrette
- Caesar Salad  
Romaine Lettuce, Bacon, Parmesan Cheese, Onions, and Croutons with Caesar dressing

## CHOICE OF TWO

- Pork Loin Roast with Herbs and Garlic
- Roasted Chicken with Rosemary
- Christmas Brown Sugar Ham
- Herb Roasted Turkey and Wild Mushroom Gravy
- Salmon with Lemon Dill Sauce
- Prime Rib with Whipped Horseradish Sauce

## CHOICE OF TWO

- Ginger Glazed Roasted Carrots
- Roasted Asparagus with Shaved Parmesan and Lemon
- Roasted Brussel Sprouts with Balsamic Glaze
- Roasted Butternut Squash with Brown Sugar and Sage
- Tender Collard Greens with Bacon
- Herb Scented Mashed Potatoes
- Twice Baked Potato with Chives
- Sweet Potato Hash with Bacon

## CHOICE OF TWO

- Warm Moravian Sugar Cake with Vanilla Ice Cream
- Pumpkin Cheese Cake
- Chocolate Pecan Pie with Whipped Cream
- Assorted Holiday Cookies
- Holiday Coconut Cake
- Carrot Cake
- Red Velvet Cake

Served with Artisan Rolls, Butter, Tea, Water and Coffee.  
All Food and Beverage are subject to North Carolina state sales tax, 6.75%, and 22% Service Fee.  
**PLATED OPTIONS AVAILABLE.**