



Granite Restaurant & Bar™



The Centennial™

❄️❄️❄️ *Holiday Menus* ❄️❄️❄️

CHEF'S SEASONAL BUFFET

Seasonal Bisque

Spinach Salad with Diced Figs and Candied Walnuts

Choose: Pan Seared Pork with Fennel and Pear Slaw in a Cider Demi-Glace OR Rosemary Chicken in a Red Wine Demi-Glace with Seasonal Chutney

Quinoa with Roasted Squash, Dried Cranberries, and Goat Cheese

Sour Cream and Chive Mashed Potatoes

Roasted Vegetable Medley

Seasonal Dessert

Roasted Coffee, Decaf, Assorted Harney & Sons Teas, Soft Drinks and Water

\$38 Per Person

PLATED DINNER

SALADS

House Salad with a Balsamic-Honey Vinaigrette

Seasonal Salad

Traditional Caesar

ENTRÉES

Apple Cider Brined Turkey Breast with Traditional Gravy

Grilled Ham Steaks with Pineapple Salsa

Lemon Butter Basted Faroe Salmon with Brown Butter Hollandaise

Quinoa with Roasted Red Pepper, Goat Cheese and Spinach Stuffed Portabella

Walnut Crusted Sweet Potato with Fresh Cranberry Jam

(Plated Dinner Upgrade - Substitute One Choice Below with One Choice Above for an Additional \$5 - \$10 Per Person)

6 ozs. Grilled Filet Mignon with Red Wine Demi-Glace - \$5

Slow Roasted Prime Rib Carving Station with Traditional Pan Jus - \$10

VEGETABLES

Roasted Garlic, Broccoli and Cauliflower

Roasted Brussels Sprouts with Diced Applewood Smoked Bacon

Seasonal Local Vegetable Medley

Buttered Green Bean Amandine

Honey Glazed Baby Carrots

STARCHES

Olive Oil and Garlic Roasted Mini Potatoes

Butter and Horseradish Yukon Crushed Potatoes

Dried Fruit and Almond Rice Pilaf

DESSERTS

Chef's Choice Seasonal Pie

Chef's Choice Seasonal Cake

Chocolate Mousse with Whipped Cream and a Pirouette Cookie

Assorted Ice-Creams and Sorbets

Roasted Coffee, Decaf, Assorted Teas, Soft Drinks and Water

Two Entrées - \$50 Per Person | Three Entrées - \$55 Per Person

Add a Plated Dessert - \$3 Per Person

For our Plated Menu, 1 salad, 2-3 entrées, 1 vegetable, 1 starch and/or 1 dessert option are chosen ahead of time by you. Guests must then choose from the entrée options you supply them before your event. Final count and entrée selections are due two weeks prior, and we kindly ask that you provide placecards with guests' names and entrée choices for your dinner the day of.