



Christmas Eve Buffet

Thursday, December 24, 2009

5:00pm to 9:00pm

Pictures with Santa 7:00pm

Hors d'oeuvres Station

Imported and Domestic Cheese Display with
Assorted Crackers
Grilled Crudités and Dip Display
Charcuterie Platter
Smoked Whitefish and Salmon Display
Peel and Eat Shrimp with Cocktail Sauce

Carving Station

Carved Prime Rib of Beef with Au Jus and Horseradish
Cream Baked Salmon en Croute

Salad Station

Tossed Salad with Seasonal Accompaniments
Greek Farmers Salad · Traditional Waldorf Salad
Crab Bisque Soup · Assorted Breads and Rolls

Buffet Station

Green Beans Almandine
Candied Sweet Potatoes
Boursin Mashed Potatoes
Chicken Breasts Stuffed with Cherries, Spinach and Brie Cheese
Herb Encrusted New England Cod with Sauce Mussolini

Dessert Station

Chef's Selection of Assorted Pies, Cakes and Pastries

Adults \$25.95

Children Ages 9-12 \$10.95

Children Ages 4-8 \$6.95

Children Ages 3 and under Free

Gratuity not included

Reservations are highly recommended.

Call 231.549.6054 for reservations.





Christmas Day Buffet

Friday, December 25, 2009

3:00pm to 9:00pm

Hors d'oeuvres Station

Large Crudités and Dip Display

Imported and Domestic Cheese Display with Andouille Sausage

Pina Colada Tossed Chicken Wings

Meatballs in Demi Glace with Morel Essence

Corn and Italian Sausage Soup

Carving Station

Honey Glazed Spiral Ham

Roasted Turkey with Cranberry Sauce

Herb Roasted Inside Round of Beef with Rosemary Au Jus

Salad Station

Traditional Garden Salad with a

Variety of Toppings and Dressings

Mandarin and Lime Jell-O Marshmallow Salad

Spanish Peanut and Pea Salad

Pasta Salad Primavera

Buffet Station

Boursin Mashed Potatoes

Maple Glazed Baby Carrots

Cornbread Dressing

Seafood Pasta Alfredo

Dessert Station

Assorted Pies, Cakes and Cheesecakes

Adults \$25.95

Children Ages 9-12 \$10.95

Children Ages 4-8 \$6.95

Children Ages 3 and under Free

Gratuuity not included

Reservations are highly recommended.

Call 231.549.6054 for reservations.



New Year's Eve Family Dinner Buffet

Vienna Ballroom in the
Mountain Grand Lodge and Spa
Thursday, December 31, 2009
5:00pm to 9:00pm

Salad Station

Tossed Garden Salad with a Variety of Toppings and Dressings
Traditional Caesar Salad with Parmesan Crisps
Apple Crisp Salad with Raspberry Dressing
Mandarin Waldorf Salad
Selection of Freshly Baked Assorted Dinner Rolls

Buffet Entrées

Pan Seared Chicken with Cordon Bleu Sauce
Buttered Vegetable Mélange
Yukon Gold Mashed Potatoes
Garlic Roasted Red Bliss Potatoes

The Carving Board

Slow Roasted House Smoked Prime Rib of Beef with Au Jus
Pepper Dijon Roasted Pork Loin

Kids' Corner

Chicken Fingers
Macaroni and Cheese
Assorted Pizzas
Mozzarella Sticks
Penne Bolognese
Steamed Carrots

Dessert Station

Chef's Selection of Sweet Cakes and Pies

Adults \$21.95
Children Ages 9-12 \$10.95
Children Ages 4-8 \$6.95
Children Ages 3 and under Free
Gratuity not included

Reservations are not required.





Hors d'oeuvres Station

Large Crudités and Dip Display
Imported Cheese, Charcuterie and Cracker Display
Seasonal Fruit and Berries Display
Asian Bacon Wrapped Scallops
Sausage Stuffed Mushrooms
Greek Artichoke Salad
Antipasto Salad
BLT Caesar Salad
Crab Cakes with Red Pepper Mayonnaise
Miniature Beef Wellingtons
Baked Oysters Rockefeller
Traditional Tomato Basil Crostinis
Assorted Cold Canapés

New Year's Eve Dinner Party

Thursday, December 31, 2009

First Seating 5:45pm

Second Seating 8:15pm

Raw Bar and Ice Carving Station

Chilled Shrimp Cocktail
Fresh Bluepoint Oysters
Crab Claw Cocktail
Chilled Mussels Diablo
Caviar Assortment
Sliced Smoked Salmon Display

Entrée Choices

Sliced Whole Roasted Tenderloin with Morel Demi Glace

Twin 6-7 oz. Maine Lobster Tails

Combination Plate with Sliced Tenderloin of Beef and Maine Lobster Tail

Breast of Chicken Saltimbocca

Entrées are served with Twice Roasted Potato and Asparagus au Beurre Noisette

Dessert

Individual Chocolate Peek-a-boo Truffle Cakes

\$65.00 per person, gratuity not included.

Reservations are required, please call 231.549.6054

