



The Grove Park Inn[®]

RESORT & SPA

Christmas 2009

Starters

Chilled Blackberry & Champagne Bisque
Traditional Lobster Bisque

Assorted Condiments

(Cherry Tomatoes, Red Onions, Croutons, Marinated Olives, Grated Cheddar,
Cherry Peppers, Cucumbers,)
(Bacon Bits, Spring Mix Green Salad)
(Assorted Salad Dressings)

Tomato & Pesto Tortellini Pasta Salad
Warm German Potato Salad
Seafood Salad
Curried Chicken & Apricot Salad
Warm Spinach & Artichoke Dip with Olive Oil Crostini

Culinary Displays

Imported & Domestic Cheese Display
Grilled Vegetable Display
Double Cream Baked Brie with Ligonberries
Italian Charcuterie Display
Assorted Display of Smoked Fish with Traditional Condiments
Marinated Tomato & Fresh Mozzarella Display
Seafood on Ice / Appropriate Accoutrements
(Peel & Eat Shrimp, Green Lip Mussels, Alaskan Snow Crab Legs, and Oysters on the Half Shell)

Chaffered Items

Wild Mushroom Ravioli with Cognac Cream
Balsamic Seared Chicken with Red Pepper Coulis
Grilled Swordfish with Warm Fennel Slaw
Maple & Whole Grain Mustard Pork Loin
Herb Roasted Fingerling Potatoes
Market Fresh Vegetables
Brown Sugar & Shallot Green Beans
Cornbread Sage Dressing
Roasted Leg of Lamb with Mint Jus

Chef's Carving Table

Honey Glazed Ham
Roasted Tom Turkey with Giblet Gravy

Children's Selections

Mini Hamburgers with Waffle Fries
Breaded Chicken Tenders with Honey Mustard

~ Menu Items Subject to Change~