

# 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