

WINTER SEASONAL MENU

Breakfast

Yard Seasonal Breakfast
\$16 per person

Strawberries and Melon with Yogurt Dip
Breakfast Pizza with Sausage and Peppers
Fresh Baked Cinnamon Rolls
Housemade Granola Bars
Coffee, Tea, Water, and Juices

Grandview Seasonal Breakfast
\$18 per person

Fruit Skewers
Coconut Mango Chia Pudding
Butternut Squash, Kale and Bacon Frittata
Rum Raisin Crème Brule French Toast
Pear Breakfast Bars
Coffee, Tea, Water, and Juices

Breaks

Yard Seasonal Break
\$16 per person

Pimento Cheese Dip with Tortilla Chips and Chicharron
Turkey Waldorf Salad Lettuce Wraps
Healthy Cranberry Trail Mix
Peanut Butter Protein Balls
Hot Spiced Apple Cider
Lemon, Cucumber and Mint Infused Water
Coffee, Tea, and Bottled Water

Grandview Seasonal Break
\$18 per person

Loaded Twice Baked Redskin Potatoes
Asian Chicken Salad Wonton Tacos
Al's Delicious Popcorn Assortment
Assorted Fruit and Chocolate Petite Fours
Hot Chocolate with Marshmallows and Whipped Cream
Berry Hibiscus Infused Water
Coffee, Tea, and Bottled Water

Hors D'oeuvres

\$4 per piece

Crab Salad In Endive Leaves with Sweetly Drop Peppers
Kampachi Poke Shooter
Yuca Cheese Balls with Adobo Dipping Sauce
Vegetable Steam Bun

Lunch Buffet

\$30 PER PERSON
INCLUDES ROLLS & BUTTER AND ICED TEA

Soup: Choose One

New England Clam Chowder
Classic Chicken Noodle
Parsnip and Celery Root Soup (vegetarian)

Salads: Choose One

Roasted Brussels Sprout Salad with Pickled Apple, Bacon and Mustard Vinaigrette
Smashed Beet and Citrus Salad with Goat Cheese, Toasted Pine nuts, Mixed Greens, Mint Chimichurri Vinaigrette
Moroccan Vegetable Couscous Salad with Delicata Squash and Kale

Entree: Choose Two

Apple and Sage Stuffed Chicken with Cider Veloute
Arctic Char with Charmoula Yogurt Sauce and Crispy Yuca
Seared Striped Bass with Eggplant Balsamic Puree and White Beans
Sous Vide Pork Tenderloin with Smoked Tomato Chutney
Espresso Hanger Steak with Kahlua Demi Glaze and Wild Mushrooms
Mushroom Fontina Ravioli with Spinach and Tomatoes (Vegetarian)
Fried Plantains with Black Bean Sauce and White Rice (Vegan)

Accompaniments: Choose Two

White Cheddar and Scallion Mashed Potatoes
Potato and Sunchoke Gratin
Butternut Squash Risotto
Wild Rice Pilaf
Haricot Verts
Root Vegetable Medley

Dessert: Choose Two

Chocolate Cherry Bread Pudding with Crème Anglaise
Gingerbread Cheesecake
Eggnog Cranberry Cake Roll
Apple Bavarian