



CHRISTMAS BUFFET \$55 PER PERSON

APPETIZERS

Manhattan Clam Chowder

Cajun Crackers

Crispy Goat Cheese and Beet Salad roasted beets, almond granola, goat cheese, sherry vinegar, micro greens

Greek Salad petite green, olives, baby tomatoes, cucumber, pita chips, red onion, whipped yogurt.

Charcuterie and Cheese Display prosciutto, mortadella, salami, manchego, boursin cheese, brie

ENTREES

Burbon Glazed Ham

Red Wine Braised Short Ribs

Shrimp and Crab Mac and Cheese

SIDES

Sweet Potato Gratin

Roasted Carrot and Feta

Southern Style Braised Greens

Corn Bread Maple Butter

Truffle Cream Spinach

DESSERT DISPLAY

Buche De Noël

Assorted Macarons

Pistachio Cake

Chocolate Fondue Fontaine



Concrete Hospitality Group



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.