



VANDERBILT
Catering and Events



HOLIDAY BUFFET

V - VEGETARIAN
V+ - VEGAN
GF - GLUTEN FRIENDLY

ADD A THIRD ENTREE
SELECTION FOR \$7/PERSON

HOLIDAY BUFFET

\$27

SALADS - CHOOSE ONE

SHREDDED BRUSSELS SPROUT SALAD - V/GF

dried cranberries | pecans | pears | shallots | blue cheese
maple balsamic vinaigrette

PUMPKIN & BELUGA LENTIL SALAD - V+/GF

candied pepitas | red & green grapes | spinach | mint | roasted pumpkin
toasted hazelnuts | apple cider vinaigrette

AUTUMN SALAD - V+/GF

kale | arugula | roasted sweet potatoes | shaved apples | parmesan
sumac pomegranate vinaigrette

ROOT VEGETABLE SALAD - V/GF

baby carrots | red beets | swiss chard | lacinato kale | chickpea croutons
goat cheese | garlic dressing

ENTRÉES - CHOOSE TWO

SWEET TEA BRINED TURKEY BREAST WITH CRANBERRY RELISH - GF

HONEY GLAZED SALMON WITH BROWN BUTTER SAUCE - GF

ROSEMARY BALSAMIC CHICKEN WITH WILD MUSHROOM RAGOUT - GF

BRISKET WITH SWEET ONION & APPLE CHUTNEY - GF

POMEGRANATE BRISKET WITH CRANBERRY SUCCOTASH - GF

BUTTERNUT SQUASH RAVIOLI - V

shaved brussels | roasted squash | butternut parmesan cream sauce
sage brown butter

TOFU & BLACK LENTILS WITH GLAZED ROASTED CARROTS - V+/GF



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ADD A THIRD SIDE
SELECTION FOR \$4/PERSON
ADD A SECOND DESSERT
SELECTION FOR \$5/PERSON

HOLIDAY BUFFET

\$27

SIDES - CHOOSE TWO

SOUR CREAM MASHED POTATOES - V/GF

CORNBREAD STUFFING - V/GF

ROASTED BUTTERNUT SQUASH, CARROTS, LEEKS & APPLES - V+/GF

LEEK & PARSNIP PUREE - V+/GF

MASHED BUTTERNUT SQUASH - V/GF

ROASTED TRI COLOR CARROTS WITH TAHINI & POMEGRANATE - V+/GF

BROWN BUTTER GARLIC CHARRED GREEN BEANS - V/GF

MAPLE GLAZED ROASTED BRUSSELS SPROUTS - V+/GF

SMASHED SWEET POTATO CASSEROLE - V/GF

SAFFRON CHICKPEA RISOTTO - V/GF

SWEET BASMATI RICE WITH CARROTS & RAISINS - V+/GF

SWEET POTATO GNOCCHI - V
roasted beech mushrooms | garlic confit tomatoes

ROASTED BROCCOLI WITH PICKLED SHALLOTS & PEANUTS - V+/GF

DESSERTS - CHOOSE ONE

APPLE SPICED CHAI CAKE WITH CREAM CHEESE ICING

PUMPKIN PIE WITH PRALINE PECAN GLAZE & WHIPPED CREAM - V

WARM SPICED PEAR FRANGIPANE WITH ALMOND GLAZE

SEA SALT CARAMEL BOURBON BLONDIES - V



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HOLIDAY RECEPTION

DISPLAYS

\$8

HONEY WHIPPED FETA WITH CRANBERRY ORANGE COMPOTE - V/GF
fried sage pistachio crumble | artesian bread crisps

PUMPKIN HUMMUS - V+/GF
pomegranate arils | toasted pepitas | rosemary almonds | maple drizzle
sliced apples | heirloom carrots | naan

CHIPOTLE ROASTED ACORN SQUASH HUMMUS - V+/GF
toasted pepitas | candied almonds | roasted radish | grilled flatbread

FALL CHEESE BOARD - V/GF
blueberry wensleydale | windsor red cheddar | manchego
spiced apple butter | cranberry sage jam | orange fig spread
turkish apricots | blackberries | gooseberries | rosemary almonds
pecans | assorted crackers | herb baked artesian bread crisps

DESSERTS

\$4

TOFFEE, BANANA, WHITE CHOCOLATE RICE PUDDING - V/GF
candied almonds

COFFEE CARAMEL PANNA COTTA - V
espresso whipped cream | shaved almonds | chocolate pearls

CRANBERRY CHEESECAKE TRIFLE - V
spiced cheesecake filling | cranberry compote | orange zest
oreo crumble

EGGNOG & CHOCOLATE CAKE TRIFLE - V
eggnog whipped cream | peanut brittle

GINGERBREAD & LEMON CURD TRIFLE - V/GF
blackberry coulis | orange zest

OREO CRUSTED CHOCOLATE GANACHE CHEESECAKE - V/GF

BY THE DOZEN

\$36

ASSORTED HOLIDAY COOKIES



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HOLIDAY RECEPTION

HORS D'OEUVRES

\$4

SPICED APPLE & HONEY GOAT CHEESE CROSTINI - V

CAULIFLOWER HUMMUS NAAN BITE - V+/GF

roasted garlic | toasted sunflower seeds | purple cauliflower

BLACKBERRY MASCARPONE CROSTINI - V

PUMPKIN HUMMUS PINWHEELS - V+

arugula | roasted butternut squash | chipotle tortilla

HORS D'OEUVRES

\$5

CHICKEN SALAD WONTON BITES

cranberries | walnuts

TURKEY CRANBERRY SPINACH PINWHEELS

pine nuts | red onions | whipped brie

BRIE & CRANBERRY-BACON JAM RICE CRACKER CRISP - GF

PEAR & PROSCIUTTO BITES - GF

bosc pear | boursin cheese | prosciutto di parma | balsamic caviar



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HOLIDAY RECEPTION

HOT HORS D'OEUVRES

\$4

MINI SHEPHERD'S POT PIE - V

braised lentils | carrots | celery | whipped potato in a phyllo cup

BUTTERNUT SQUASH-POTATO CROQUETTES - V/GF

sage fig jam

TRUFFLED WILD MUSHROOM ARANCINI - V/GF

porcini chive aioli

SPICY GOAT CHEESE & BUTTERNUT SQUASH PHYLLO CUPS - V

HOT HORS D'OEUVRES

\$5

MINI SHEPHERD'S POT PIE

beef | carrots | celery | whipped potato in a phyllo cup

BLACK GARLIC CHICKEN BUTTERNUT SQUASH ARANCINI

RED WINE BRAISED SHORT RIB ON SAVORY LEEK BREAD PUDDING

BRIE WELLINGTON WITH CRANBERRY BACON JAM

PISTACHIO-CRUSTED SCALLOPS WITH CRANBERRY RELISH - GF

CRISPY CRAB CAKES WITH POMEGRANATE SALSA