

SAINT JOHN'S RESORT

2024 BUFFET HOLIDAY MENU

Lunch buffet \$79.00 per person..... Two starters • Two entrees • 3 hour mocktail bar

Dinner buffet \$98.00 per person..... Two starters • Three entrees • 3 hour premium bar

*All charges are subject to 25% service charge and 6% sales tax

WELCOME

All holiday celebrations will begin with a seasonal display, including:

Roasted squash baba ganoush with pomegranates	Domestic Cheese display, cheddar, swiss and
Creamy cranberry jalapeño dip	other local selections with complimenting hearth
Raw crisp vegetables, ranch, hummus	baked breads, crackers, everything flatbread
Seasonal displayed holiday appetizer	Artisan flatbread pizzas

STARTER

SELECT TWO

Saint John's Garden salad

Grape tomato, English cucumbers, red onions, herb croutons, Sundried tomato vinaigrette

Baby spinach salad

Honey roasted root vegetables, bleu cheese crumbles, toasted almonds, apple cider vinaigrette (gf)

Baby kale salad

Baby kale, kohlrabi slaw, roasted butternut squash, toasted pepita, maple vinaigrette (gf)

Holiday wedge salad

Baby Romaine, roasted beets, goat cheese crumbles, cranberry vinaigrette

Butternut squash bisque

Pumpkin spice croutons

Tuscan kale & roasted vegetable soup (gf)

Root vegetable stew (gf)

... ENTREE ...

PLEASE SELECT TWO OPTIONS FOR LUNCH AND
THREE OPTIONS FOR DINNER

Cranberry- rosemary dusted chicken

Roasted sweet potatoes, chimichurri sauce

Apple & fontina stuffed chicken breast

Caramelized apples, fontina cheese, dried cherry,
brandy cream sauce

Chicken Paprikash

Herb spatzle, braised chicken thigh, herb paprika cream

Potato chip crusted cod

Crispy portobello fries, winter cabbage slaw, remoulade

Pan seared halibut

Baby kale-winter beet panzanella, orange maple vinaigrette

Cioppino

Salmon, mussels, clams, shrimp, scallops, grilled octopus,
white wine, herbs, tomato broth +\$7

Vegan crab cakes

Fava bean succotash, fresh arugula, citrus vinaigrette

Mustard pecan crusted pork loin

Fried brussel sprouts, citrus plumped cherries,
hot honey glaze

Grilled mustard & herb tenderloin

Root vegetable risotto, demi-glaze +8

Local cider glazed pork belly

Shaved fennel slaw, mustard vinaigrette

Short rib "pot roast"

confit marble potatoes, pearl onions,
red wine demi-glaze

Lightly smoked beef brisket

German mustard potato salad, braised bitter greens

Carved holiday prime rib

Roasted vegetables, winter vegetable-dried fruit hash,
jus, horseradish crème +\$10

... DELUXE HOLIDAY
SWEET TABLE ...

Macaron Christmas tree, peppermint bark, assorted holiday cookies, rice krispie pops, cupcakes,
eggnog cheesecake, chocolate truffles, lumps of coal, holiday dessert shooters, assorted candy

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

gf = gluten free

BAR

HOLIDAY COCKTAILS

Mistletoe Mule

Vodka
Cranberry juice
Ginger beer
Lime wedge

Reindeer Martini

Smirnoff raspberry
Triple sec
Cranberry juice
splash of lime juice
Cherry garnish

Citrus Crush

Smirnoff citrus vodka
Cranberry juice
Lime wedge garnish

Toasty Snowman

Crème de Cacao
Vodka
Kahlua
Cooled hot chocolate
Mini marshmallows garnish

Premium Bar (Lunch +\$13, Included in dinner package): new amsterdam, bombay, bacardi, cutty sark, jim beam, seagrams 7, sauza gold, kahlua, bailey's, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, stella artois, short's local light, and assorted coke products. *Choice of one holiday cocktail

Super Premium Bar (+\$3): tito's, bombay, bacardi, monkey shoulder, jim beam, jack daniels, seagrams 7, tres agave, captain morgan, kahlua, bailey's, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, stella, bell's two hearted, short's local light, 3 floyd's gumballhead, mighty swell seltzers, and assorted coke products. *Choice of two holiday cocktails

Ultra Premium Bar (+\$4): grey goose, bombay sapphire, bacardi, laphroaig, captain morgan, crown royal, jack daniels, makers mark, saint john's resort signature bourbon, olmeca, disaronno, kahlua, bailey's, trinity oaks wines, grand traverse semi dry riesling, budweiser, bud light, labatt blue, stella, short's local light, bell's seasonal, bell's two-hearted, 3 floyd's gumballhead, mighty swell seltzers, and assorted coke products. *Choice of three holiday cocktails

Wine Pour with dinner (+\$6): Select two, House wine selection of Cabernet, Merlot, Chardonnary or Pinot Grigio.

*Five Steakhouse Award Winning wine & champagne list is available for additional selections and billed at consumption.

A taxable fee of \$100 will be applied for each bartender, one bartender per 100 guests

Option to add additional time if needed, \$4 for 30 minutes

Maximum of 6 hours of open bar time



... MOCKTAILS ...

Sangria

pomegranate juice
grapefruit juice
orange juice
Splash lemon-lime soda
Lemon, lime, and orange garnish

Mai Tai

orange juice
pineapple juice
lime juice
simple syrup
Splash grenadine
Splash club soda
oranges, limes, cherries for garnish

Sunrise

orange juice
splash grenadine
squeeze lime juice
orange, cherry, and flower garnish

Mixed Berry Mule

Ginger beer
mixed berry monin
squeeze lime juice
berries and flower garnish

Magic Apple

apple cider
dash bitters
apple slice and cinnamon stick garnish

Coconut Cucumber Cooler

coconut water
cucumber monin syrup
squeeze lime juice
cucumber ribbon garnish



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