



PLATED HOLIDAY PARTY

Appetizer Platter

(Served during cocktail hour)

An Assortment of Domestic and Imported Cheese, Fresh Seasonal Fruit, Salami, Marinated and Grilled Vegetables served with Crackers and Bread

First Course

(Choose one for your party)

French Onion Soup • Split Pea Soup • Escarole and White Bean Soup

Second Course

(Choose one for your party)

Baby Greens with Gorgonzola Cheese, Beet Chips and Candied Walnuts served with Tarragon Vinaigrette Dressing

Baby Romaine with Gruyere Cheese, and Garlic Croutons served with Marjoram Vinaigrette Dressing

Third Course

(Choose two for your party)

Roasted Game Hen with Port Cranberry Glaze

Halibut with a Green Peppercorn Citrus Sauce

Lamb Chops with Basil Mint Walnut Pesto

Tenderloin of Beef with Shallot Confit

Quinoa served with Roasted Broccoli, Red Peppers and Toasted Pecans

Each entrée is served with New Potato and Garlic Skewer, Glazed Roasted Root Vegetables with Melted Leeks and Fresh Baked Bread

Fourth Course

Eggnog Crème Brulee

Starbucks Coffee and Tazo Teas

\$55.00 per person (plus tax, gratuity and resort fee)

Please let us know of special dietary needs in advance.