



# All Member Holiday Party

## Displays

### Artisan Cheese and Charcuterie

grapes, marcona almonds, fig spread, mixed olives, breads, crackers

## Crudit  & Dips

roasted garlic hummus baba ghanoush, caramelized onion dip, assorted vegetables, pita

## Salads

### Salad Station

baby gem, romaine, baby kale, tomato, red onion, bacon, cucumber, radish, olives, pecans, croutons, cheddar, parmesan, goat cheese, balsamic vinaigrette, caesar dressing, ranch dressing

### Beet Salad

kale, beets, goat cheese, almonds, lemon vinaigrette

### Brussels Slaw

pepita, caramelized onion, sun dried cranberry, red wine vinaigrette

## Raw Bar

### Cocktail Shrimp + Crab Legs

lemon, cocktail sauce, hot sauce, traditional accompaniments

## Carving Stations

Includes rolls and whipped butter

### Herb Crusted LHA Prime Rib

horseradish cream, au jus

### Honey Bourbon Smoked Ham

spiced pineapple chutney, hawaiian rolls

## Action Station

### Fricassee

lobster, gulf shrimp, crab, asparagus, peas, carrots, seafood velout , vol au vent



## **Entrees**

### **Gulf Snapper**

roasted winter squash, chard, lemon beurre blanc

### **Roasted Provence Chicken Breast**

fingerling onion hash, cabernet chicken demi

## **Sides**

### **Roasted Garlic Whipped Potato**

thyme

### **Wild Mushroom Risotto**

parmesan, fine herbs

### **Cauliflower Gratin**

gruyere, buttery herb panko

### **Roasted Root Vegetables**

carrot, turnip, beet, rutabaga

## **Desserts**

### **Holiday Yule Log**

### **Banana Bread Pudding**

caramel sauce

### **Holiday Cookies**

### **Cranberry Apple Cobbler**

pecan streusel, vanilla ice cream

### **Assorted Holiday Confectioners**

Please notify us of any dietary restrictions when you make your reservation

\*Requests made during the event we will not be able to accommodate\*