

# Holiday

## BUFFET MENU

### Chilled Salads

select two

#### SHAVED BRUSSEL SPROUT SALAD

toasted hazelnut, cranberries, roasted pearl onion, honey dijon vinaigrette

#### POMEGRANATE AND PEAR

baby arugula and spinach, candied walnuts, feta crumble, white vanilla balsamic

#### KALE AND CABBAGE

pickled red onion, spiced butternut squash, gorgonzola, crispy chickpea, maple cream

### Entrees

select two

#### GRILLED CHICKEN

apple-cherry bourbon sauce (gf, nf, df)

#### ROASTED TURKEY BREAST

gravy, pomegranate orange relish (gf, nf, df)

#### MAPLE GLAZED HAM

with fine herbs (gf, nf, df)

#### SMOKED PORK TENDERLOIN

apricot cherry jam, (gf, nf, df)

### Entrees Add-ons

additional fee

#### HERB ROASTED PRIME RIB

served with au jus and horseradish sauce (Serves 30) - \$480

#### LEMON PEPPER SALMON FILET

en croute, fresh capers, lemon chimichurri (Serves 25) - \$350

### Accompaniments

select two

#### WHIPPED YUKON GOLD POTATO

butter and cream (nf, gf)  
house-made gravy (gf, nf, df)

#### CRISP BRUSSEL SPROUTS

shaved red onion, balsamic reduction, pomegranate  
(gf, nf, df)

#### TRI-COLORED BABY CARROTS

honey-glazed, tarragon, dried cherry  
(gf, nf, df)

#### SPICED YAMS

toasted marshmallow, brown sugar  
(nf, gf)

### Dessert

select two

#### TRADITIONAL YULE LOG

#### PEPPERMINT CHOCOLATE TORTE

#### GINGERBREAD CHEESECAKE

#### HOT COCOA TORTE

#### CHERRY CHOCOLATE BREAD PUDDING



GRAND TRAVERSE  
RESORT AND SPA

\*\$42 per person, plus 6% tax and 24% service charge. Additional pricing for  
uniformed attendant to carve, 1 per 75 guests@ \$125 per attendant\*