



holiday buffets

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|-----------|---------|----------|-------|---------|---------------------|
| 2 Entrees | 2 Sides | 1 Salad | Bread | Dessert | \$29/person* |
| 2 Entrees | 2 Sides | 2 Salads | Bread | Dessert | \$31/person* |
| 3 Entrees | 2 Sides | 1 Salad | Bread | Dessert | \$34/person* |
| 3 Entrees | 2 Sides | 2 Salads | Bread | Dessert | \$36/person* |

*Based on Buffet Service

ENTREES

BEEF TENDERLOIN (+\$4 pp)
In a Burgundy Mushroom Sauce

BRISKET (gf)
Slow-cooked with Root Vegetables

GRILLED FLANK STEAK
With Cilantro Chimichurri Sauce

ROASTED HAM (gf)
In Pineapple Brown Sugar Glaze

ROAST TURKEY (gf)
Served with Cranberry Sauce and homemade Gravy

SPICED PORK TENDERLOIN
With a homemade Apple Compote

KALBI BEEF SHORT RIBS (gf) (df)
Boneless Ribs marinated in Brown Sugar, Garlic, and Sesame Oil

**CHICKEN BREASTS IN
A ROSEMARY VELOUTE SAUCE**

**CRANBERRY ORANGE
CHICKEN BREASTS** (gf)
Marinated with fresh Citrus and served
with a Cranberry Citrus Sauce

**SPINACH, FETA AND PARMESAN
STUFFED CHICKEN BREAST** (gf)
In a Lemon Reduction Sauce

LEMON CHICKEN
Chicken Breast served in a Lemon Cream Sauce

STUFFED CHICKEN BREAST
Chicken Breast stuffed with Apples, Cream Cheese and
caramelized Onions, and topped with an Apple Cider Glaze

COCONUT CURRY CHICKEN (gf) (df)
Tender Chicken Breasts smothered in a creamy
Coconut Curry Sauce

GRILLED SALMON (gf)
With an Orange Citrus Glaze

BAKED SALMON (gf)
With Garlic and Dijon

BALSAMIC GLAZED SALMON (gf)

LINGUINE (vt)
Tossed with roasted Vegetables, Pine Nuts,
Gorgonzola Cheese and Olive Oil

VEGETABLE LASAGNA (vt)
In a Béchamel Sauce with Spinach, grilled Mushrooms,
Onions and Peppers

STUFFED PORTOBELLO MUSHROOMS (vt)
With Zucchini, Onion, Red Pepper and Sun-Dried Tomato.
Topped with Mozzarella and Breadcrumbs.

ROASTED RED PEPPERS (vt) (gf)
Stuffed with Brown Rice and roasted Vegetables

(v) vegan | (vt) vegetarian | (gf) gluten-free | (df) dairy-free

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SALADS

CLASSIC CAESAR

Romaine, Parmesan and Croutons, tossed in our homemade Caesar Dressing

MIXED GREEN

With Carrots, Mushrooms, Zucchini and Tomato. Served with Ranch and Italian Dressing.

WINTER GREEN

With Romaine, Apples, Onions, Mushrooms, Gorgonzola and toasted Almonds, in a Honey Mustard Dressing

SPINACH

With Mushrooms, Cranberries, Bacon, and Raspberry Vinaigrette Dressing

CAPRESE SALAD

Roma Tomatoes, Mozzarella and fresh Basil tossed with Spring Greens and served in a Balsamic Vinaigrette

ITALIAN PASTA SALAD

Fusilli Pasta with Green Onions, Roma Tomatoes, Red Bell Peppers and Parmesan

YULETIDE SPINACH

With Avocado, Pomegranate, sliced Almonds, and Balsamic Vinaigrette Dressing

BABY GREENS AND CRANBERRY

With toasted Pepitas, dried Cranberries and Goat Cheese, in a Balsamic Dressing

BABY GREEN AND PEAR

With toasted Almonds, Pears and Gorgonzola Cheese in a Raspberry Vinaigrette

FRESH FRUIT SALAD

With seasonal Berries, Melons, and Grapes

SIDES

GARLIC MASHED POTATOES

ROASTED SWEET POTATOES

ROASTED BABY POTATOES

With a Dijon Vinaigrette

HOLIDAY SPICED YAMS

Mashed with Butter, Cinnamon, brown Sugar and Orange Zest

WINTER ROASTED VEGETABLES

Butternut Squash, Bell Peppers, Zucchini, Broccoli

BRUSSELS SPROUTS

Roasted and topped with a Balsamic Glaze

HONEY GLAZED CARROTS

Baby Carrots steamed and tossed with Honey and Butter

SEASONED RICE

With Pesto and Sun-Dried Tomato, topped with Parmesan Cheese

COCONUT RICE (gf) (df)

Steamed Basmati Rice cooked in Coconut Milk

SPANISH RICE

BASMATI RICE (gf)

With Pesto and Sundried Tomato, topped with Parmesan Cheese

TRADITIONAL SAVORY STUFFING

Onion Dill Bread with Rosemary, sautéed Celery, Onions and Mushrooms

APPLE, SAGE AND SOURDOUGH STUFFING



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DESSERTS

SIGNATURE BROWNIES

PEANUT BUTTER & NUTELLA BROWNIES

GERMAN CHOCOLATE BROWNIES

SALTED CARAMEL BROWNIES

PEPPERMINT BROWNIES

Our signature Brownie flavored with Peppermint and topped with crushed Candy Canes

POLVORONES

A soft Spanish Shortbread Cookie rolled in Cinnamon and Powdered Sugar

DOUBLE CHOCOLATE PEPPERMINT SUGAR COOKIES

CHOCOLATE CHIP COOKIES

GINGER MOLASSES COOKIES

PEANUT BUTTER COOKIES

OATMEAL RAISIN COOKIES

GLUTEN-FREE PEANUT BUTTER COOKIES

SNICKERDOODLE COOKIES

HOLIDAY SUGAR COOKIES

MINI GINGERBREAD CUPCAKES

With Cream Cheese Frosting

LEMON MOUSSE TARTS

With Fresh Fruit

PUMPKIN WHOOPIE PIES

Soft Pumpkin Cookies filled with Cream Cheese Frosting

MINI PIES (choose two):

- Apple Crisp
- Blueberry Crumble
- Pumpkin
- Almond
- Pecan

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests—Vegan, Vegetarian, Gluten-Free and Dairy-Free. What also sets us apart is our commitment to the earth! We pride ourselves on our commitment to recycling as much as possible at events and in our Café.