



CHRISTMAS MENU

STARTERS

spanakopita with aged asiago
crepe pinwheels with black forest ham, mustard mouse and fresh tarragon
creamy crème fraiche dill and red onion dip with fresh vegetables
smoked salmon spread with chive cream cheese, hard boiled eggs, capers, minced shallots and bagel chips

SALAD STATION

antipasto with salami, pepperoni, landjaeger, depinzer, peppadews, roasted sweet peppers, provolone and fresh herbs
broccoli, bacon and pecan salad
cranberry Christmas salad
grapefruit and avocado salad
field greens, fresh cut iceberg and romaine mix with assorted toppings

FEATURED SOUP

smoked chicken potato borsin

CARVING STATIONS

honey dijon roasted bone-in Dearborn ham with honey whole grain mustard
roasted prime rib of beef with popovers and herbed au jus

ENTREES AND SIDES

baked whitefish au gratin, wild rice pilaf
cranberry sage stuffed pork loin, pork demi glace
four cheese cavatappi bake with crumbled bacon
traditional Idaho mashed potatoes with natural herb gravy
oven roasted potatoes
fresh broccoli with candied carrots

DESSERT STATION

yule logs with vanilla chiffon, mint buttercream, chocolate ganache
chocolate peppermint cheesecake bites
GTRS bread pudding
old fashion gingerbread
caramel shortbread squares
reindeer bait
pumpkin crème brulee
cranberry apple pie

KID'S BUFFET

ham with candied pineapple sauce
chicken tenders
creamy mac and cheese
potato tots
steamed sweet corn, peas and carrots
cantaloupe, honeydew, pineapple, berries
jello jigglers