

**Happy Holidays
From
Findlay Inn and Conference Center**

Appetizers

All appetizers are based on serving 25 people

Displays and Dips

Santa's Baked Brie

Brie Cheese wrapped in Pastry with Ginger Apple and Cranberry Chutney Served with crisp French bread toasts and crackers \$45

Cajun Shrimp Dip

Served with Christmas Tortilla Chips \$75

Poached Salmon Display

Cucumber, mustard cream and rye toasts and crackers \$85

Vegetarian Spreads—

Choice of two, hummus, Bruschetta, Olive Tapenade, curry roasted eggplant. Served with bread toasts and fried pita triangles \$60

Prosciutto Melon Display

Prosciutto wrapped honeydew and cantaloupe \$65

Antipasto and Grilled Vegetables

Array of prosciutto ham, salami, parmesan and asiago cheese, grilled vegetables with balsamic glaze, Olives and peppers. Accompanied with french bread toasts \$115

Platters

Wild Mushroom Strudel

Blend of mushrooms with Brie wrapped in phyllo \$50

Lobster Puffs

Lobster and lobster cream sauce filled pastry puffs \$75

Tapenade and Herb cheese in pastry cups \$50

Tenderloin Canape

Sliced tenderloin on toasted crostini with horseradish aioli and bleu cheese \$70

Spanikopita

Cheese and spinach filled phyllo triangles \$60

Mediterranean Artichoke Tart

Artichoke and spinach filled tart with parmesan cream \$50

Cranberry Chicken Phyllo cups

Grilled chicken and cranberry apple sage compote with brie in phyllo cups \$60

Served Entrees

Entrees are accompanied with choice of starch, vegetable, dinner rolls, house salad with choice of dressings, coffee and tea service.

Table Linens and choice of napkin color for your special dinner

Poultry Entrees

Apple Sage Chicken Brie

Roasted Chicken breast served with an apple and sage compote and brie cheese
\$16.95

Chicken de Florence

Roasted chicken breast wrapped in prosciutto ham and served with a Florentine spinach sauce
\$16.95

Chicken Boursin

Boneless Chicken breast encrusted with Pignolis and Panko breadcrumbs baked with Boursin cheese
\$16.95

Turkey Filet Mignon

Grilled medallions of Hickory smoked bacon wrapped Turkey Tenderloin accompanied with an Apricot and cranberry chutney
\$16.95

Raspberry marmalade

Cornish Hen

Cornish Hen Half roasted and glazed with a raspberry and orange ginger marmalade
\$18.95

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Beef and Pork Entrees

Black Forest Pork

Herb roasted Pork Chops served with a Brandy and
Sweet cherry sauce
16.95

Roasted Tenderloin with Port wine mushroom sauce

Whole tenderloin seasoned with peppercorns and garlic and roasted. Accompanied with a port
wine and mushroom demi sauce
\$25.95

Beef Wellington

Tenderloin filet accompanied with a mushroom duxelle baked in puff pastry. Served with a beef
burgundy demi glace.
\$27.95

Prime Rib

Slow Roasted Prime rib served with Horseradish sauce and Beef Au Jus
21.95

Roasted Striploin au Poivre

Choice New York Striploin roasted with a three berry
peppercorn blend, garlic and
seasonings.
Sliced and served with a Brandy Dijon peppercorn sauce
21.95

Seafood Entrees

Lemon rosemary Grouper

Grouper filet baked in white wine and finished with lemon rosemary butter sauce
\$18.95

Hazelnut Mahi- Mahi with Citrus butter sauce

Mahi-Mahi filet encrusted in a hazelnut breadcrumb is baked and finished with a fresh
citrus zest butter *sauce*
18.95

Salmon Piccata

Poached salmon in a seafood court bouillon finished with a traditional white wine caper and
parsley sauce
\$17.95

Holiday Buffets

All buffets include dinner rolls, coffee and tea service

Substitutions may incur an additional cost

Kris Kringle Buffet

Christmas Slaw

House Tossed Salad

Herb roasted top round with jardinière vegetables

Chicken Breast with Roasted Tomato basil cream sauce

Roasted Garlic Yukon Gold Potatoes

Green Beans almondine

Christmas Cookies

18.95

Snowy Day Buffet

Broccoli, Cranberry, Pecan Salad

House garden Salad

Bourbon Glazed Ham

Roast Turkey

Cranberry Wild Rice Pilaf

Honey glazed baby carrots

Apple and Cherry Cobbler

18.95

Holiday Desserts

Lemon Berry Mascarpone cake 4.95

Apple Pie with Cinnamon Ice Cream 3.95

Assorted Petit Fours per dozen 12.95

Assorted Christmas Cookies per dozen 10.95

Orange Caramel Bread Pudding 3.95

Chocolate Mousse in Dark Chocolate cup 3.95

Pumpkin Cheesecake 4.95

Black Forest Cake 4.95