



holiday buffets

2 Entrees	2 Sides	1 Salad	Bread	\$29/person*
2 Entrees	2 Sides	2 Salads	Bread	\$31/person*
3 Entrees	2 Sides	1 Salad	Bread	\$35/person*
3 Entrees	2 Sides	2 Salads	Bread	\$37/person*

*Based on Buffet Service

ENTREES

BEEF TENDERLOIN (+\$6 pp)
In a Burgundy Mushroom Sauce

BRISKET (gf)
Slow-cooked with Root Vegetables and
Served with a Horseradish Aioli

CHIMICHURRI FLANK STEAK
With Cilantro Chimichurri Sauce

CHERRY BOURBON GLAZED HAM (gf) (df)
Spiral sliced Ham topped with a Cherry Bourbon Glaze

ROASTED HAM (gf)
In Pineapple Brown Sugar Glaze

ROAST TURKEY (gf)
Served with Cranberry Sauce and homemade Gravy

KALBI BEEF SHORT RIBS (gf) (df)
Boneless Ribs marinated in Brown Sugar, Garlic, and Sesame Oil

STUFFED PORK TENDERLOIN (gf)
With roasted Veggies and a roasted Red Pepper Cream Sauce

RED WINE BRAISED BEEF (gf) (df)
Tender Beef cooked low and slow with Carrots,
Thyme and Bay Leaf

**CHICKEN BREASTS IN
A ROSEMARY VELOUTE SAUCE**

CRANBERRY ORANGE CHICKEN BREASTS (gf)
Marinated with fresh Citrus and
Served with a Cranberry Citrus Sauce

**SPINACH, FETA AND PARMESAN
STUFFED CHICKEN BREAST** (gf)
In a Lemon Reduction Sauce

LEMON CHICKEN
Chicken Breast served in a Lemon Cream Sauce

STUFFED CHICKEN BREAST
Chicken Breast stuffed with Apples, Cream Cheese and
caramelized Onions, and topped with an Apple Cider Glaze

GRILLED SALMON (gf)
With an Orange Citrus Glaze

LEMON DILL SALMON (gf)
Baked Salmon in a creamy Lemon and Dill Sauce

BALSAMIC GLAZED SALMON (gf)

VEGETABLE LASAGNA (vt)
In a Béchamel Sauce with Spinach, grilled Mushrooms,
Onions and Peppers

TUSCAN TORTELLINI (vt)
Cheese Tortellini in a creamy Parmesan Sauce with
Spinach, Sun-Dried Tomato and roasted Cherry Tomatoes

STUFFED PORTOBELLO MUSHROOMS (v)
With Quinoa, Bell Pepper, Corn, Onion, Spinach, and Zucchini

ROASTED RED PEPPERS (v) (gf)
Stuffed with Brown Rice and roasted Vegetables

(v) vegan | (vt) vegetarian | (gf) gluten-free | (df) dairy-free

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SALADS

CLASSIC CAESAR

Romaine, Parmesan and Croutons, tossed in our homemade Caesar Dressing

MIXED GREEN

With Carrots, Mushrooms, Zucchini and Tomato. Served with Ranch and Italian Dressing.

WINTER GREEN

With Romaine, Apples, Onions, Mushrooms, Gorgonzola and toasted Almonds, in a Honey Mustard Dressing

SPINACH

With Mushrooms, Cranberries, Bacon, and Raspberry Vinaigrette Dressing

CAPRESE SALAD

Roma Tomatoes, Mozzarella and fresh Basil tossed with Spring Greens and served in a Balsamic Vinaigrette

YULETIDE SPINACH

With Avocado, Pomegranate, sliced Almonds, and Balsamic Vinaigrette Dressing

BABY GREENS AND CRANBERRY

With toasted Pepitas, dried Cranberries and Goat Cheese, in a Balsamic Dressing

BABY GREEN AND PEAR

With toasted Almonds, Pears and Gorgonzola Cheese in a Raspberry Vinaigrette

AUTUMN ORZO

Orzo, Arugula, Butternut Squash, dried Cranberries, Toasted Pepitas, Parmesan

CRANBERRY APPLE QUINOA SALAD

Quinoa, Kale, dried Cranberry, Apple, Pecans and Feta In a Dijon Vinaigrette



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SIDES

GARLIC MASHED POTATOES (gf)

ROASTED SWEET POTATOES (gf)

ROASTED BABY POTATOES (gf) (df)

With a Dijon Vinaigrette

HOLIDAY SPICED YAMS (gf)

Mashed with Butter, Cinnamon, brown Sugar and Orange Zest

WINTER ROASTED VEGETABLES (gf) (df)

Butternut Squash, Bell Peppers, Zucchini, Broccoli, Cauliflower

BRUSSELS SPROUTS (gf) (df)

Roasted and topped with a Balsamic Glaze

HONEY GLAZED CARROTS (gf)

Baby Carrots steamed and tossed with Honey and Butter

SEASONED RICE

With Pesto and Sun-Dried Tomato, topped with Parmesan Cheese

AUTUMN RICE

Wild Rice, Butternut Squash, Cranberries and Sage

BASMATI RICE (gf)

With Pesto and Sundried Tomato, topped with Parmesan Cheese

TRADITIONAL SAVORY STUFFING

Onion Dill Bread with Rosemary, sautéed Celery, Onions and Mushrooms

APPLE, SAGE AND SOURDOUGH STUFFING

BREADS

CHEESY GARLIC ROLLS

FOCACCIA

MACRINA ROLLS

Fresh Herb, Potato, and Wheat

RUSTIC SOURDOUGH

RUSTIC WHOLE WHEAT

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests—Vegan, Vegetarian, Gluten-Free and Dairy-Free. What also sets us apart is our commitment to the earth! We pride ourselves on our commitment to recycling as much as possible at events and in our Café.