

*Diamond Catering presents*

315-487-0647

## Winter at the Mill Buffet Menu

Please Select One

Classic Caesar Salad  
Glee Salad- Tender Greens, Dried Cranberries, Bleu Cheese and Rosemary Vinaigrette  
Mixed Greens with Cider Vinaigrette

Please Select One

Roasted Root Vegetables  
Hunter's Carrots with Wild Mushrooms and Madeira Wine  
Grilled Balsamic Vegetables

Please Select One

Potato Skins au Gratin- Rice, au Gratin style Potatoes topped with Cheddar  
Cheese, Crumbled Bacon and Chives  
Garlic and Parmesan Whipped Potatoes  
Rosemary Roasted Red Potatoes  
Sweet Basil Pesto al Fredo  
Brown and Wild Rice with Dried Cranberries, Chopped Walnuts and Apples

Please Select One

French Chicken Breast with Orange Tarragon Sauce  
Braised Boneless Short Ribs with Cabernet Demi Glace  
Grilled Pork Loin with Black Currant and Dijon Sauce  
Baked Ham with Glazed Apricots

Soft Drinks, Coffee, Tea and Table Linens are included. Alcoholic beverage service available upon request. This menu is priced at \$17.50 per guest plus service fee and sales tax based on a minimum of 25 guests. Add an additional side dish for \$2 per guest or an additional entrée for \$3 per guest.

### Options (priced per guest)

Crudites Display \$2      Passed Hors d'oeuvre (pricing varies)      Soup Station Appetizer \$2

Sugar & Spice Baked Apples \$3      Fudge Brownies \$1      Decadent Chocolate Ganache Cake \$3  
Chocolate Chip Cookies \$1      Gingerbread with Lemon Glaze \$2.5      Black Forest Bread Pudding \$3

[www.diamondcatering.us](http://www.diamondcatering.us)