

LONE TREE GOLF AND EVENT CENTER

Cold Buffet

Harvest Salad with Cranberries, Pecans, Bleu Cheese and Pomegranate Vinaigrette
Fingerling Potato Salad Americana
Roasted Beet Salad with Oranges, Walnuts and Goat Cheese
Three varieties of Deviled Eggs
Caesar Salad Capri Style with Mozzarella, Basil and Tomato

Displays

Smoked Salmon Display with Cream Cheese, Capers, Red Onions and Olives

Prawns on Ice with Cocktail and Remoulade

Fresh Fruits in Season

Hot Buffet Selections

Tom Turkeys sliced with Light and Dark Meats

Cornbread Stuffing, Buttermilk Mashed Potatoes and Giblet Gravy

Roasted Brussels Sprouts with Smoked Bacon and Onions

Crab Stuffed Tilapia with Lemon Cream Sauce

Bistro Filet Steaks with Bordelaise Wine Sauce and Mushrooms

Maple Glazed Yams with Butternut Squash

Garlic Butter Sea Scallops and Prawns

Carving Board

Maple Brulee Caramelized Country Ham
Pork Loin Roast Stuffed with Italian Sausage, Roasted Garlic and Arugula

Dessert Station Extravaganza

Pumpkin Tarts, Pecan Tarts, Bourbon Crème Brulee, Chocolate Dipped Strawberries, Raspberry
Panna Cotta, Chocolate Ganache Bites,
Lemon Bars, and other fine house-made Desserts

Includes soft beverages, Coffee and Tea

Adults \$32.95 Seniors \$28.95 Children 12 years and younger \$16.95

November 28th 11am-4pm Reservations Required