

The Waterford Way.



Social Gatherings Holiday - Sapphire Buffet

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



Holiday - Sapphire Buffet

5 Hour Reception Package includes:

Four hours Open Bar (Beer, Wine & Mixed Drinks –Premium Brands)

Two Holiday Hors D'oeuvres Display Stations

Three Passed Hors D'oeuvres

Buffet Salad or Soup

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

Two Vegetables

One Starch

Bread and Butter

Dessert: Holiday Yule Log, Fruit Flan, Apple, Pecan, Pumpkin Pie, Cranberry Upside Down Cake, Lemon Cake, Eggnog Cake, Chocolate Mousse, Red Velvet Cake

Coffee and Tea

\$75.00 per person on Friday and Saturday evenings

\$62.50 per person all other times

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

Holiday Hors D'oeuvres Display Stations

Include the following three stations:

International Cheese and Fruit Display

Domestic and Imported Cheeses to Include: Tillamock Sharp Cheddar; Muenster; Pepper Jack, Emmentaler Swiss, Smoked Gouda, Brie, Fresh Mozzarella, Boursin, Stilton Blue, 1 year White Cheddar and Gouda

All Served with Assorted Crackers

Shrimp Cocktail with Old Chesapeake Cocktail Sauce

Chilled Shrimp topped with Old Bay Seasoning Served with Lemon Dill Cocktail Sauce

Passed Hors d'oeuvres

Herb Crab Cakes, Vegetable Spring Rolls with Duck Sauce, Beef Wellington

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

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

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

Stuffed Autumn Chicken

Chicken Breast stuffed with Herbed Cream Cheese Placed on a Bed of Roasted Red Pepper Sauce

Louisiana Chicken

Chorizo Stuffed Chicken Breast topped with a Sundried Tomato Wild Mushroom Sauce, Garnished with Sautéed Crawfish Tails

Chicken Piccata

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

Smoked Beef Brisket

Hickory Smoked Beef Brisket served with Caramelized Mushroom and Onion Sauce

***Carved Filet Mignon**

Slow Roasted Filet Mignon Rubbed with Fresh Herbs and Carved at the Buffet for your Guests

Served with a Garlic Merlot Demi-Glace

(add \$6.00 per person)

***Three Peppercorn Strip Loin**

Marinated New York Strip Slow Roasted and Carved at the Buffet for your Guests Served with a Sour Cream Horseradish and Stone Ground Mustard Sauce

Beef Braciolo

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

Cilantro Orange Salmon

Salmon Fillet topped with a Cilantro and Orange Zest Breeding 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

Seafood Newburg

Shrimp, Scallops and Salmon Simmered in a Rich Mushroom Sherry Sauce Serves with Toast Points

***Herb Encrusted Leg of Lamb**

Boneless Leg of Lamb Rolled with Garlic and Fresh Herbs, Carved at the Buffet for your Guests Served with a Red Wine Au Jus

Honey Baked Ham

Slow Roasted Virginia Smithfield Ham Served with a Honey Cranberry Sauce Carved at the Buffet for your Guests

Oven Roasted Turkey

Slow Roasted Boneless Turkey Seasoned with a Touch of Sage, Carved at the Buffet for your Guests served with a Rich Turkey Gravy

Pistachio Encrusted Pork Loin (carving station)

Tender Pork Loin served with a side of Apple Pear Cream Cheese

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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, Pumpkin Pie,

Cranberry Upside Down Cake, Lemon Cake, Eggnog Cake,

Chocolate Mousse, Red Velvet Cake

Sapphire Bar Beverage Plan

To add Wine Service During Dinner \$4.50 per person ++

To add Wine by the Bottle \$21 per bottle, serves 5 ++

4 Hour Open Premium Bar consists of:

Beers Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (non-alc)

Soft Drinks Coke, Diet Coke, Sprite, Ginger Ale

Cocktails Seagram's VO, Bacardi Rum, Tanqueray Gin, Skyy Vodka, Johnnie Walker Red, Jack Daniels, Jose Cuervo Tequila, Captain Morgan Spiced Rum

Wine Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel, Canyon Road Moscato, Canyon Road Merlot, Canyon Road Pinot Grigio, Marquis de La Tour Champagne

To add an additional hour of Open Bar is \$6.00++ per person

To add an additional half hour of Open Bar is \$4.50++ per person

For after dinner cordials, add \$6.00++ per person

*****Please note that our bartenders will ask anyone who looks 26 or younger for identification and will refuse service to anyone who is unable to present valid ID.***