



Christmas Eve Celebration at the GrainHouse 2019
4pm - 8pm

RAW BAR

Shrimp cocktail, seafood salad, smoked salmon

ANTIPASTO TABLE

Imported charcuterie and artisanal cheeses, imported olives, artichoke salad, traditional breads, pasta salads, Caesar salad

CHAFING DISHES

Prince Edward Island mussels fra diavolo
Crispy fried Atlantic calamari, marinara sauce
Sicilian eggplant napoleon, fresh mozzarella curds, basil
Faroe Island salmon, bell pepper couscous, grapefruit butter
Herb-roasted chicken, wild mushrooms, ancient grains, Marsala sauce
Three-cheese ravioli, butternut squash, toasted pinenuts, sage sauce
Honey-lacquered pit ham, pineapple compote
Roasted fingerling potatoes, rosemary, garlic
Oven-roasted yams, coconut, pecans, molasses
Cauliflower gratin, toasted chestnuts, fried shallots
Sautéed seasonal vegetable medley

CARVING STATION

Roasted boneless black Angus prime rib with horseradish au jus
Oven-roasted steamship pork with cinnamon-candy-apple sauce

ACTION STATION

Pad Thai noodles, chicken, shrimp, pork, Asian condiments and vegetables

KIDS CORNER

Meatball parmesan, vegetable quesadilla, mac and cheese, French fries
Grilled chicken and broccoli

DESSERT BUFFET

Holiday dessert cornucopia, fresh baked pies, cakes, cobbler, bread pudding, pastries, cookies

Adults \$52.95, Children 4-10 \$24.95, Children 3 and under complimentary
Does not include beverages, tax or gratuity