



THE INN AT ST. JOHN'S  
*Holiday Menu 2019*

## HOLIDAY PLATED MENU

All holiday celebrations include a 3-hour premium brand bar and will begin with a seasonal display of:  
raw crisp vegetables, buttermilk ranch, avocado hummus, pita bread,  
cranberry walnut chèvre, cheddar, dried fruit baked brie, seasonal displayed holiday appetizer,  
artisan breads, grilled focaccia, flatbread crackers.

Plated holiday meals will finish with a festive plated dessert.

per person prices  
lunch – \$53    dinner – \$69

### STARTER

Please select one of the following:

FRENCH ONION SOUP, swiss cheese croutons

WINTER HARVEST BOUILLABAISSSE, tomato, fennel clams, shrimp, finfish, sourdough croutons

SWEET POTATO BISQUE, gingerbread croutons, marshmallow crème

BABY SPINACH SALAD, golden fingerling potatoes, cheddar cheese crumbles, mustard bacon vinaigrette

ST. JOHN'S HOLIDAY SALAD, season's best garden greens, radicchio, dried cranberries, chevre cheese-quince crisp,  
fig – balsamic vinaigrette

CAESAR SALAD, baby romaine wedge, parmesan cheese crisps, traditional caesar dressing

WINTER "SUPER FOOD" SALAD, kale, mixed greens, quinoa, chick peas, edamame, mandarin oranges, beets,  
citrus vinaigrette *gf*

### MAIN

Each entrée will be accompanied by seasonally appropriate vegetables. Please select one of the following:

PAN SEARED CHICKEN BREAST, sweet potato casserole, green beans, dried cherries, kumquat jus

SPINACH – BRIE STUFFED CHICKEN BREAST, dried fruit – wild rice timbale, asparagus crepe, olive oil tomato emulsion

GRILLED FAROE ISLAND SALMON, spinach ravioli, roasted red pepper-tarragon coulis, watercress essence *gf*

CITRUS SEARED CHILEAN SEA BASS, confit marble potatoes, roasted asparagus, spinach-avocado butter,  
stuffed peppadew pepper, charred lemon essence

FIVE HOUR BRAISED BEEF SHORT RIB, mac & cheese "arancini", roasted broccolini, oven roasted tomatoes, natural jus *gf*

FILET MIGNON (add \$6), potatoes anna, haricots vert, blistered peppers, herb butter, port wine demi-glace *gf*

DRY-AGED NEW YORK STRIP STEAK (add \$7), short rib ravioli, bermuda onion relish, asparagus,  
garlic herb butter, red wine demi-glace

BLACK TRUFFLE – PARMESAN CRUSTED WAGYU STEAK (add \$10), lobster mac & cheese, baby carrots,  
tomato jam, sherry jus

SWEET POTATO HASH, dried cherry- walnut crusted tofu, brussel sprouts, balsamic cipollini, pomegranate reduction

TUSCAN VEGETABLE STRUDEL, marinated artichokes, roasted Italian vegetables, wilted baby spinach, feta cheese,  
light pastry shell, tomato coulis, balsamic reduction

BUTTERNUT SQUASH RAVIOLI, brown butter, trail mix crumble, meyer lemon beurre blanc

pre-selected choice of **two** entrées, add **\$3** per guest; pre-selected choice of **three** entrées, add **\$4** per guest

\* Ask your event manager/server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 6% sales tax nor 24% service charge.



## HOLIDAY PLATED MENU

*continued*

### FINISH

*Please select one of the following:*

GINGERBREAD LATTE POT DU CRÈME – mocha chantilly, chocolate espresso bean *gf*

BUTTERMILK CITRUS PANNA COTTA – traverse cherry gelée, tahitian vanilla mousse, orange zest *gf*

SWEET POTATO CAKE – blood orange curd, cinnamon chantilly, maple-candied walnuts *vegan*

CHOCOLATE PEAR TART – almond cream, carmelia chocolate ganache, candied ginger

CARAMEL APPLE CHEESECAKE – cinnamon graham crust, riesling-poached apples, brandy caramel

TURTLE BOMBE – salted caramel blondie, dark chocolate mousse, candied pecans

HOLIDAY TRIO (*add \$3*) – raspberry bavarian torte, chocolate cranberry truffle tart, winter citrus cheesecake

### PLATED DUET ENTRÉES & SPECIALTY PLATES

MUSHROOM – TRUFFLE CRUSTED PETIT FILET & SAUTÉED JUMBO PRAWNS *gf* (*add \$7*)

boursin potato purée, asparagus, marsala – thyme jus

PAN-SEARED FILET MIGNON & PAN-SEARED CRAB CAKE (*add \$7*)

porcini risotto, chanterelle – herb butter, confit shallot, haricots vert, pinot noir reduction

COCOA, STOUT-BRAISED BEEF SHORT RIB & GRILLED FAROE ISLAND SALMON *gf* (*add \$6*)

maple-scented celery root purée, roasted asparagus, gremolata, pomegranate arils, natural veal jus

PISTACHIO – MINT-CRUSTED HALIBUT & GRILLED, MARINATED CHICKEN BREAST *gf* (*add \$6*)

roasted beet – chèvre risotto, heirloom carrot – haricots vert sauté, charred cipollini onion, vanilla bean – riesling beurre blanc

ROASTED TENDERLOIN & SLOW ROASTED ORGANIC CHICKEN BREAST *gf* (*add \$7*)

mashed potato, braised red cabbage, marsala – thyme jus

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## HOLIDAY BUFFET MENU

*All holiday celebrations include a 3-hour premium brand bar and will begin with a seasonal display of:  
raw crisp vegetables, buttermilk ranch, avocado hummus, pita bread  
cranberry walnut chèvre, cheddar, dried fruit baked brie,  
seasonal displayed holiday appetizer, artisan breads, grilled focaccia, flatbread crackers*

*Holiday display celebrations will finish with a festive dessert display.*

*price per person*

*lunch – \$55 - please select two starters and two entrées  
dinner – \$73 - please select two starters and three entrées*

### STARTER SELECTIONS

*Please select two:*

FRENCH ONION SOUP, swiss cheese croutons

WINTER HARVEST BOUILLABAISSSE, tomato, fennel clams, shrimp, finfish, sourdough

SWEET POTATO BISQUE, gingerbread croutons, marshmallow crème

BABY SPINACH SALAD, golden fingerling potatoes, grilled red onion, clementine, cheddar cheese crumbles, mustard bacon vinaigrette

ST JOHN'S HOLIDAY SALAD, tuscan spring mix, lentils, roasted grapes, chèvre cheese crumbles, pomegranate arils, butternut squash, grand marnier vinaigrette *gf*

POACHED PEAR SALAD

baby bibb, radicchio, baby frisée, merlot-poached pears, gorgonzola cheese crumble, champagne buttermilk dressing *gf*

ORZO "CHOPPED" PASTA SALAD, haricots vert, red onion, asparagus, garbanzo beans, olives, dried tomatoes, roasted garlic herb vinaigrette

BABY BEET - QUINOA SALAD, baby lettuces, mixed kale, quinoa, citrus marinated beets, goat cheese, croutons

TOASTED WHEAT BERRY & GRILLED VEGETABLE SALAD, dried fruit, quinoa, wild rice, candied walnuts, grilled asparagus, blistered tomatoes, cipollini onions, fresh herbs, raspberry vinaigrette

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## HOLIDAY BUFFET MENU

*continued*

### **BUFFET MAIN ENTRÉE SELECTIONS**

Please select **two** for lunch or **three** for dinner:

CHESTNUT FARMS ORGANIC CHICKEN BREAST, dried apricot – chestnut bread pudding, cranberry - chicken jus

WHOLE ROASTED WINTER CHICKEN, buttermilk brined, garlic-parmesan marble potatoes, orange-rosemary gremolata

SMOKY MAPLE GLAZED HAM, winter vegetable ratatouille, cardamom honey glaze *gf*

AIRLINE TURKEY BREAST, corn spoon bread, kumquats, jalapeno – cranberry chutney

21-DAY-AGED ROSEMARY PRIME RIB, rosemary – garlic – parmesan sidewinder potatoes, natural jus, horseradish crème

RED WINE BRAISED BONELESS SHORT RIBS sweet potato au gratin, gorgonzola cheese, rosemary demi-glace *gf*

GRILLED LEG OF LAMB, roasted winter vegetable couscous, cilantro-jalapeno yogurt, pomegranate reduction *gf*

LIGHTLY SMOKED SALMON, winter bbq spice, brussels sprout succotash, cranberry barbecue sauce *gf*

GRILLED MAHI MAHI, roasted fruit relish, almond jasmine rice, pomegranate - mint syrup *gf*

PRETZEL CRUSTED ALASKAN COD, gnocchi, wilted watercress, bacon crumbles, coarse grain mustard cream

VEGETARIAN "SHEPHERD'S PIE", vegan sausage, winter root vegetables, english peas, roasted garlic-herb mashed potatoes, vegetable demi-glace *gf*

BUTTERNUT SQUASH RAVIOLI, brown butter, trail mix crumble, meyer lemon beurre blanc

### **EXECUTIVE PASTRY CHEF'S HOLIDAY SWEET TABLE**

dessert "shots", pumpkin praline cheesecake, hot cocoa mousse (gf), thin mint trifle (df & v) gingerbread flan (gf), candy cane eclairs, cranberry almond tart, turtle brownie cheesecake (gf), snowflake coconut cake, assortment of holiday cookies

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## HOLIDAY DRINK MENU

### PREMIUM BAR *(included in package)*

premium brands include: smirnoff vodka, beefeater gin, cruzan rum, cutty sark whiskey, jim beam bourbon, seagrams 7, sauza gold tequila, kahlua, emmets cream, amaretto, house wines, budweiser, bud light, labatt blue, stella artois and soft drinks

### HOLIDAY DRINKS

*The following holiday cocktails are included:*

MISTLETOE MARTINI: hibiskus vodka, triple sec, pomegranate juice, lime

CITRUS CHRISTMAS: mandarin vodka, limoncello, lime, sugar rim

RUDOLPH'S RED NOSE: tito's vodka, truly spiked wild berry, cranberry, rosemary sprig

HOLIDAY PUNCH: prosecco, st. germain, angry orchard crisp cider, lemon

### SUPER PREMIUM BAR *(add \$3)*

tito's, beefeater, cruzan rum, johnny walker red, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream, amaretto, house wines, budweiser, bud light, labatt blue, bell's two-hearted, stella artois and soft drinks

### ULTRA PREMIUM BAR *(add \$4)*

belvedere, tanqueray, cruzan rum, glenmorangie, captain morgan, crown royal, jack daniels, makers mark bourbon, tres agave tequila, di saronno, kahlua, bailey's, trinity oaks wines, angoves moscato, grand traverse semi-dry riesling, budweiser, bud light, labatt blue, bell's seasonal, bell's two-hearted, stella artois and soft drinks

### WINE POUR WITH DINNER *(add \$6)*

house wine; selection of cabernet, merlot, chardonnay or pinot grigio

*Full wine and champagne list is available upon request.*

*A taxable fee of \$100 will be applied for each bartender; one bartender per 75 guests.*

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