



# All Member Holiday Party

## Displays

### Artisan Cheese and Charcuterie

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

## Crudité & 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 velouté, 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\*