



## 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

Southern Style Braised Greens

Truffle Cream Spinach

Roasted Carrot and Feta

Corn Bread Maple Butter

### DESSERT DISPLAY

Buche De Noël

Pistachio Cake

Assorted Macarons

Chocolate Fondue Fontaine



Concrete Hospitality Group

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