



GRAND HOLIDAY DINNER

RECEPTION DISPLAYS

Selection of One

Shrimp Display

Shrimp Cocktail Sauce Lime Lemon Orange Garnish

Bruschetta Station

Tomato-Basil Pesto – Artichoke Roasted Garlic – White Bean Crostini & Herb Pita Chips

Fine Cheese Display

Cheese Crackers French Baguette Fruit Garnish

Vegetable Crudités

Fresh Vegetables Yuletide Dip

HORS D'OEUVRES

Selection of Two

APPETIZERS

Selection of One

Caesar Salad

Romaine Lettuce Garlic Croutons Grated Parmesan Cheese Caesar Dressing

Gold Coast Salad

Baby Greens Goat Cheese Candied Walnuts Poached Pear Raspberry Vinaigrette

Mediterranean Salad

Romaine Lettuce Kalamata Olives Red Onions Feta Tomatoes Lemon- Oregano Vinaigrette

Roasted Butternut Squash Soup

Creamy Tomato Bisque

ENTRÉE

Selection of Two

Herb Crusted Tilapia

Tilapia Fillet Herbs Lemon Caper Sauce

Grilled Salmon

Grilled Salmon Fillet Tarragon Wine Sauce

Roasted Chicken

Chicken Breasts Roasted Honey Mustard Glaze

Stuffed Loin of Pork

Pork Loin Roasted Apples Port Wine Sauce

Prime Rib Roast

Roasted Prime Rib Horseradish Cream

Penne Pasta

Penne Pasta Sun-dried Tomatoes Julienne Vegetables Artichoke Hearts

Vegetarian Lasagna

Three Imported Cheeses Swiss chard Caramelized Onions

SIDE DISHES

Selection of Two

Vanilla Scented Whipped Sweet Potatoes

Green Beans Almandine

Garlic Mashed Potatoes

Warm Apples with Raisins and Cinnamon

Rosemary Roasted Potatoes

Zucchini, Yellow Squash and Red Peppers

DESSERT

Selection of Two

Pumpkin Cheesecake

Turtle Cheesecake

Yuletide Log

Apple Pie

Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Assorted Teas

\$55.00 PER PERSON

ALL PRICES SUBJECT TO 19% SERVICE CHARGE, 10.25% SALES TAX, 3.5% SOFT DRINK TAX
PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

WINTER WONDERLAND DINNER

HORS D'OEUVRES

Selection of Two

Romaine Lettuce Garlic Croutons Grated Parmesan Cheese
Baby Greens Goat Cheese Candied Walnuts Poached Pear
Romaine Lettuce Kalamata Olives Red Onions Feta Tomatoes

APPETIZERS

Selection of One

Caesar Salad

Caesar Dressing

Gold Coast Salad

Raspberry Vinaigrette

Mediterranean Salad

Lemon- Oregano Vinaigrette

Roasted Butternut Squash Soup

Creamy Tomato Bisque

ENTRÉE

Selection of Two

Herb Crusted Tilapia

Tilapia Fillet Herbs Lemon Caper Sauce

Grilled Salmon

Grilled Salmon Fillet Tarragon Wine Sauce

Roasted Chicken

Chicken Breasts Roasted Honey Mustard Glaze

Stuffed Loin of Pork

Pork Loin Roasted Apples Port Wine Sauce

Sliced Prime Rib Roast

Roasted Prime Rib Horseradish Cream

Penne Pasta

Penne Pasta Sun-dried Tomatoes Julienne Vegetables Artichoke Hearts

Vegetarian Lasagna

Three Imported Cheeses Swiss chard Caramelized Onions

SIDE DISHES

Selection of Two

Vanilla Scented Whipped Sweet Potatoes Green Beans Almandine

Garlic Mashed Potatoes Warm Apples with Raisins and Cinnamon

Rosemary Roasted Potatoes Zucchini, Yellow Squash and Red Peppers

DESSERT

Selection of Two

Pecan Pie

Pumpkin Cheesecake Turtle Cheesecake Yuletide Log Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Assorted Teas

\$45.00 PER PERSON

ALL PRICES SUBJECT TO 19% SERVICE CHARGE, 10.25% SALES TAX, 3.5% SOFT DRINK TAX
PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE