### Breakfast Table

- Fluffy scrambled eggs
- Potato O’Brien
- Pennsylvania Dutch breakfast scramble *(sausage)*
- Pumpkin white chocolate French toast casserole *jake daniels spiked syrup anise scented whipped cream*

### Hors D’OEUVRES

- Gulf shrimp simmered in a creole bouillon with classic cocktail sauce
- Domestic cheese display with roasted nuts
- Smoked salmon display with capers, pickled cucumber, and shaved beet slaw
- Baked brie with toast points and apricot chutney

### Salads

- Mini wedge salad with tomato blue cheese crumbs red onion and smoked cheddar with cabernet buttermilk or green goddess dressing
- Kale salad with cranberries, baby new potatoes, squash, pickled red onions and goat cheese with scallion riesling vinaigrette
- Whole grain salad of quinoa, red rice, lentils, pine nuts, shaved carrots, green onion

### Soups

- Smoky butternut squash soup
- Potato and leek

### Main Buffet

- Cornbread stuffing *with garlic and fresh herbs*
- Green beans *baked with caramelized shallots and mushroom gravy*
- Chive whipped yukon potatoes
- Medley of butternut squash *baby new and sweet potatoes*
- Vegan baked quince-filled with quinoa almonds golden raisins mint with a saba glaze
- Grilled swordfish pumpkin risotto roasted brussels pomegranate seeds with a red wine gastrique

### Action Table

- Omelettes for the first half
- Turkey and waffle station

### Carving Table

- All Natural Prime Rib roast *with blackberry wine jus*
- Bavarian Ham *with Indiana whisky glaze*
- Slow roasted Michiana turkey *with pan gravy and cranberry chutney*

### Kids Buffet

- Chicken finger
- Tater tots
- Macaroni and cheese
- French toast sticks
- Corn and broccoli blend

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.