

The Waterford Way.



Social Gatherings Holiday - Ruby Buffet

- ELEGANT WEDDINGS •
- EXQUISITE FOOD •
- ENTERTAINING PARTIES •
- ENGAGING MEETINGS •



Holiday - Ruby Buffet

4 Hour Reception Package includes:

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4 Hour Soda Bar

Buffet Salad

Two Entrees (Add a third entrée selection for \$6.00 pp)

Two Vegetables

One Starch

Bread and Butter

Dessert

Coffee and Tea

\$57.00 per person on Friday and Saturday evenings

\$42.00 per person all other times

Prices do not include 5% Sales Tax and 20% Gratuity

Salads

Waterford Garden Salad

Young Tender Greens Topped with a variety of Garden Fresh Vegetables and Homemade Croutons and served with Amaretto Balsamic Vinaigrette, Champagne Raspberry Vinaigrette

Baby Spinach Salad

Young Spinach leaves Topped with Candied Walnuts, Fresh Strawberries, Feta Cheese, Roasted Corn and Dried Cranberries, Served with Pomegranate Vinaigrette

****Hearts of Romaine Caesar Salad***

Tender Romaine Lettuce topped with Aged Parmesan Cheese and Croutons served with our own Caesar Dressing

Greek Salad

Radicchio, Boston and Romaine Lettuce topped with Feta & Kalamata Olives, Artichoke Hearts, Roasted Red Pepper and Giardiniera served with Creamy Tzatziki Dressings

Fresh Fruit Tray

Cantaloupe, Honeydew, Pineapple, Strawberries, Blackberries, Raspberries and Grapes beautifully arranged and served with a Mango Yogurt Sauce

Oriental Salad

Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing

Buffet Entrées (Extra Entrée is \$6.00 per person)

Chicken Prosciutto Roulade

Chicken Breast Rolled with Prosciutto, Asiago and Asparagus Placed on a bed of Stone Ground Mustard and Dill Cream Sauce

Chicken with Brandied Fruit Chutney

Grilled Boneless Chicken Breast topped with a Mandarin Orange Cranberry Chutney

Chicken Piccata

Boneless Chicken Breast Sautéed in our own Three-Cheese Batter and topped with a Lemon Caper Sauce

Louisiana Chicken

Pork and Chorizo and Peppers all stuffed in a Boneless Chicken Breast Placed on a bed of Wild Mushroom and Sundried Tomato Sauce

Smoked Beef Brisket

Hickory Smoked Beef Brisket served with Caramelized Mushroom and Onion Sauce

****Carved Filet Mignon (Carving Station)***

*Slow Roasted Filet Mignon Rubbed with Fresh Herbs Served with a Garlic Merlot Demi-Glace
(add \$6.00 per person)*

****Three Peppercorn Strip Loin (Carving Station)***

Marinated New York Strip Slow Roasted Served with a Sour Cream Horseradish and Stone Ground Mustard Sauce

Beef Braciola

New York Sirloin Rolled with a Veal, Asiago, Pine Nuts and Raisin Filling Topped with a Mushroom Marsala Sauce

Jumbo Teriyaki Beef Kabobs

Skewered Beef Tenderloin Layered with Peppers, Mushrooms, and Onions Served with a Ginger Teriyaki Sauce

Salmon Stuffed Flounder

Salmon Mousse Surrounded with Flounder served with Red Pepper Sauce

Cajun Style Blackened Salmon Fillet

Salmon Fillet seasoned New Orleans Style and topped with a Mango Chutney

Almond Tilapia with Mango Chutney

Boneless Tilapia Fillet Stuffed with a Lemon Cream Cheese and Coated with a Roasted Almonds Breading

Cilantro Orange Salmon

Salmon Fillet topped with a Cilantro and Orange Zest Breading placed on a bed of Sweet Bourbon Sauce

Grilled Salmon with Basil Cream Sauce

Boneless Salmon Fillet Flame Broiled, placed on a bed of Sweet Basil Cream Sauce

Honey Baked Ham (Carving Station)

Slow Roasted Virginia Smithfield Ham served with a Honey Cranberry Sauce

Oven Roasted Turkey (Carving Station)

Slow Roasted Boneless Turkey Seasoned with a Touch of Sage, served with a Rich Turkey Gravy

**Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.*

Vegetables

Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)

Marinated Grilled Italian-Seasoned Vegetables

Virginia Style Green Beans with Roasted Almonds

Honey Glazed Carrots

Fresh Steamed Asparagus

Roma Tomato topped with Parmesan Cheese

Broccoli and Cauliflower Au Gratin

Starches

Garlic Smashed Potatoes

Holiday Sausage Stuffing

Herb-Roasted New Potatoes

Idaho Baked Potato with Sour Cream and Scallions

Wild Rice Blend with Mushrooms and Green Onions

Wide Egg Noodles with Garlic Herb Butter

Cinnamon Crusted Sweet Potato Casserole

Basmati Rice with Saffron

Jasmine Rice

Holiday Dessert Buffet Table

Holiday Yule Log

Fruit Flan

Apple, Pecan and Pumpkin Pie

Cranberry Upside Down Cake

Lemon Cake, Eggnog Cake

Chocolate Mousse

Red Velvet Cake