

SCARRITT-BENNETT CATERED CHRISTMAS EVENTS



2009 PRIVATE CATERED CHRISTMAS LUNCH BUFFET

(1 professional attendant
per 25pp required @150.00 each)

20.00 pp

Waldorf salad
Cranberry relish
Turkey crepes w/ a light mushroom sauce
Wild rice stuffed eggplant
Green bean casserole
Tarragon carrots
Assorted breads & rolls w/ whipped butter
Holiday desserts
Spiced fruit tea

2009 PRIVATE CATERED CHRISTMAS DINNER BUFFET

(1 professional attendant
per 25pp required @150.00 each)

25.00 pp

Mixed greens w/ spice pecans
& cran-orange vinaigrette
Sliced prime rib w/ wild mushroom sauce
Eggplant gratin
Butternut squash risotto
Green bean almondine
Assorted breads & rolls w/ whipped butter
Holiday desserts
Spiced fruit tea

*Includes standard linens. No substitutions. 25pp minimum.
Applicable taxes, service fees and room rental fees apply. Menus and prices subject to change.*

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2009 CHRISTMAS BUFFET HORS D' OEUUVRES RECEPTION

(1 professional attendant per 25pp required @ 150.00 each)
Call for pricing.

Walnut & blue cheese log w/ assorted crackers
Artichoke & spinach dip w/ pita crisps
Thai pumpkin chicken satay
Cranberry meatballs
Cheese & chive potato bites
Assorted holiday tarts
Hot spiced cider • Fruit tea

*Includes standard linens. No substitutions. 50pp minimum.
Applicable taxes, service fees and room rental fees apply. Menus and prices subject to change.*



RESERVATIONS: 615.340.7500 OR RESERVATIONS@SCARRITTBENNETT.ORG
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