

GRAYLYN HOLLY HOLIDAY DINNER BUFFET



\$49.00++ PER PERSON

Choice of One Chef Rollins's Chicken Bacon Chowder Hearty Tomato Bisque with Basil Pesto

Choice of One
Tossed Garden Baby Green Salad
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette
Caesar Salad
With Chopped Romaine Lettuce, Toasted Croutons, and Parmesan Cheese

Choice of Two
Signature Green Bean Casserole
Chef Rollins's Pineapple and Cherry Candied Yams
Seasoned Rice Pilaf

Choice of Three

Local Hickory Nut Gap Roasted Pork Loin with Cranberry-Sage Au Jus

Sirloin of Beef Roast with Au Jus

Baked Tilapia with Cherry-Orange Jus

Baked Ham with Mustard Honey Glaze

All-Natural Turkey Breast with Rosemary Demi-Glace served with Cranberry Sauce

Choice of Two

Mrs. Gray's White Chocolate and Pear Bread Pudding with Vanilla Bean Sauce
Pumpkin Cheesecake with Eggnog Sauce
Bourbon Pecan Pie with Caramel Sauce
Fresh Baked Chocolate Brownies and Assorted Holiday Cookies

Water, Tea, Soda & Coffee are included with all buffets.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 22% gratuity.





GRAYLYN MISTLETOE HOLIDAY DINNER BUFFET



\$61.00++ PER PERSON

Choice of One Chef Rollins's Chicken Bacon Chowder Hearty Tomato Bisque with Basil Pesto

Choice of One
Tossed Garden Baby Green Salad
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette
Baby Spinach Salad
with Cranberries, Goat Cheese and Red Onions in Homemade Balsamic Vinaigrette

Choice of Two
Signature Green Bean Casserole
Chef Rollins's Pineapple and Cherry Candied Yams
Mashed Potatoes with Gravy
Almondine Broccoli with Lemon

Choice of Three

Local Hickory Nut Gap Roasted Pork Loin with Cranberry-Sage Au Jus
All-Natural Turkey Breast with Rosemary Demi-Glace served with Cranberry Sauce
Baked All-Natural Ham with Honey Mustard Glaze
Baked Ocean Raised Salmon Fillets with Cherry-Orange Jus
Pan-Seared All-Natural and Local Joyce Farms Chicken Breast with Apple Cider Sauce

Action Station
Carved Local Meyer's NY Striploin of Beef,
Served with Assorted Mustards and Horseradish Cream

Choice of Two

Bourbon Pecan Pie with Caramel Sauce
Fresh Baked Chocolate Brownies and Assorted Holiday Cookies
Mrs. Gray's White Chocolate and Pear Bread Pudding with Vanilla Bean Sauce
Peppermint Chocolate Cake with Chocolate Shavings
Pumpkin Cheesecake with Chantilly Cream and Eggnog Sauce

Water, Tea, Soda & Coffee are included with all buffets.

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MORAVIAN HOLIDAY DINNER BUFFET



\$69.00++ PER PERSON

Choice of One Chef Rollins's Corn and Country Ham Chowder Hearty Sweet Potato Bisque

Choice of Two
Tossed Garden Baby Green Salad
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette
Marinated Beet Salad with Onions and Feta Cheese

Choice of Two
Chef Rollins's Pineapple and Cherry Candied Yams
Almondine Green Beans
Honey Glazed Carrots
Mashed Potatoes and Gravy
Seasoned Rice Pilaf

Choice of Three
Graylyn's Moravian Chicken Pie
Slow-Braised Beef Stew with Carrots and Celery
Carved Leg of Lamb with Rosemary Demi-Glace
Stuffed Local Hickory Nut Gap Pork Loin with Spinach and Roasted Tomatoes in Au Jus
Baked Ocean Raised Salmon Fillets with Cherry-Orange Jus

Action Station: Choice of One
All Served with Condiments and Rolls
Carved Local Meyer's NY Strip-Loin of Beef
Carved Turkey Breast with Cranberry Sauce
Carved Baked All-Natural Ham with Honey Mustard Glaze

Choice of Three
Bourbon Pecan Pie with Caramel Sauce
Glazed Carrot Cake with Candied Walnuts
Assorted Moravian Cookies
Moravian Sugar Cake with Vanilla Bean Sauce

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