



divine

EVENTS

This holiday season, treat yourself and your guests to an unforgettable culinary experience.

Holiday Buffet Menu

Includes Salad, Starch, Vegetable, Protein, Dessert, Chipotle Cornbread Muffins with Cilantro Lime Butter

Salad *(Select One)*

Orchard Salad - Field Greens, Pears, Apples, Cranberry, Walnuts, Creamy Balsamic

Tuscan Kale Salad – Ancient Grains, Dried Apricots, Golden Raisins, Feta, Toasted Almonds, Honey Mustard

Cilantro Caesar Salad – Crisp Romaine Hearts, Toasted Pepita, Red Onion, Cotija Cheese, Cilantro Lime Dressing

Divine House Salad – Mixed Greens, Red Bell Pepper, Mandarin Supreme, Shaved Carrot, Cucumber, Baby Tomato, House Dressing

Starch *(Select One)*

Maple Sweet Potatoes Mashed with Fried Sage

Traditional Holiday Stuffing

Chef Kyle's Mac & Cheese with Crispy Buttered Panko

Masked Yukon Potatoes with Fine Herbs

Gorgonzola Baked Polenta



Cheers to a Season of Celebration!!

Holiday Buffet Menu (cont.)

Vegetable *(Select One)*

Cinnamon Roasted Butternut Squash
Baked Parmesan Creamed Corn
Steakhouse Creamed Baby Spinach
Braised Collard Greens, Smoked Ham Hock

Dessert *(Select One)*

Red Velvet Peppermint Butter Cake
Mixed Berry Cobbler
Ginger Carrot Cake with Butter Cream Frosting
Cranberry and Caramel Apple Strudel

Complete your Package with a Holiday Protein

Classic - \$45 per person

Bourbon Glazed Spiral Ham, Creole Marmalade Sauce
Rosemary Ham, Honey Grain Mustard
Harvest Pork Tenderloin, Savory Roasted Apple Chutney

Traditional - \$57 per person

Brined and Roasted Turkey Breast with natural Pan Jus Gravy
Cast Iron Roasted Half Chicken with Charred Lemon Pan Herb Sauce

Grand - \$65 per person

Grilled Leg of Lamb, with Spicy Lime Yogurt Sauce
Holiday Strip Loin Roast with Cranberry Horseradish Relish

Premiere - \$88 per person

Provencal Prime Rib with Roasted Garlic Pale Ale Demi-Glace

***Per-person pricing does not include Beverage, Tax, Admin Fee, Labor or Rentals**