

A glass of chocolate and vanilla layered dessert. The glass is filled with alternating layers of chocolate pudding and vanilla pudding. A thick layer of chocolate sauce is drizzled over the top of the vanilla layer. The dessert is topped with a generous amount of whipped cream, which is decorated with small red and white candy canes. The glass is set against a light blue background with a decorative blue wavy border at the top.

Best Western Plus GranTree Inn

Holiday Menu

2019

Served Lunch

Includes freshly brewed iced tea
Maximum three served selections per event
18% gratuity not included – prices are subject to change
Gluten free options (GF)

Holiday Quiche \$12

Spinach, green peppers, onions, bacon and feta topped with a Chablis mornay sauce
Side of melons



The Triple Stack \$15

House roasted turkey, sage stuffing and Boursin mash on Montana toast topped with homemade gravy and cranberry sauce

Holly Jolly Chicken Sandwich \$15

Charbroiled chicken breast, sliced apples, lettuce and balsamic cranberry cream cheese on rosemary focaccia
Served with a side of sweet potato wedges

Winter Salad (GF) \$16

Roasted butternut squash, toasted pecans, tomato verge and shaved parmesan on a mix of romaine, spinach and red cabbage
Dressed with maple honey vinaigrette
Add Chicken - \$18



Hors D'oeuvres

18% gratuity not included – prices are subject to change
Gluten free options (GF)
Serves 50 unless otherwise noted

Cold

Antipasto display: Roasted zucchini, portabella mushrooms, red peppers, fresh mozzarella, Kalamata olives and cherry tomatoes (serves 25) (GF) \$65

Avocado and pico de gallo deviled eggs (GF) \$50

Crab and spinach dip: Served with crostini and crackers (serves 40) \$60

Wine and Cheese skewers: Grapes, salami and gouda \$66

Canapés

Brie, salami, blackcurrant and honey mustard \$70

Bleu cheese, pear and honey \$70

Roasted red pepper, cream cheese and prosciutto \$70

Strawberry, brie and balsamic reduction \$70



Hot

Jalapeño bacon mushroom caps (GF) \$90

Salmon cakes \$3 each (minimum order of 25)

Maple glazed bone-in chicken wings \$80

Cranberry chili meatballs \$40

Candied bacon wrapped figs (GF) \$70

Potato croquettes with horseradish sour cream \$70



Served Dinner

Includes locally brewed coffee, dinner rolls and butter

Maximum three served selections per event

Please select one salad, one vegetable, and one starch (unless otherwise noted)

18% gratuity not included – prices are subject to change

Gluten free options (GF)

Salad Options (Select One)

Deck the Halls (GF) – Chopped apples, crumbled feta cheese and grape tomatoes dressed with champagne vinaigrette

Sweeter Side (GF) – Dried cranberries, shredded carrots, grape tomatoes and candied walnuts topped with huckleberry vinaigrette

Vegetable Options (Select One)

Tarragon maple carrots

Lemon pepper broccoli

Green beans almondine

Zucchini and yellow squash

Roasted brussel sprouts

Starch Options (Select One)

Boursin mash (GF)

Cranberry pecan wild rice blend (GF)

Sage stuffing

Sweet potato mash (GF)

Thyme roasted baby red potatoes (GF)



Spinach Cheese Ravioli - \$17

Topped with creamy roasted red pepper sauce and garnished with feta and fresh basil
Does not include a vegetable or starch selection

Cornish Game Hen (GF) - \$23

18oz. Hen baked with herbs and an orange citrus glaze

Glazed Pork Loin (GF) - \$23

Charbroiled pork loin topped with a cherry glaze and an onion raisin marmalade

Herb Roasted Chicken - \$24

Chicken breast stuffed with a sage stuffing
Finished with a maple butter sauce and toasted pecans

Rack of Lamb (GF) - \$25

Rosemary encrusted lamb seared then baked with a side of Chablis mustard sauce

Honey Garlic Salmon (GF) - \$27

Grilled wild sockeye salmon topped with a honey garlic sauce and garnished with a lemon wheel

Top Sirloin - \$33

Certified Angus 10 oz. center cut top sirloin
Finished with an asparagus and cognac cream sauce



Holiday Buffet \$28

Includes freshly brewed coffee, garden salad with ranch and italian dressing and dinner rolls

Select two entrées, one vegetable and one starch

18% gratuity not included – prices are subject to change

Gluten free options (GF)

Entrée options:

CAB carved rosemary encrusted prime rib (GF) - add \$6 per person

CAB carved rosemary encrusted roast beef (GF)

Black Forest ham, bourbon honey glaze (GF)

Herb chicken roulade with sage farci and triple sec glaze

Pork loin with caramel apple glaze (GF)

Creamy lemon and vodka walleye breaded with cornmeal

Vegetable options (GF):

Tarragon maple carrots

Lemon pepper broccoli

Green beans almondine

Zucchini and yellow squash

Roasted brussel sprouts

Starch options:

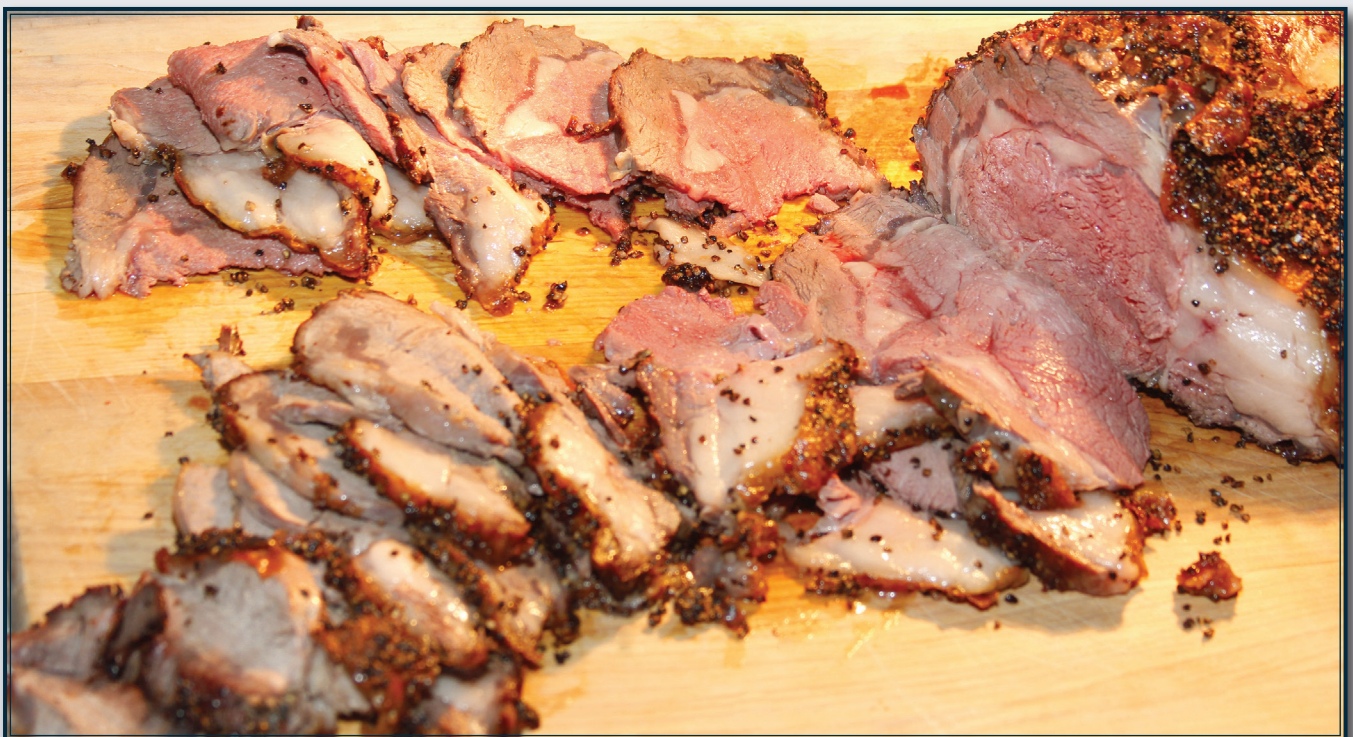
Boursin mash (GF)

Cranberry pecan wild rice blend (GF)

Sage stuffing

Sweet potato mash (GF)

Thyme roasted baby red potatoes (GF)



Desserts \$6 each

18% gratuity not included –
prices are subject to change
Gluten-Free options (GF)

Pumpkin Crème Brulé (GF)

White Chocolate
Raspberry Cheesecake (GF)

Apple Strudel

Cherry Pie

Holiday Trio

Carrot cake, peppermint mousse cup
and egg nog cheesecake

Triple Chocolate
Peppermint Trifle

Chocolate cake layered with chocolate
pudding, Baileys and chocolate mousse

