



## **Belle's Holiday Celebration Buffet**

Minimum of 30 Guest

Package Includes: One Hour of House Open Bar Service, Hors d'oeuvre Display, Butlered Hors d'oeuvres, Appetizer or Salad, Vegetable and Starch and Dessert. All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter. House Linens, House Centerpieces and Holiday Music

### **1 Hour Open Bar**

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water  
House Liquor & Mixers, House Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay  
A Selection of Domestic & Imported Beers

### **Hors d'oeuvre Display- Choice of Two**

displayed for one hour

~choose 2~

Antipasto w/olives, roasted vegetables, peppers and seasoned olive oil & crusty breads

Gourmet cheese display served with fine crackers

Vegetable crudités served with chef's dipping sauces

Mediterranean display w/hummus, eggplant salsa and roasted vegetables and toasted pita

### **Passed Hors d'oeuvres**

~passed for one hour, choose two ~

Wild mushroom ragu in philo cups, Crispy spring rolls with soy ginger dipping sauce,  
Andouille sausage & smoked cheddar stuffed mushrooms or Sesame seared Asian dumplings

w/spicy plum sauce, Cranberry chicken salad served on crispy wontons

House-made parmesan crisps with fresh bruschetta or smoked salmon canapés

### **Appetizers- Choice of One**

Seasonal Fresh Fruit Cup

Soup Du Jour

**OR**

### **Salad- Choice of One**

Green Jacket Salad w/ Blue Cheese Vinaigrette

Caesar Salad w/ Homemade Croutons

Mixed Baby Greens w/ Grape Tomatoes, Black Olives, Sun-Dried Cherries, Pine Nuts

Served w/ a Balsamic Dressing

Mixed Garden Salad

### **Starch- Choice of One**

Roasted Garlic Mashed Potatoes

Mashed Sweet Potatoes

Au Gratin Potatoes

Roasted Red Bliss with Rosemary

Wild Rice



### **Vegetable- Choice of One**

Steamed Vegetable Medley:  
Carrots, Broccoli and Cauliflower  
Peas with Shitake Mushrooms  
Rice Pilaf Saffron Rice  
Sautéed Carrots with an Orange Glaze  
Fresh Broccoli  
Fresh Green Beans with Pine Nuts  
Roasted Vegetable Medley  
Snow Peas

### **Entrées**

Lasagna Bolognaise  
Roasted Vegetable Lasagna with Asiago Cream  
Penne Ala Vodka  
Eggplant Parmesan with a Tomato Basil Sauce  
Sesame Chicken over Jasmine Rice  
German Style Pork Loin with Braised Red Cabbage and Dark Beer Sauce  
Chicken Parmesan with Tomato Basil Sauce  
Chicken Marsala with Wild Mushrooms  
Slow-Roasted Turkey with Sage Stuffing and Pan Gravy  
London Broil with a Sherry Mushroom Sauce

### **Desserts- Choice of One**

Assortment of Homemade Desserts Including Cakes, Pies, Cobblers, Cookies and More  
Assortment of Gourmet Cookies  
Belle's Bread Pudding w/Drunk Raisins & Crème Anglaise  
Pecan Pie w/Bourbon Cream Sauce  
Lemon Sherbet with Melba Sauce  
Chocolate Mousse w/Sugar Cookie Served in a Martini Glass  
New York Style Cheese Cake  
Vanilla Bean Ice Cream  
Key Lime Pie w/Toasted Pecan & Graham Crust

**Buffets with Selection of Two Entrées- \$52.00**  
**Plus 21% service fee**

All Prices are on a Per Person Basis  
Add 21% Service Fee to the Above Prices. All Prices Subject to Change