



# Abernethy Center

BALLROOM GARDENS

## HOLIDAY DINNER MENU

The following items are included in all packages:

- ⌘ Beverages ~ A water goblet at each place setting, Regular and Decaffeinated Coffee, Assorted Herbal Teas, and your choice of Hot Chocolate or Hot Apple Cider (stationed).
- ⌘ Linens ~ A linen tablecloth and a linen napkin at each place setting are available in select colors. Linens and Skirting are provided for all service tables.
- ⌘ China ~ All of the appropriate china, glassware, and flatware for your chosen menu, as well as beverage and bar selections.
- ⌘ Event Staff ~ All event staffing including chefs, lead banquet captains, servers, and set-up and clean-up crews.

### PACKAGE OPTIONS

*Holiday Package I - \$24 per person buffet*

Fresh baked bread, choice of one soup, salad, accompaniment, entrée and dessert

*Holiday Package II - \$32 per person buffet*

Fresh baked bread, choice of one soup, one salad, two accompaniments, two entrée's and one dessert

Centerpieces: Mirrored tile with three votive candles and your choice of hurricane shade with candle or festive ornament-filled vase

*Holiday Package III - \$40 per person buffet*

Choice of two stationed hors d'oeuvres from the regular menu

Fresh baked bread, choice of one soup, one salad, two accompaniments, two entrees and one dessert

Centerpieces: Mirrored tile with three votive candles and your choice of hurricane shade with candle or festive ornament-filled vase

Plate chargers for all guests in silver or gold

### MENU SELECTIONS

#### Soups

Tomato basil  
Pumpkin ginger  
Cream of wild mushroom  
Butternut squash  
Split pea with ham hocks  
Cheddar bacon  
Chilled pear  
Clam chowder  
Potato leek

#### Salads

Asian pear salad with baby arugula and ginger vinaigrette  
Red and golden beet salad with baby spinach, goat cheese and balsamic vinaigrette  
Cranberry spinach salad with warm honey Dijon dressing  
Wild filed green salad with pears, gorgonzola, red onions, candied pecans and balsamic vinaigrette  
Abernethy mixed green salad with dried cherries and pomegranate vinaigrette

### Accompaniments

Two potato puree  
Scallop potatoes  
Chestnut whipped potato  
Potato gnocchi  
Buttered spaetzle with parsley  
Local Brussels sprouts with bacon and cream  
Green Bean casserole  
Candied yams with marshmallows  
Honey apple carrots  
Roasted fall root vegetable with maple glaze

### Entrées

Turkey pot pie  
Whole roasted young turkey with sage stuffing, Abernethy cranberry relish and giblet gravy  
Smoked pork chops with fire roasted candied apples and red cabbage  
Pumpkin ravioli with leeks and spinach with sage cream sauce (V)  
Barron of beef with au jus with horseradish cream\*  
Roast prime rib au jus with horseradish cream\*  
Pit ham with a honey-pineapple glaze\*  
Smoked then slow roasted brisket of beef with collard greens  
Basil pesto-cruste salmon with red onion cilantro relish  
Shrimp fettuccini with lemon caper cream  
Plantain crusted halibut with pear cream  
Honey and ginger glazed mahi mahi with nappa cabbage

\*Chef-carved item. Included in Holiday Packages II and III. Can be selected with Holiday Package I, but add \$75 live chef fee.

### Desserts

Bread pudding with caramel sauce  
Pumpkin pie with whipped cream  
Pumpkin or chocolate mousse parfait  
Yule log  
Pecan pie with whipped cream  
Hot apple strudel a la mode