

# *2018 Holiday Menu*

Please select one of the following Entrees for your Holiday Party. To Enhance your Holiday Menu Selection, Dinner will include a Festive Holiday Salad, Choice of Starch, Vegetable and Dessert, Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Hot Teas, Iced Tea and Milk.

## *Holiday Dinner Entrees*

Salmon Ambassador \$35

Roast Tenderloin with Cabernet Reduction \$43

Chicken Marsala \$29

Quinoa Stuffed Tomato Boat \$29

## *Chef Duet Recommendations*

Roasted Tenderloin & King Crab Stuffed Shrimp \$54

Petite Filet & Lemon Parsley Baked Lobster Tail \$69

## *Starch Selection*

Honey Almond Sweet Potatoes

Roasted Yukon Golds with Shallot & Herb  
Butter

Wild Rice with Dried Cherries &  
Almonds

## *Vegetable Selection*

Green Beans with Cranberries & Oranges

Cinnamon Butter Acorn Squash

Chargrilled Asparagus with Bell Peppers &  
Lemon Mint Butter

## *Holiday Dessert Menu*

Pumpkin Cheesecake

Tiramisu

Carrot Cake

Chocolate Lava Cake, additional \$2.00 per person

*Food and beverage is subject to six percent sales tax and twenty percent gratuity.*

## *Deluxe Holiday Buffet Menu*

To Enhance your Holiday Menu Selection, Dinner will include  
Freshly Brewed Regular & Decaffeinated Coffee,  
a Selection of Hot Teas, Iced Tea and Milk  
\$37.00 per guest

### *Salads (Choose Two)*

Jessica House Salad  
Spinach Holiday Salad  
Ambrosia Salad  
Broccoli & Tomato Vinaigrette

### *Entrees (Choose Two)*

Chicken Cordon Bleu  
Chicken Piccata  
Broiled Salmon Mango  
Roast Beef Madeira

### *Starch (Choose Two)*

Candied Whipped Sweet Potatoes  
Wild Rice with Cherries & Almonds  
Butternut Squash Risotto

### *Vegetables (Choose One)*

Green Beans with Cranberries & Oranges  
Zucchini & Mushroom Provencal  
Buttery Corn O'Brien

### *Desserts (Choose Two)*

Carrot Cake  
Heath Bar Cheesecake  
Pecan Pumpkin Pie  
Chocolate Mousse with Holiday Cookie

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# BAR SELECTIONS

Bars are subject to a minimum of \$400.00 in beverage sales per bartender.  
If the minimum is met for hosted bars, the \$50.00 bartender fee will be waived.

If the minimum is met for cash bars, the \$75.00 bartender fee will be waived.

Cash bar prices include tax & gratuity.

Beverage Service is available for a maximum of 5 hours.

Priced per drink.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
Classic Cocktails	\$ 5.00	\$ 6.00
Select Cocktails	\$ 7.00	\$ 8.00
Premium Cocktails	\$ 8.00	\$ 9.00
Top Shelf Cocktails	\$ 10.00	\$ 11.00
Select Wines	\$ 7.00	\$ 8.00
Domestic Beer	\$ 5.00	\$ 6.00
Imported Beer	\$ 6.00	\$ 7.00
Michigan Beer	\$ 6.00	\$ 7.00
Vegetable & Fruit Juices	\$ 4.00	\$ 5.00
Mineral Water & Soft Drinks	\$ 3.00	\$ 4.00

## Select Labels

Skyy Vodka  
Beefeater Gin  
Cutty Shark Scotch  
Seagrams 7 Whiskey  
Jim Beam Whiskey  
Bacardi Silver Rum  
Captain Morgan's Rum

## Premium Labels

Absolut Vodka  
Tanqueray Gin  
J&B Scotch  
Bushmills Whiskey  
Jack Daniels Bourbon  
Bacardi Silver Rum  
Captain Morgan's Rum

## Top Shelf

Grey Goose  
Bombay Sapphire Gin  
Chivas Scotch  
Crown Royal Whiskey  
Maker's Mark Whiskey  
Bacardi Silver Rum  
Captain Morgan's Rum

## Suggested Wine Cellar Selections

### Chardonnay

Columbia Crest \$25  
Kendall Jackson \$33

### Merlot

Columbia Crest \$25  
Kendall Jackson \$33

### Cabernet Sauvignon

Columbia Crest \$25  
Kendall Jackson \$33

### Sparkling Wines

Cook's \$16  
Great Western \$24  
Asti Spumante \$28

### Pinot Grigio

Caposaldo \$33

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