

Christmas in July

PLATED DINNER

Starters | *Choice of One*

Harvest Salad

Mixed Greens, Roasted Squash,
Dried Cranberries, Candied Pecans,
Lemon Thyme Vinaigrette

Candied Beet Salad

Pumpkin Seeds, Pomegranate,
Orange Segments, Baby Arugula

Kale Caesar

Grilled Romaine Hearts, Creamy Garlic
Dressing, Artisan Bread Croutons

Holiday Cobb Salad

Turkey, Bacon, Egg, Avocado,
Tomato, Herb Ranch Dressing

Fig & Prosciutto Salad

Baby Arugula, Frisée, Treviso,
Pecorino, Balsamic Vinaigrette

Winter Citrus Salad

Orange Segments, Shaved Fennel,
Radicchio, Red Leaf Lettuce, Frisée,
Pomegranate Drizzle

Roasted Butternut Squash Bisque

Turkey & Winter Vegetable Soup

Corn Chowder

Potato & Leek Soup

Holiday Seafood Bisque

Wild Mushroom Soup

Mains | *Choice of Two*

Enhanced Starters

**Burrata & Pumpkin Seed
Bruschetta** + \$6

Baked Brie + \$9
Confit Red Grapes,
Garlic & Herb Crostini

Kataifi Shrimp + \$12
Red Pepper Chutney

Enhanced Mains

**Brown Sugar &
Maple Glazed Ham** + \$10

Garlic Shrimp + \$12

Lobster Tail + \$15

Char-Broiled Pork Chop \$55
Apple & Bourbon Reduction

Stuffed Chicken Supreme \$60
Sundried Tomato & Spinach

Thyme & Lemon Glazed Turkey Breast ... \$65
Artisan Bread Stuffing, Cranberry Sauce

Roasted Half Chicken \$65
Piri-Piri Sauce

Miso-Crusted Salmon \$65
Soy & Miso Beurre Blanc

Garlic & Herb Roast Beef \$75
Red Wine Demi-Glace, Crispy Onions

Pan-Seared Halibut \$80
Confit Cherry Tomatoes

Classic Prime Rib \$85
Yorkshire Pudding, Red Au Jus

Vegetarian | *Choice of One*

Mediterranean Mezze Bowl \$50
Grilled Eggplant, Grilled Zucchini,
Hummus, Couscous, Tzatziki

Butternut Squash & Sage Ravioli \$50
Brown Butter, Cherry Tomatoes,
Roasted Garlic, Pecorino

Truffled Wild Mushroom Risotto \$50
Fresh Herbs, Pecorino Cheese

Wild Mushroom Wellington \$55
Spinach Crêpe, Brie

Desserts

Spiced Pumpkin Tartlet
Cinnamon Chantilly

Gingerbread Pudding
Eggnog Crème Anglaise

Chocolate Yule Log
Candy Cane Dust

Eggnog Crème Brûlée
Gingerbread Crumble

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HOLIDAY BUFFET

HOLLY JOLLY

3 Courses – \$65 per person

Starters

Roasted Butternut Squash Soup
Maple Chantilly

or

Charred Caesar
Grilled Romaine Hearts, Creamy
Garlic Dressing, Artisan Bread
Croutons

Mains

Thyme & Lemon Glazed Turkey Breast
Artisan Bread Stuffing, Cranberry Sauce

Miso-Crusted Cod
Miso Butter

Spinach & Ricotta Manicotti
Rosé Sauce

Dessert

Holiday Sweets Board

WINTER WONDERLAND

3 Courses – \$70 per person

Starters

Winter Beet & Goat Cheese Salad
Pumpkin Seeds, Pomegranate,
Orange Segments, Baby Arugula

or

Wild Mushroom Soup
Truffle Oil

Mains

Slow-Braised Brisket
Red Wine Reduction

Grilled Salmon
Mustard Caviar Beurre Blanc

Butternut Squash & Sage Risotto

Dessert

Holiday Sweets Board

GRAND NOËL

3 Courses – \$75 per person

Starters

Winter Consommé
Petits Légumes

or

Cranberry & Spinach Salad
Feta, Red Onion, Frisée,
Toasted Almonds, Citrus Vinaigrette

Mains

Blackened Mahi-Mahi
Confit Cherry Tomatoes

Garlic & Herb-Crusted Roast Beef
Yorkshire Pudding, Au Jus

Wild Mushroom & Spinach Ravioli

Dessert

Holiday Sweets Board

LIVE CARVING STATION

CHEF FEE – \$150 PER CHEF

Maple Brown Sugar Roast Ham..... \$12 per person

Herb-Crusted Prime Rib..... \$15 per person

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HORS D'OEUVRES

CHARCUTERIE BOARD

\$16 per person

Chef hand-picked selection of imported and domestic meats, cheeses, and traditional accompaniments.

ARTISAN BREAD ENHANCEMENT

\$4 per person

Mushroom Focaccia

Cherry Tomato & Rosemary Focaccia

Baguette

Flatbread

PASSED HORS D'OEUVRES

\$35 per person

Sticky Pork Bao Bun
Five-Spice BBQ Sauce

Spring Rolls
Plum Sauce

Chicken Satay
Lemongrass Peanut Sauce

Coconut Shrimp
Thai Chili Sauce

Bombay Samosa
Coriander Chutney

Spanakopita
Tzatziki Sauce

Duck Confit Crostini
Golden Onion Marmalade

Bruschetta
Roma Tomatoes, Red Onion, Basil, Garlic, Crostini

Sesame-Crusted Ahi
Wasabi Foam

Vegetable Gyoza
Miso Soy Sauce

Baked Brie
Apricot Compote

LATE NIGHT STATIONS

Perogy Chalet..... \$12

Bacon, Caramelized Onions,
Sautéed Peppers, Green Onion,
Sour Cream

The Merry Munch Market..... \$15

Kettle Chips, Popcorn, Honey-Roasted
Peanuts, Candies, Gum

The Waffle Lodge..... \$15

Belgian Waffles, Chicken Fingers,
Whipped Cream, Chocolate Chips,
Marshmallows, Chocolate Sauce,
Maple Syrup

The Grilled Cheese Workshop..... \$15

- Classic Cheddar
- Truffled Cheddar
- Ham & Gruyère
- Pulled Pork

Holiday Sweet Shoppe..... \$15

Donuts & Pastries

- Hawaiian Ring
- Cinnamon Twist
- Apple Fritter
- Chocolate Glazed

Cupcakes

- Vanilla Cupcake
- Chocolate Cupcake
- Red Velvet Cupcake
- Peanut Butter Cupcake

Far East Festive Market..... \$18.

Fried Noodles, Gyoza, and Edamame