

HOLIDAY FEASTS

Carved to Order

Slow Roast Prime Rib Eye of Beef
With Natural Au Jus, Horseradish Cream and Yorkshire Pudding

Colossal Crab Stuffed Shrimp with Lemon Parsley Butter

Colorful Melange of Salt Roasted Creamer Potatoes with Rosemary Accent

Array of Seasonal Vegetables Doused in Holiday Magic

Classic Caesar Salad of Crisp Green Romaine, Herbed Crouton Stars
Reggiano Parmigiano and our Chef's Signature Homemade Caesar Dressing
Exquisite Fresh White Anchovies on the Side

Bakery Basket of Artisan Hearth Baked Breads, Sweet Breads and Parmesan Crisps

Buffet for a Blustery Day

Cracked Mustard and Rosemary Roasted Center Cut Hereford Beef Tenderloin
with Caramelized Shallot and Madeira Jus, Sharp Horseradish Cream

Turbans of Lemon Sole and Moist Seafood Stuffing with Tender Chunks of Native Maine
Lobster
In a Rich Sherry Lobster Sauce

Almond Crusted Dauphine Potatoes.

Mosaic of Vibrant French Baby Carrots, Garlic Rubbed Rapini and Patti Pan Squash
with Bell Pepper Confetti

Salad of Mixed Hot House Greens tossed in a Winter Cranberry Vinaigrette
Preserved August Tomatoes & Toasted Pumpkin Seed Snow Fall

American Bakery Basket
San Francisco Sour Dough, Boston Parker House Rolls, Cinnamon Raisin Bread
& Southern Style Country Corn Bread
Michigan Cherry Butter, Slow Roast Apple Spread

Delicious as Always

Slow Roasted Honey Baked Ham with Chunky Pineapple Glaze
Grainy Mustard and Golden Raisin Sauce

Cider Basted Tom Turkey with Natural Gravy
and Cranberry Orange Relish

Maple Roasted Salmon Filets with Colorful Ginger Tomato Chutney
Presented Atop Sautéed Braising Greens

Wild Rice Confetti
Tender Cooked Wild Rice Tossed with Dried Cranberries, Pumpkin, Toasted Pecans,
Scallions and Red Peppers

Glacé Carrots, Roasted Pearl Onion and Haricot Vert in Shallot Butter

Warm Winter Salad of Frisée Greens, Crumbled Roquefort, Caramelized Pears
and Toasted Walnuts in Xeres Dressing

Italian Holiday

Spun Basil Capellini topped with Native Maine Lobster, Jumbo Shrimp
and Sautéed Sea Scallops in a Flavorful
Brandy Garlic Beurre Blanc

Tuscan Chicken
Tuscan Chicken Roulade of Prosciutto, Sun-cured Tomatoes, Arugula and Ricotta
Finish of Portobello Mushroom and Marsala Jus

Grilled Italian Eggplant Purses of Spinach, Feta and Fennel
with Anise Butter Sauce

Melange of Spiced Squashes to include Sage Spiced Spaghetti Squash,
Crescent Moon Acorn Squash and Tender Sautéed Butternut Squash

Contemporary Caesar Salad of Baby Red and Green Romaine in Cucumber Ribbons
with Leaning Parmesan Toast, Sweet Baby Tomatoes, Carrot Curl Crown
and our Signature Creamy Caesar Dressing
Mediterranean White Anchovies on the Side

A Tour of Italian Breads
Artisan Bakery Basket of Stromboli, Ciabatta, Sky Grissini,
Reggiano Parmesan Crisps and Flavored Focaccia
Sun Dried Tomato Butter, Olive Tapenade & Cruets of Infused Olive Oil

Deserved Rewards

Rosemary Crusted Lamb Rack with Roasted Garlic Jus and Sweet Mint Sauce

Salmon and Crabmeat Coulubiach Wrapped in Brioche
with Chardonnay Beurre Blanc

Sweet Garnet Yams and Parsnips Mashed and Seasoned with Sage

Salad of Baby Red and Green Oak Leaf Lettuce with Sweet Macomber Turnips,
Fire Roasted Tomatoes and Vanilla Scented Carrot Threads
with Pistachio Dressing

Seasonal Vegetables Dazzling with Holiday Magic

Festively Decorated Breads, Focaccia and Grissini

A Bit of Culture for the New Year

Wasabi Crusted Salmon atop Stir Fried Bok Choy
napped with Mirin Butter Sauce & Crispy Fried Lotus Root Chips

Polynesian Tamari Pork Loin Kissed by the Hibachi
Traveling with Fuji Apple & Maui Onion Relish, Natural Ginger Gastrique

Coconut Scented Jasmine Rice Towers

Steamed Napa Cabbage Spring Rolls of Sesame String Vegetables

Harmony Salad of Blue Sky Farm Baby Beet Greens
adorned with Sautéed Shiitake Mushrooms, Frizzled Shallots and Sweet Grape Tomatoes
Sherry Vinaigrette

Warm Bakery Basket of Asian Coconut Buns and Wonton Crisps
Tamarind Chutney