

## 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**

### 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**

**M·B·P**

MARY BETH POE

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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**

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