

BUFFETS

For a made-from-scratch meal that will stand out, consider a buffet for all to enjoy. Customize with any other dishes or theme of your choice.

MAIN COURSES, CHOOSE TWO:

- ◁ Juniper Roast Turkey Breast in Pan Gravy
 - ◁ Chicken Cacciatore
- ◁ Root Beer Braised Beef Brisket (add 2.00)
 - ◁ Chive and Butter Baked Haddock
 - ◁ Italian Roast Pork
 - ◁ Lemon Rosemary Chicken Breast
- ◁ Roast Chicken and Ham in Cavatappi Pasta with White Cheddar Sauce
 - ◁ Maple and Juniper Baked Ham (add 2.00)

CHOOSE ONE:

- ◁ Roast red potatoes with parmesan
- ◁ Mashed potatoes with butter and sea salt
 - ◁ Twice baked potato
 - ◁ Lemon chive rice pilaf
 - ◁ Sausage stuffing

CHOOSE ONE:

- ◁ Green beans in garlic , dried tomato butter
- ◁ Garlic roast carrots

CHOOSE ONE:

- ◁ Heirloom signature salad with heritage greens, carrot salad, cucumber salad, croutons, chickpeas
- ◁ Spinach salad with balsamic onion dressing, dried cranberries, spiced nuts

CHOOSE ONE:

- ◁ Chocolate ganache cupcakes
- ◁ Honey and lemon cupcakes
- ◁ Assorted bars

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Minimum of 50 guests for buffets. Price range for 50 to 500 guests is \$14-\$20.

Includes disposable dinnerware.

China settings, linens, family style service, service fee and tax additional.

We have many more menu suggestions and ideas to share. Please feel welcome to ask.