



## Served Holiday Dinners

*All entrée selections are accompanied by choice of Brandywine house salad with choice of 2 dressings or Cesar Salad with homemade croutons, warm assorted rolls and butter and coffee, decaf, iced tea and hot tea.*

**Chicken Encroute-** Boneless skinless chicken breast with broccoli, julienne red peppers and gouda cheese wrapped with puff pastry and finished with a light cream sauce.

**Champagne Chicken-** A boneless skinless chicken breast lightly dusted with flour, sautéed until golden and crowned with a champagne cream sauce.

**Baked Stuffed Chicken Breast - A** chicken breast filled with herb stuffing, finished with a delicate poulet sauce.

**Pesto Stuffed Chicken Breast-** Chicken breast stuffed with arugula, currants, apricots, cranberries, onion, garlic and a delicate cheese blend laced with pesto cream sauce.

**Roasted Pork Loin-** A slow roasted pork loin featuring a Michigan cherry demi-glace or a rosemary demi-glace.

**Cranberry Salmon-** A baked salmon fillet accompanied by a caramelized onion cranberry glaze, or finished with a creamy dill sauce.

**Baked Tilapia-** Baked parmesan breaded tilapia complimented by a light lemon cream sauce.

**Mistletoe Pasta-** Garlic, shallots, red and green peppers, smoked salmon and white wine tossed with penne pasta in a light cream sauce.

Vegetarian

**Prime Rib-** \*House Specialty, Slow roasted, rubbed with seasonings and served with au jus and horsey sauce. King Cut Queen Cut

**Beef Tenderloin-** A filet mignon with bleu cheese and sautéed mushrooms wrapped in puff pastry and baked, then crowned with a rich bordelaise sauce.

**Filet Mignon-** Center cut filet mignon grilled to perfection and finished with a red wine demi-glace.

### Choice of one starch:

- ★ Herb Roasted Red Skin Potatoes
- ★ Parsley Boiled Red Skin Potatoes
- ★ Rice Pilaf or Wild Rice Blend
- ★ Buttermilk Mashed Potatoes
- ★ Red Skin Cheddar Mashed Potatoes
- ★ Au Gratin potatoes with breadcrumbs
- ★ Bleu Cheese and Bacon Mashed Potatoes

### Choice of one vegetable:

- ★ Key West Blend (whole green beans, carrots, yellow carrots, red pepper strips)
- ★ Caribbean Blend (whole broccoli florets, yellow carrots, whole green beans, red pepper strips)
- ★ California Blend with Yellow Squash and Zucchini
- ★ Cozumel Blend (Sugar Snap peas, mango chunks, red pepper strips, asparagus cuts and tips, onion strips)
- ★ Green Beans Almondine
- ★ Whole Broccoli Florets with lemon butter sauce
- ★ Glazed Baby Carrots





## *Holiday Buffet Menu*

### *Choice of Two Entrees*

*All buffets include a garden salad with choice of 2 dressings and choice of 2 additional salads.*

*Choices are: Potato Salad, Mushroom Salad, Pasta Salad, Cucumber Salad, Marinated Tomato and Mushroom Salad, Fruit Salad (seasonal), Orzo Salad, Cole Slaw, Macaroni Salad, Greek Pasta Salad, German Potato Salad or Roasted Corn Salad, plus warm assorted rolls and butter and coffee, decaf, iced tea and hot tea.*

**Baked Stuffed Chicken Breast-** A chicken breast filled with herb stuffing, finished with a delicate poulet sauce.

**Champagne Chicken-** A boneless skinless chicken breast lightly dusted with flour, sautéed until golden and crowned with a champagne cream sauce.

**Roast Pork Loin-** A slow roasted pork loin featuring a Michigan cherry demi-glace, or a rosemary demi-glace.

**Cranberry Salmon-** A baked salmon fillet accompanied by a caramelized onion cranberry glaze, or finished with a creamy dill sauce.

**Baked Tilapia-** Baked parmesan breaded tilapia complimented by a light lemon cream sauce.

**Pasta Primavera-** Penne pasta topped with fresh vegetables and sprinkled with parmesan cheese, then tossed with an Alfredo sauce.

**Mistletoe Pasta-** Garlic, shallots, red and green peppers, smoked salmon and white wine tossed with penne pasta in a light cream sauce.

**Portobello Beef Tips-** Slow cooked sirloin tips and Portobello mushrooms in a delicious cabernet sauvignon sauce.

**Sliced Roast Beef-** Slow roasted and thin sliced sirloin of beef with a red wine demi-glace.

**Slow Roasted Top Round of Beef-** Slow roasted top round beef, hand carved and offered with horsey sauce and au jus. (Carver fee applies)

#### **Choice of one starch:**

- ★ Herb Roasted Red Skin Potatoes
- ★ Parsley Boiled Red Skin Potatoes
- ★ Rice Pilaf or Wild Rice Blend
- ★ Buttermilk Mashed Potatoes
- ★ Red Skin Cheddar Mashed Potatoes
- ★ Au Gratin potatoes with breadcrumbs
- ★ Bleu Cheese and Bacon Mashed Potatoes

#### **Choice of one vegetable:**

- ★ Key West Blend (whole green beans, carrots, yellow carrots, red pepper strips)
- ★ Caribbean Blend (whole broccoli florets, yellow carrots, whole green beans, red pepper strips)
- ★ California Blend with Yellow Squash and Zucchini
- ★ Cozumel Blend (Sugar Snap peas, mango chunks, red pepper strips, asparagus cuts and tips, onion strips)
- ★ Green Beans Almondine
- ★ Whole Broccoli Florets with lemon butter sauce
- ★ Glazed Baby Carrots

#### **Enhance Your Buffet with our Carvery**

Chef carved Champagne glazed ham  
Chef carved roast turkey  
Chef carved roast of prime rib  
Carved tenderloin of beef





## *Holiday Hors d'oeuvres*

### **Cold Hors d'oeuvres**

Fresh Vegetable Crudités  
with Buttermilk Ranch Dip  
Fresh Seasonal Fruit Display  
with Yogurt Dip  
Domestic Cheese Display  
with Crackers  
Jumbo Shrimp Cocktail with Sauce  
Gourmet Canapé Assortment  
Smoked Salmon and Shrimp Canapés

### **Hot Hors d'oeuvres**

Chicken Satay- Peanut, Pineapple  
or BBQ  
Beef Satay- Peanut, Teriyaki or BBQ  
Spicy Chicken Quesadillas  
Meatballs- Swedish or Marinara  
Scallops Wrapped in Bacon  
Sesame Salmon Skewers  
Crabmeat Stuffed Mushrooms  
Spinach and Feta in Puff Pastry  
Mini Crab Cakes with Cocktail Sauce  
Bruschetta- Tomato, Onion  
and Mozzarella  
Whole Decorated Poached Salmon  
Holiday Cheese Ball with  
Specialty Crackers (4lb.)  
Baked Brie Encroute  
with Cherries (serves 15 people)

### **Hand Passed Hors d'oeuvres**

Crostini-  
Choose from Artichoke, Blue Cheese Mushroom or  
Tomato Basil, Shrimp or Poached Salmon Crostini  
Canapés -  
Choose from Smoked Salmon, Shrimp and Tomato  
or Cream Cheese and Olive Canapés, or Cherry  
Tomatoes Stuffed with Artichoke and Spinach  
Canapés or Herb Cream Cheese atop Cucumber  
Canapés.

### **Festive Appetizer Buffet, Decorated for the Season**

Baked Brie Encroute with Cherries,  
Vegetable Display with Buttermilk Ranch Dip,  
Domestic Cheese and Cracker Display,  
Creamy Artichoke Dip with Baguettes for Dipping,  
Chicken and Hibachi Beef Kabobs with Peanut,  
Teriyaki or BBQ Dipping Sauce,  
Mini Crab Cakes with Cocktail Sauce  
and Swedish Meatballs.





## *Upgrades and Enhancements*

### **Salads:**

Mixed Field Greens, Crumbled Gorgonzola,  
Candied Walnuts and your choice of Dressings

Baby Spinach, Shaved Red Onions, Tomato and  
Cucumber with your choice of two Dressings

### **Late Night Munchies Buffet:**

Choose two of the following -

Nachos with all the fixings

Chicken wings with choice of sauce

Mini Corn Dogs

Mini Pizzas

Sliders

Chili Cheese Fries

### **Buffet Enhancements:**

Mashed Potato Bar or Baked Potato Bar featuring the  
following toppings:

Sour Cream and Butter, Sautéed Onions, Sautéed  
Mushrooms, Bacon Bits, Sausage Bites, Diced  
Onion, Diced Tomatoes, Cheddar Cheese,  
Mozzarella Cheese, Pan Gravy, Steamed Broccoli

Live Pasta Station featuring the following options:

Choose Two Pastas:

Fettuccini, Penne, Angel Hair, Bow Tie

Choose Two Sauces: Marinara, Hearty Meat Sauce,  
Alfredo Sauce, Pesto Sauce

Includes Meatballs and Grilled Vegetables

### **Sweet Nightcap:**

Gourmet Coffee Station

Brewed regular and decaf coffees offered with a selection  
of specialty flavors and syrups including  
Vanilla, caramel, raspberry and hazelnut with whipped  
topping, cinnamon sticks and chocolate sprinkles

Warm Chocolate Chip Cookies and Java TO GO

Warm cookies presented in the lobby as guest exit  
complete with “to go” bags

And regular and decaf coffee with “to go” cups for  
guests to take a cup of Joe with them.

### **Specialty Drinks:**

Cinnamon-dusted Egg Nog

Cinnamon-dusted Egg Nog  
with spiced rum

Very Berry Christmas Martini

Mistletoe Margaritas





## *Delectable Holiday Desserts*

Chocolate fudge brownie topped with vanilla ice cream  
& drizzled with raspberry puree

Chocolate French Silk Pie

New York Style Cheesecake  
with choice of topping

Totally Turtle Cheesecake

Vanilla Ice Cream rolled in  
chopped pecans and topped with  
chocolate sauce and cherry

Warm Fruit Cobbler

Holiday Petit Fours (3)

Lemon Meringue Pie

Apple, pecan or pumpkin pie

Layer Cake (choose from walnut  
dream, lemon chiffon,  
raspberry dream or black forest)

Mousse

Boston Cream Pie

Red Velvet Layer Cake

Assorted Holiday Cookies

Chocolate Chip, Oatmeal Raisin  
and Peanut Butter Cookies

Assorted Frosted Brownies

### **Dessert Buffet**

Selection of Fruit Bars, Pies, Single  
Layer Cakes and Petit Fours

### **Grande Dessert Table**

Selection of Fruit Bars, Pies, Layer Cakes, Cheesecakes,  
Tortes and Petit Fours

### *Bar Service*

Bar on Consumption or Cash Basis

House Select Brand Cocktails

Call Brand Cocktails

Premium Brand Cocktails

Domestic Bottled Beer

Premium & Import Beer

House Wine

Premium Wine

Soft Drinks

### **Hosted Bar Packages**

*House Package*

1 hour -

2 Hours -

3 Hours -

Additional Hours -

*Premium Package*

1 hour -

2 Hours -

3 Hours -

Additional Hours -

