



SAINT JOHN'S
RESORT

Christmas To-Go

CELEBRATE YOUR CHRISTMAS 2022 WITH THE TEAM YOU KNOW AND TRUST.

The culinary experts from Saint John's Resort are ready to provide you and your family a worry-free feast to enjoy in the comfort and safety of your own home. Let our talented Chefs do the shopping and cooking for you. **All items will be cooked, safely chilled, and ready to be reheated with instructions.** *gf gluten free item, *gfo can be modified to be gluten free

Pre-order by 4pm, Saturday, December 17th via phone at (734) 357-5755 or carryout@sjresort.com

Scheduled Curbside Pick-up: Saturday, December 24th between Noon-4pm at the Conference Center Main Entrance.

PRESENTS & BRUNCH

Coffee & doughnuts ground signature continental blend (1lb), segafredo cold brew (1qt), house made paczki, six (serves 3-4) \$21

Quiche aux fromage mixed cheese quiche, half pound smoked bacon, half pound pork sausage links, breakfast potatoes (serves 4-6) \$45 *gfo

Ginger spiced mini-waffles apple-cinnamon compote, cider whipped cream, candied pecans, smoked bacon, pork sausage, spiced syrup (Serves 3-4) \$32

Hot cocoa bombs marshmallows filled bombs: (2) milk chocolate-peppermint, (2) traditional chocolate, (2) grinch bomb \$15 *gf

Vegetarian biscuits & gravy six house made buttermilk biscuits, mushroom gravy, "just eggs" frittata, breakfast potatoes (serves 3-4) \$28

Breakfast poutine breakfast potatoes, beef bourguignonne, crumbled havarti, green onion, poached eggs (individual) \$15

Corned beef hash potato cakes, house corned beef, gruyere cheese, sauerkraut, pickled mustard seeds, poached eggs (individual) \$15 *gf

House made cinnamon rolls vanilla icing (6) \$26

Morning tea party house made scones, croissants, muffins, gourmet Forte tea, honey, meyer lemon (serves 5-6) \$24

APPETIZERS & SIDE DISHES

Meat and cheese board pickled grapes & vegetables, cranberry mustard, berry fig jam, flatbread, crackers (serves 4-6) \$55

Bread & butter board house made buttermilk biscuits, focaccia baguette, fresh herb butter, citrus fennel butter (serves 3-4) \$18

Spinach artichoke dip grilled semolina loaf, crudité vegetables, pint (serves 3-4) \$22 *gfo

Carrot and shrimp bisque pistachio challah crumble, ginger crème fraiche, quart (serves 3-4) \$ 22 *gfo

Creamy wild mushroom soup roasted mushrooms, mushroom broth, celery, leeks, crispy wontons, quart (serves 3-4) \$18 *gfo

Parker house rolls \$13/dozen

Winter panzanella mixed greens, sweet potatoes, squash, candied bacon, gouda, ginger doughnut croutons, shallots, cider vinaigrette (serves 4-6) \$25 *gfo

Truffled lobster mac & cheese orecchiette pasta, lobster meat, white cheddar-truffle cheese sauce, 1lb (serves 3-4) \$23

Roasted garlic -olive oil whipped potatoes 1lb (serves 3-4) \$15 *gf

Roasted vegetables broccolini, tricolor carrots, roasted cipollini onions, 1lb (serves 3-4) \$13 *gf

Celeriac-green apple potato gratin 2 lb (serves 4-6) \$22 *gf

Green Beans crispy shallots, red pepper vinaigrette, 1lb (serves 3-4) \$12 *gfo

Wilted brussels sprout hash ginger roasted sweet potatoes, roasted piquillo peppers, gorgonzola crumbles, warm bacon vinaigrette, 1lb (serves 3-4) \$16*gfo

Pan roasted romanesco broccoli ajo blanco, tahini vinaigrette, pomegranate arils, 1lb (serves 4-5 people) \$25 *gfo

MAIN DISHES

Coffee-peppercorn crusted prime rib armagnac demi-glace, 3 lb (serves 3-6) \$115 *gf

Roasted whole beef tenderloin house made herb garlic beef butter, demi-glace, 3.5 lb avg (serves 6-8) \$130 *gf

Bourbon cured pork loin cider pork jus (serves 6-8) \$45

Whole smoked pastrami spiced Rohan duck caraway mustard (serves 3-4) \$70 *gf

Spanish "paella" saffron rice cake, jumbo shrimp, scallops, mussels, clams, fin fish, chorizo, confit of duck, spicy tomato broth (serves 3-4) \$90 *gf

Half roasted capon orange-raspberry jalapeno chutney, 4lb. avg (serves 4-5) \$65 *gf

Vegan rosemary and black garlic seitan "steak" wild mushroom demi-glace, (four 8-oz "steaks") \$40

DESSERTS

Thin mint pie (whole) \$30

Holiday yule log vanilla custard, chocolate ganache (serves 6-8) \$40 *gf

ADULT milk & cookies *bourbon spiked* house made holiday eggnog, ginger molasses, snickerdoodles, brown butter chocolate chip cookies (serves 2-3) \$25

Winter citrus fruit tart cape gooseberry, key lime curd, champagne mousse, pomegranate seeds, mandarin oranges (whole) \$25

'TIS THE SEASON FOR A GREAT WINE DEAL

All bottled wine is **50% OFF** menu prices

Scan QR Code with your phone's camera and open link to see full beverage menu

