

Eat, Drink, And Be Merry

2024 CHERRY CREEK HOLIDAY BUFFET

SERVED WITH FRESHLY BAKED ROLLS AND BUTTER, COFFEE, ICED TEA, ASSORTED SOFT DRINKS

SALADS CHOICE OF TWO

CAESAR SALAD, GREEN GARDEN SALAD, CHERRY CREEK SIGNATURE SALAD, KALE PANZANELLA SALAD

PASTA CHOICE OF ONE

PENNE PASTA WITH CHOICE OF ALFREDO SAUCE, PALOMINO SAUCE, OR TOMATO BASIL SAUCE
UPGRADE TO PASTA WITH MEAT SAUCE (ADD)

ENTRÉES CHOICE OF TWO OR THREE, SEE BELOW

BACON WRAPPED PORK LOIN WITH SHERRY MUSHROOM SAUCE

SOUS-VIDE AND ROASTED SHOULDER TENDER OF BEEF WITH RED WINE SAUCE

MEATBALLS WITH MARINARA

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

CHICKEN WITH ARTICHOKE AND HERB-CAPER SAUCE

CHICKEN FORESTIÈRE

CHICKEN MILANESE WITH TOMATO-CAPER RELISH

BOURSIN CHEESE STUFFED PORTABELLA MUSHROOM WITH TUSCAN VEGETABLE CREAM SAUCE

PAN ROASTED SALMON WITH ORANGE-HONEY BUTTER (UPGRADE)

VEGETABLES AND STARCHES CHOICE OF TWO

CHERRY CREEK SIGNATURE RICE PILAF, LYONNAISE POTATOES, CLASSIC MASHED POTATOES, BUTTERNUT SQUASH RISOTTO, GLAZED BABY CARROTS, ROASTED VEGETABLE MEDLEY, MEDITERRANEAN BROCCOLINI, GREEN BEANS WITH SHALLOTS AND BACON

DESSERTS CHOICE OF ONE

ASSORTED FRESHLY BAKED COOKIES AND BROWNIES *SERVED AT COFFEE STATION*

NEW YORK STYLE CHEESECAKE WITH MIXED BERRY SAUCE (UPGRADE)

ICE CREAM SUNDAE BAR (UPGRADE) *ATTENDANT FEE REQUIRED*

ADD A CHEF CARVING STATION: ROASTED STRIPLOIN WITH ZIP SAUCE (SERVES 40-45 PPL)

HONEY GLAZED HAM WITH PINEAPPLE CHUTNEY (SERVES 55-60 PPL)

ROASTED AMISH TURKEY BREAST WITH CRANBERRY COMPOTE (SERVES 25-30 PPL)

ROASTED WHOLE TENDERLOIN OF BEEF WITH HORSERADISH CREAM AND AU JUS (SERVES 15-20 PPL)

CHEF ATTENDANT FEE REQUIRED

TWO ENTRÉE BUFFET
THREE ENTRÉE BUFFET

Buffets require a minimum of 40 people guaranteed. Dinner buffet is based on 1.5 hours of service.
All food and beverage prices are subject to 22% taxable service charge and Michigan sales tax. Prices are subject to change.