

# STARTERS

## SOUP

Royal Pottage Soup

## GREENS & DRESSINGS GF

Crisp Romaine, Heritage Blend Greens

Cucumbers, Tomatoes, Mushrooms, Black Olives, Shredded Carrots,

Bacon, Parmesan Cheese, Cheddar Cheese, Croutons

Ranch/Balsamic Vinaigrette/Caesar

## COMPOSED SALADS

Roasted Brussel Sprout Salad GF

Cauliflower Couscous Salad

Royal Ambrosia of the Six Salad

# STATIONS

## GRAZING STATION

Imported & Domestic Cheeses with Berries and Grapes GF

Cured Meat Charcuterie GF with Assorted Crackers

Grilled Vegetable Display GF

Fire Roasted Red Pepper Hummus GF with Grilled Pita Wedges

## CARVING STATION

Chine of Beef Black Garlic Rib Roast GF

with Horseradish Cream

# MAINS

## ENTRÉES

Grilled Pork Loin with Apricot Glaze GF

Grilled Chicken with Spinach and Artichoke Hearts GF

Pink Peppercorn Crusted Salmon GF

## ACCOMPANIMENTS

Rainbow Baby Carrots with Jeweled Crunch GF

Roasted Sweet Potatoes and Acorn Squash GF

Colcannon GF

## DESSERTS

Tantalizing Dessert Display of Cakes, Cookies, & Sweets

Bread Pudding and Fruit Cobbler