

2011 Galas & Christmas Parties

*The Briars Christmas Gala Buffets 2011*  
*Saturday Dec 3rd, 10th & 17th*  
*Assorted bread display with whipped butter*

*Cold*

Assorted greens and seedlings with dressings  
Creamy potato salad  
Spinach and mandarin salad, pecans and red onion, feta dressing  
Orzo salad with sweet peppers and arugula, aged cheddar, roasted garlic dressing

*Decorated Platters*

Chipotle hummus, grilled Naan and Pita  
Smoked salmon and peppered mackerel  
Chilled Marinated Shrimp, cocktail sauce and lemon  
Tomato salad with basil and garlic  
Antipasto platters with olives, grilled eggplant and Zucchini, Italian sausage and salami

*Hot*

Roast Prime rib of beef with pan juices, Yorkshire pudding  
Grilled pork tenderloin, mushroom ragout  
Pan seared salmon filet, cranberry lemon butter  
Escalopes of Turkey, sage jus, herb stuffing  
Oven roasted potatoes  
Carrots and parsnips with Brussel sprouts

*Pasta Station*

Fusilli with a roasted tomato or cream sauce  
Mushroom risotto  
Vegetable julienne  
Chopped tomatoes, onions, garlic, jalapeno and olives  
Olive and basil oils

*Desserts*

Assorted Christmas cookies  
Sliced fresh fruit display  
Domestic and International cheese  
Chocolate torte  
Homemade rum and eggnog cheesecake  
Lemon tarts and mint brownies  
White chocolate and cranberry bread pudding  
Fruit Pavlova  
Chocolate and pecan pie

