

SAINT JOHN'S RESORT

2024 PLATED HOLIDAY MENU

Lunch Plated \$69.00 per person..... One starter • One entree • 3 hour mocktail bar
Dinner Plated \$91.00 per person..... One starter • One entree • 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 ONE

Butternut squash bisque

Pumpkin spice croutons

Tuscan kale & roasted vegetable soup (gf)

Root vegetable stew (gf)

Lobster arancini,

Sweet corn velouté, micro cilantro +\$4

Blue cheese cheesecake

Arugula salad, spiced walnut crust, pomegranate reduction

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, sweet bread croutons, apple cider vinaigrette

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 (gf)



... ENTREE ...

PLEASE SELECT ONE ENTREE FOR
ALL GUESTS TO ENJOY

Grilled bacon wrapped prawns

8-12 prawns, orzo -spinach pilaf, baby vegetables
tomato velouté

Mustard pecan crusted pork chop

Fried brussel sprouts, citrus plumped cherries,
hot honey glaze (gf)

Cranberry-rosemary dusted chicken

Roasted sweet potatoes, chimichurri sauce

Roasted airline chicken breast

Sour-apple potato terrine, pear-goat cheese salad,
roasted grape-pomegranate jus (gf)

Lamb osso bucco

Spinach polenta, baby carrots, natural jus (gf)

Pan seared halibut

Baby kale-winter vegetable panzanella,
orange maple vinaigrette +\$4

Grilled New York strip steak

Blue cheese glagage, confit marble potatoes,
baby carrots, balsamic reduction (gf)

Vegan crab cakes

Fava bean succotash, fresh arugula, citrus vinaigrette

Delicata squash

Dried cherry-ancient grain pilaf, roasted pear slaw,
spiced pecans

PRE-SELECTED CHOICE OF TWO ENTREES +\$4 PER GUEST

PRE-SELECTED CHOICE OF THREE ENTREES +\$5 PER GUEST

Individual dietary, vegan/vegetarian requests do not need to count as one of your two selections

... DESSERTS ...

SELECT ONE

Chocolate ganache torte - Whipped cream, ganache

Peppermint chocolate pot de crème (gf) - Whipped cream, cocoa nibs, peppermint bark

Winter citrus tart - Keylime, graham cracker, champagne mousse, pomegranate seeds, blood orange

Gingerbread bundt cake - Cranberry sauce, vanilla icing, gingerbread cookie

Vanilla orange panna cotta (gf) - Blackcurrant sauce, orange segments, meringue cookie

Eggnog cheesecake - Rumchata mousse, caramel sauce, cinnamon shortbread

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 / gfo

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
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
lime juice
cucumber ribbon garnish



SAINT JOHN'S
RESORT