

CHRISTMAS EVE DINNER

4:00PM - 9:00PM · \$75 ADULTS · \$25 CHILDREN 4-12 (UNDER 4 FREE)

COLD HORS D'OEUVRE SELECTION

FRESH SEASONAL FRUIT AND BERRIES

ARTISANAL CHEESE DISPLAY

ASSORTED HOLIDAY SALADS

ARTICHOKE SALAD

QUINOA SALAD

ICED SEAFOOD TO INCLUDE:
SHRIMP, MUSSELS, OYSTERS, STONE CRAB



MADE-TO-ORDER PASTA STATION

PENNE, TORTELINI

POMODORO SAUCE, ALFREDO SAUCE, OLIVE OIL

CHICKEN, SHRIMP, BACON, GARLIC, BASIL, TOMATO, SQUASH,

ONION, MUSHROOM, OLIVES, SPINACH, PEPPER

KIDS BUFFET

CHICKEN TENDERS*
HONEY MUSTARD, RANCH

TATER TOTS

MAC AND CHEESE

CARVING STATION

ROASTED PRIME RIB* BÉARNAISE SAUCE

WISCONSIN CHEESE POTATO AU GRATIN

GRILLED BROCCOLINI LEMON VINAIGRETTE

MAPLE CINNAMON GLAZE HAM WHOLE GRAIN MUSTARD SAUCE

SWEET POTATOES MARSHMALLOW

 $\textbf{ROASTED BRUSSEL SPROUTS} \ \ \texttt{BACON, PIQUILLO PEPPERS}$

SPECIALTIES

POTATO AND LEEK SOUP BACON, SCALLION

ROSEMARY ROASTED POTATO

SHORT RIBS* JUS, CRISPY SHALLOT

CHICKEN PICCATA*

SEARED SALMON* LEMON BUTTER SAUCE

ASSORTED BREAD, ROLLS AND BUTTER



TRADITIONAL SWEETS AND PASTRIES

CHOCOLATE FONDUE

FRESH FRUIT, RICE KRISPIES, MARSHMALLOWS, BROWNIES, PRETZEL RODS
CHOCOLATE CHIP COOKIES

HOUSE-BAKED SEASONAL PIES

ASSORTMENT OF TRADITIONAL CAKES, PETITE PASTRIES, DECADENT TRIFLES