



Holiday Celebrations

Let Corkbuzz host your corporate or private holiday parties! For buyouts only, 50-75 guests, we offer an elegantly curated Holiday Buffet. This special event is designed for you and your guests to wine & dine with your colleagues in a warm, relaxed environment. Hors d'oeuvres are served for an hour and a half upon the start of the event, the hot bar dinner will be served after hors d'oeuvres. Dinner is served for an hour and a half.

Buffet Menu \$75/head

Hors D'oeuvres (upon arrival, choice of 4)

Seabass Croquettes

Deviled Eggs

Goat Cheese Dumplings

Beef Tartare

Grilled Octopus

Cheese and Charcuterie

Gougeres

Ham and Raclette Biscuits

Proteins (choice of 3 + 1 vegetarian option)

Slow Roasted Pork Shoulder, red wine vinegar

24 hour beef brisket, sweet onion chutney

Fried Chicken, hot sauce, honey

Braised Monkfish, herb pesto

Seared Tuna, almond tamari

Baked Cod, lemon beurre blanc

Seasonal Vegetarian Pasta

Local Lettuce Salad (seasonal accompaniment)

Assortment of House-made Breads, butter and spreads

Sides (choice of 3-4)

Grilled Cabbage, beer

Mac n Cheese, aged cheddar, raclette

Braised Root Vegetables, peanuts, cider

Creamed Spinach, nutmeg, parmesan

Cannellini Beans, salami, onion

Roasted Beet and Goat Cheese Salad, balsamic

Duchess Potatoes

Glazed Carrots, orange, cinnamon

Roasted Cauliflower, shallots, lemon, pecorino

Steamed Jasmine Rice, pickled carrot, mint

Apple and Turnip Slaw

Brussels Sprouts, almond, cheese curds, banyuls

Variety of House-made Cookies and Cupcakes

CAVIAR SERVICE (\$30/head supplement)

NC osetra caviar

Smoked Trout Roe

Paddlefish Roe

Blinis

Onion, Egg, Crème fraiche

Ribeye Carving Station (\$15/head supplement)

Beer Mustard

Horseradish Crema

Pickles

House-made Rolls

Raw Bar (\$20/head supplement)

Oysters, Lemons, mignonette, hot sauce, crackers

Shrimp, cocktail sauce

Ceviche, citrus, shallots

Smoked Salmon, cultured cream cheese, capers