

HOLIDAY BUFFETS

Available November 14th - January 31st

BUFFETS

\$65

Buffets include a water station, choice of regular coffee (with half and half, oatmilk, sugar and sweeteners), iced tea (black, matcha green tropical or hibiscus berry, served with lemon wedges and honey), lemonade

Additional beverages \$2 per serving

Buffets include 120 minutes of service along with one server for every twenty guests

Choice of 1

Mini Croissant Rolls / *gluten, dairy*

Mini Cornbread Muffins Butter / *gluten, dairy, egg*

HORS D'OEUVRES

Choice of 2 with dinner

Each additional is \$4 per serving ala carte

Herb Honey Roasted Pear Crostini Goat Cheese / *gluten, dairy*

Swedish Meatballs / *gluten, dairy, egg, soy*

Truffled Deviled Eggs / *dairy, egg*

Warm Brie Tart Huckleberry jam / *gluten, dairy*

Pigs in a Blanket Honeycomb mustard / *gluten, dairy, egg*

Holiday Spreads Station add \$7 per person

Smoked gouda beer cheese dip / *dairy*

Golden beet & ricotta hummus harrisa, roasted cauliflower / *dairy, sesame*

Smoked salmon dip / *dairy, fish*

Assorted breads & crackers / *gluten*

SALAD & SOUP

choice of 2

Roasted Delicata Salad Roasted delicata squash, mixed greens, ricotta mousse, pickled red onions, toasted pumpkin seeds, compressed cranberries, orange maple dressing / *dairy*

Grilled Caesar Salad Grilled radicchio & romaine, roasted tomatoes, shaved parmesan, roasted garlic croutons, black garlic caesar dressing / *gluten, dairy, egg, fish*

Brussels Sprout & Kale Golden beets, candied pecans, pears, goat cheese, honey balsamic vinaigrette / *dairy, tree nuts*

Waldorf Frisee, arugula, apples, pickled celery, preserved grapes, pomegranates, candied walnuts, Dijon vinaigrette / *tree nuts*

Pumpkin Squash Soup Creme fraiche, candied spiced pumpkin seeds / *dairy, soy*

Lobster Bisque Roasted garlic crostinis, creme fraiche, chives / *dairy, soy shellfish*

SIDES

choice of 2

Roasted Shallot & Herb Brioche Stuffing / *gluten, dairy, egg, soy*

Butternut Squash Ravioli Brown butter butternut squash sauce, sage, pumpkin seeds / *gluten, dairy, egg*

Gruyere Mashed Potatoes / *dairy*

Seasonal Roasted Root Vegetables / *dairy*

Truffle Green Bean Casserole / *gluten, dairy, soy*

Roasted Honeynut Squash / *dairy*

MAINS

choice of 2

Fig & Orange Glazed Smoked Ham Balsamic roasted figs

Maple Miso Glazed Cedar Plank Salmon Charred scallion vinaigrette / *dairy, soy*

Herb Roasted Turkey Breast Sage turkey jus & cranberry marmalade / *dairy*

Braised Beef Short Rib Red onion marmalade, wild mushroom demi / *soy*

Chicken Pot Pies Seasonal vegetables, wild mushrooms, herb cream sauce / *gluten, dairy, egg, soy*

Roasted Sea Bass Caramelized persimmons, kumquat marmalade / *dairy, soy*

Grilled American Wagyu Ribeye Truffle butter, beef jus / *dairy* / additional \$20 per guest

DESSERTS

choice of 2

Red Velvet Cake / *gluten, dairy, egg, soy*

After 8 Cake / *dairy, egg, soy*

Pumpkin Cranberry Upside Down Cake / *gluten, dairy, egg, soy, tree nut*

Eggnog Tres Leches / *gluten, dairy, egg, soy*

White Chocolate Peppermint Cheesecake / *gluten, dairy, egg, soy*

Nutella Cheesecake / *gluten, dairy, egg, soy, tree nut*

Eggnog Panna Cotta / *dairy, egg, soy*

Cranberry Kumquat Mousse / *dairy, soy*

Pumpkin Tarts / *gluten, dairy, egg, soy*

Buttery Pecan Tarts / *gluten, dairy, egg, soy, tree nut*

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A LA CARTE SWEETS

prices are per dozen

Dolly Bars <i>gluten, dairy, egg, soy, tree nut</i>	\$36
White Chocolate Cranberry Blondies <i>gluten, dairy, egg, soy</i>	\$36
Baklava <i>gluten, dairy, soy, tree nut</i>	\$42
Buckeyes <i>dairy, soy, peanut</i>	\$36
Domer Mix \$24/pound or \$6 individual 3oz jars <i>gluten, dairy, egg, soy, peanut, tree nut</i>	
Fudge \$36/pound Chocolate, Oreo, peanut butter, or cranberry walnut <i>dairy, soy, tree nut, peanut, gluten</i>	
Yule Logs \$45/each Chocolate, vanilla, pumpkin, lemon, or berry <i>gluten, dairy, egg, soy</i>	
Signature Holiday Hand Decorated Cookies <i>gluten, dairy, egg</i>	\$72
Signature Printed Holiday Cookies <i>gluten, dairy, egg</i> add \$2 for bagging	\$60

HOLIDAY COOKIES \$36 a dozen

Pumpkin Chocolate Chip / <i>gluten, dairy, egg, soy</i>
Cran Apple Walnut / <i>gluten, dairy, egg, tree nut</i>
Gingersnaps / <i>gluten, dairy, egg</i>
Peppermint Santa Hats / <i>gluten, dairy, egg, soy</i>
Peanut Butter Kisses / <i>gluten, dairy, egg, soy, peanut</i>
Grinch Cookies / <i>gluten, dairy, egg, soy</i>
Spiced Shortbread / <i>gluten, dairy</i>

BEVERAGE ENHANCEMENTS

prices are per serving

Hot Chocolate Bar Vanilla bean whipped cream, chocolate shavings, crushed peppermint, mini marshmallows, toffee bits	\$8
Spiked Hot Chocolate Bar Vanilla bean whipped cream, chocolate shavings, crushed peppermint, mini marshmallows, toffee bits Choose 2 Bailey's Frangelico Whiskey Peppermint Schnapps \$50 bartender fee applies	\$14
Warm Apple Cider Cinnamon sticks, caramel sauce, oranges slices	\$5
Spiked Eggnog Cinnamon sticks	\$12
Non-Alcoholic Eggnog Cinnamon sticks	\$5
TLC Citrus Holiday Punch Orange, cranberry, pineapple, sparkling apple juice	\$5
Cranberry Lime Punch Fresh cranberries & limes	\$5
White Christmas Margarita Punch	\$12
Cranberry Pomegranate Holiday Sangria	\$12
Christmas Moscow Mule Cocktail	\$12



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CATERING BY NOTRE DAME