

**Choose ONE from each category** 

\$32

# **S**ALADS

Caesar salad

Field greens with cucumbers and grape tomatoes Cranberry walnut salad with champagne vinaigrette dressing

### **ENTREES**

Roast turkey with bacon apple chutney
Roast sirloin with Pinot Noir jus and pearl onions
Hunter's chicken with Shiitake mushrooms& tomato red onion deli glace
Panko herb-crusted Walleye with cranberry pecan butter

### **VEGETABLE**

Green bean almandine Braised Brussel sprouts Root vegetable blend

### **STARCH**

Roasted onion mashed potatoes Twice baked potato Au Gratin Herbed wild rice

### **DESSERTS**

Chocolate raspberry mousse

Double chocolate torte

Red velvet cake

Rice pudding with Grand Marnier crème anglaise

The plated option includes warm baguette rolls and butter, choice of one holiday dessert, and a hot or cold beverage.

# LOOKING FOR A BUFFET?

Turn our great plated lunch options into a traditional lunch buffet in 2 easy steps:

1- One entrée \$34 per person Two entrées \$36 per person Three entrées \$38 per person

**2** Choose 2 salads, 1 starch, and 1 vegetable from the plated lunch options

# Also included:

Warm baguette rolls and butter Choice of two desserts Holiday coffee station

# **EVERGREEN**

\$25 per person

Domestic and imported cheeses with assorted crackers
Chicken satay with pineapple-chili glaze
Cream cheese wontons
Spinach and artichoke dip
Meatballs with portabella mushroom demi glace

# **BLUE SPRUCE**

\$30 per person

Combozola cheese fondue with sliced banquettes
Sausage stuffed mushrooms
Hummus, tapenade with pita chips and Ciabatta bread
Blacken chicken breast in phyllo cup
Antipasto display

# **INTERACTIVE APPETIZER STATIONS**

35 person minimum

## WINTER CARVERY—CHEF ATTENDANT \*

(choose 2)

Cider roast turkey with apple bacon chutney
Maple-mustard glazed pork loin with winter fruit chutney
Marinated flank steak with shitake— pearl onion ragout
Assorted rolls and Ciabatta bread

\$18 per person

\*Chef Attendant \$100 each

## PASTA STATION—CHEF ATTENDANT\*

Penne, rotini & farfalle pasta
Tomatoes & onions
Marinara, Alfredo & basil pesto sauces
Red & green peppers
Broccoli
Diced chicken
Shrimp

\$20 per person

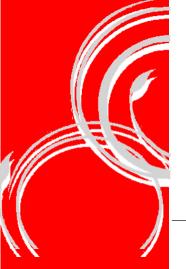
\*Chef Attendant \$100 each

# **HOLIDAY DESSERT STATION**

A decadent display of cakes, mini desserts and holiday favorites

\$10 PER PERSON

\* Add a Full Yule Log-\$349



# \$36\*

# **Choose ONE from each category**

### **S**ALADS

Cranberry walnut salad with champagne vinaigrette dressing Spinach salad with dried cranberries, goat cheese, spiced pecans and cranberry vinaigrette dressing Tossed greens with Brie, Granny Smith apples and apple-maple vinaigrette

\* Add butternut squash soup for \$5 per person

### **ENTREES**

Pan seared chicken breast with asiago prosciutto cream sauce Slow roasted pot roast\* in a rich garlic herb broth Panko crusted walleye with Buerre blanc Portabella mushroom ravioli

## **VEGETABLE**

# **STARCH**

pot roast Green bean almandine **Braised Brussel sprouts** Grilled asparagus

\*Baby carrots & potatoes accompany Baby carrots & potatoes accompany pot roast Cheesy au gratin potatoes Roasted onion mashed potatoes Herbed wild rice

### **DESSERTS**

Chocolate raspberry mousse Pumpkin cheesecake Mint cheesecake Double chocolate torte Red velvet cake Rice pudding with Grand Marnier crème anglaise

The plated option includes warm baguette rolls and butter, coffee and ice tea

\*additional entrée selections add \$4.00 per person

# \$85

# **All Inclusive Dinner Package**

# RECEPTION

One hour host bar

# **Butler passed hors d'oeuvres**

Citrus marinated shrimp skewers Steak carpaccio on crostini

# SALAD

Strawberry pecan salad with tangerine mustard vinaigrette

# **DINNER - CHOOSE 2**

# **New York Strip Steak**

With wild mushroom & onion port sauce Au gratin potatoes Grilled asparagus

# **Chicken Wellington**

Au gratin potatoes **Braised Brussel sprouts** 

# **Seared Pepper encrusted Tuna Steak**

Au gratin potatoes Root vegetable blend

# **DESSERT**

Mint Cheesecake or Red velvet cake

Includes warm baguette rolls and butter, coffee and ice tea



\$48\*

# **Choose TWO from each category**

### SALADS

Cranberry walnut salad with champagne vinaigrette dressing Spinach salad with dried cranberries, goat cheese, spiced pecans and cranberry vinaigrette dressing Tossed greens with Brie, Granny Smith apples and apple-maple vinaigrette Marinated vegetable salad

\* Add butternut squash soup for \$5 per person

### **ENTREES**

Roasted pork tenderloin with lingonberry sauce Seared chicken breast with roasted bell pepper sauce Herb roasted grilled Mahi Mahi Portabella mushroom ravioli

### **VEGETABLE**

Green bean almandine Grilled asparagus **Braised Brussel sprouts** Roasted root vegetables

### **STARCH**

Twice baked potato Au Gratin Roast tri-colored fingerling potatoes Herbed wild rice Roasted onion mashed potatoes

# **HOLIDAY DESSERTS**

Chocolate raspberry mousse Pumpkin cheesecake Mint cheesecake Double chocolate torte Red velvet cake Rice pudding with Grand Marnier crème anglaise

> Yule Logs-\$349 Serves 40-50 people

### **HOLIDAY BEVERAGE STATION**

Starbucks coffee, flavored syrups, whipped cream & shaved chocolate

The dinner buffet includes warm baguette rolls and butter, holiday dessert

\*additional entrée selections add \$4.00 per person

