



GENERATIONS

BISTRO & MARKETPLACE

Holiday-Inspired Plated Buffet Ideas

Emerald Buffet Menu – \$16 per person

- **Harvest Grain Bowl Bar**
 - Base: Farro, quinoa, wild rice
 - Toppings: Roasted squash, dried cranberries, kale, toasted pecans, feta
 - Dressings: Maple-Dijon, Apple Cider Vinaigrette
 - **Soup & Sandwich Combo**
 - Soups: Butternut squash bisque, turkey & wild rice
 - Sandwiches: Cranberry chicken salad croissant, grilled veggie panini
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Ruby Buffet Menu – \$35 per person

- **Holiday Comfort Feast**
 - Entrées: Herb-roasted turkey breast and maple-glazed pork loin
 - Sides: Garlic mashed potatoes, roasted root vegetables, cranberry-orange relish
 - Salad: Winter greens with pomegranate and candied pecans
 - Dessert: Apple crisp with vanilla bean whipped cream
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Diamond Buffet Menu – \$65 per person

- **Winter Celebration Table**
 - Entrées: Beef tenderloin with red wine demi-glace and Alaskan salmon with dill crème
 - Sides: Truffle mashed potatoes, Brussels sprouts with pancetta, honey-glazed carrots
 - Artisan breadbasket with compound butter
 - Dessert Station: Mini Yule logs, bourbon pecan pie, cranberry cheesecake bites

Holiday-Inspired Plated Dinner Ideas

Emerald Menu - \$42 per person

- **Soup:** Tomato Bisque
 - **Starter:** WI A2 Dairy Cheese curds
 - **Main:** Stuffed Acorn Squash (Vegan) or Herb Crusted Chicken Breast
 - **Side:** Grilled Vegetables
 - **Dessert:** Apple/Pear Crisp with Vanilla Whipped Cream
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Ruby Menu (\$50 per person)

- **Soup:** Chicken & Wild Rice Soup
 - **Starter:** Beet & Arugula Salad
 - **Main:** Bell & Evans Chicken Cordon Bleu or Stuffed Acorn Squash (Vegan)
 - **Side:** Brussels Sprouts with Pancetta
 - **Dessert:** Mini Yule Logs
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Platinum Menu - \$60 per person

- **Soup:** Butternut Squash Bisque
 - **Starter:** Burrata with Prosciutto
 - **Main:** Beef Tenderloin with Red Wine Demi-Glace or AK Sockeye Salmon with Dill Butter
 - **Side:** Truffle Mashed Potatoes & Roasted Vegetables
 - **Dessert:** Bourbon Pecan Cheesecake
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Royal Holiday Menu - \$68 per person

- Cheese & Charcuterie Board
- **Starter:** Roasted pear and gorgonzola salad with spiced pecans
- **Main:** Duck breast or Beef Tenderloin with cherry port reduction,
- **Side:** parsnip purée, and sautéed greens
- **Dessert:** Gingerbread crème brûlée with cinnamon tuile



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Holiday Buffet Options

Customize your menu selection from the items below.

Category	Item	Price per Person
Soup	Butternut Squash Bisque	5
Soup	Chicken & Wild Rice Soup	5
Soup	Tomato Bisque	5
Soup	Chili Con Carne	5
Bread Service	Artisan breadbasket with WI Harvest butter	2
Starter (side Salad ½ cost)	Roasted Pear & Gorgonzola Salad	12
Starter (side Salad ½ cost)	Beet & Arugula Salad	10
Starter	WI A2 Dairy Cheese curds	8
Starter	Burrata with Prosciutto	12
Starter	Curry Wurst & Fries	10
Cheese & Charcuterie	Artisan Cheese Board	12
Cheese & Charcuterie	Charcuterie Selection with Crackers & Fruit	14
Cheese & Charcuterie	Deluxe Cheese & Charcuterie Board	16
Main	Duck Breast with Cherry Port Reduction	30
Main	Beef Tenderloin with Red Wine Demi-Glace	26
Main	Berkshire Pork Chop with Fruit Glaze	26
Main	Salmon with Dill Crème	24
Main	Bell & Evans Chicken Cordon Bleu	22
Main	Stuffed Acorn Squash (Vegetarian)	16
Sides	Truffle Mashed Potatoes	8
Sides	Mac N 'Cheese	8
Sides	Grilled Vegetables	6
Sides	Brussels Sprouts with Pancetta	6
Sides	Honey Glazed Carrots	6
Dessert	Apple/Pear Crisp with Vanilla Whipped Cream	6
Dessert	Gingerbread Crème Brûlée	8
Dessert	Mini Yule Logs	6
Dessert	Bourbon Pecan Cheesecake	8
Dessert	Christmas Cookie Selection	3