



Holiday Season Gathering Package

Salad

House salad with mesclum mix, carrots curls, fresh sliced mushrooms, and tomato basil vinaigrette

Entrée

Choice of either-

Pepper rosemary sirloin with roasted sweet potatoes and grilled asparagus

or

Salmon au poivre with Parmesan walnut risotto and hazelnut Buerre Blanc

Dessert

Assorted mini gourmet holiday cupcakes served family style

\$27 per person

Tax and gratuity included. Personalized printed menu. Linens on the tables.
Reservation required. Must be a guaranteed party of 10 or more. All beverages on a single tab.

Holiday Spirit Gourmet Package

Hors d'oeuvres

Served family style at table.

Smoked salmon lox and watercress croûte with a caper yogurt sauce

and

Peppercorn tenderloin brochettes

Salad

Served with a glass of champagne.

Roasted endive, beet, and spring green salad with champagne vinaigrette and Chevre cheese

Entrée

Choice of either-

Oven roasted arctic char over potato puree drizzled with saffron nage and topped
with a shiitake and spinach mélange

or

Coarse salt rubbed KC strip loin with sautéed asparagus and baby leeks with
garlic new potatoes and maitre d butter

Dessert

Rum butter chocolate pecan tarts

\$38 per person

Tax and gratuity included. Personalized printed menu. Linens on the tables.
Reservation required. Must be a guaranteed party of 10 or more. All beverages on a single tab.

Chefs Creation Holiday Package

Let our talented chefs create a unique feast for your holiday gathering. Call Scott at 920-203-2521 for more details.