

2009 Holiday Menu

A custom holiday menu can be created at your request. All plated dinners require a 10 guest minimum. There is a 50 guest minimum for buffet dinners. Prices are subject to 18% service charge and 6.875% sales tax.



Holiday Appetizer\$16.00 Per Person

Appetizers

- Hibachi Beef Skewer
- Smoked Chicken Quesadilla
- Baked Brie and Crackers
- Bacon-Wrapped Scallops
- Deviled Eggs

Beverages

- Hot Apple Cider
- Egg Nog
- Non-Alcoholic Beers and Wines
- Hot Chocolate
- Punch



Holiday Dinner Entrées\$22.95 Per Person

All entrées are served with fresh seasonal vegetable, dinner rolls, freshly brewed coffee, soda, and iced tea.

Salad (Select One) House Ranch Salad or Classic Caesar Salad

Entrées (Select One) Apple Cranberry Stuffed Chicken, Baked Shore Lunch Walleye, Slow-Roasted Prime Rib, or Stuffed Porterhouse Pork Chop

Potato (Select One) Baked, Garlic Mashed, Parmesan Sage Au Gratin, or Wild Rice

Holiday Dessert (Select One) Mint Cheesecake, Bette Le Mae, or Egg Nog Cream Pie

Holiday Dinner Buffet.....\$25.95 Per Person

Entrées (Select One) Roast Pork with Rosemary Gravy, Baked Parmesan Cod, or Roast Chicken Breast with Garlic Cream Sauce

Carved Item (Select One) Prime Rib, Turkey, or Ham

Also Includes...

- Relish Tray with Pickles, Olives, Baby Carrots, and Celery
- Caesar Salad and Apple Waldorf Salad
- Fresh Seasonal Vegetable
- Dinner Rolls with Butter
- Choice of: Oven-Roasted Sweet Potatoes, Mashed Potatoes, Parmesan Sage Au Gratin, or Wild Rice
- Assorted Holiday Pies to Include: Apple, Pumpkin, Pumpkin Cream, and Egg Nog
- Freshly Brewed Coffee, Soda, and Iced Tea

