Weathervane Holiday Menu

Hors d'oeuvres Display

Minimum of 25 guests
Priced per two dozen unless noted | Displays serve 25 guests

COLD SELECTIONS
- $100 | Michigan Cherry Chicken Salad in Filo Cups
- $125 | Smoked Salmon Cucumber Bites
- $100 per display | Chef's Holiday Sweets Display
- $250 per display | Holiday Cheese & Charcuterie Display

HOT SELECTIONS
- $75 | Bacon-Wrapped Figs
- $100 | Wild Mushroom Tartlets
- $100 | Beef or Chicken Satay with Curry Peanut Sauce
- $100 | Spinach-Artichoke Stuffed Mushroom
- $125 | Mini Beef Wellington
- $125 per display | Maple-Bourbon Meatballs
- $100 per display | Spinach Artichoke Dip

Holiday Dinner Buffet

$48 per person | Minimum of 25 guests

STARTER | Select One
- Winter Greens Salad | Pear, Dried Cherries, Candied Pecans, Goat Cheese, Maple Vinaigrette
- Great Lakes Chowder

ENTRÉES & SIDES
- **Select Two:** Braised Short Rib, Chicken Marsala, Maple-Dijon Salmon, Forest Mushroom Pasta
- **Select One:** Whipped Potatoes or Wild Rice Pilaf
- Grilled Broccolini

DESSERT
- Chef's Holiday Dessert Display | Mini Cheesecakes and Chocolate Desserts

OPTIONAL CARVING STATION | PRICE BASED ON MARKET
Slow Roasted Prime Rib or Roasted Beef Tenderloin

Winter Gathering Dinner

$52 per person | Minimum of 15 guests
May offer one or two preselected entrée(s)
Guaranteed entrée(s) counts due 14 days prior

STARTER
- Winter Greens Salad | Pear, Dried Cherries, Candied Pecans, Goat Cheese, Maple Vinaigrette

ENTRÉE | Select One or Two
- Braised Beef Short Rib | Yukon Potato Purée, Broccolini, Red Wine Demi
- Maple-Dijon Salmon | Wild Rice Pilaf, Roasted Vegetables, Maple Mustard Beurre Blanc
- Roasted Pork Chop | Seasonal Field Mushrooms, Carrot, Garlic Mashed Potatoes, Chutney

DESSERT | Select One
- Dark Chocolate Torte with Cherry Compote
- Cherry Cheesecake

Grand Holiday Dinner

$68 per person | Minimum of 15 guests
May offer one or two preselected entrée(s)
Guaranteed entrée(s) counts due 14 days prior

STARTER | Select One
- Roasted Beet & Kale Salad | Carrots, Red & Golden Beets, Toasted Pecans, Kale, Goat Cheese, Maple Pecan Dressing
- Great Lakes Chowder

ENTRÉE | Select One or Two
- 6oz Beef Tenderloin | Potato Gratin, Asparagus, Wild Mushroom Demi
- Pan Roasted Salmon | Farro, Grilled Asparagus, Beurre Blanc
- Airline Chicken Breast | Wild Mushroom Risotto, Grilled Broccolini, Natural Jus

DESSERT | Select One
- Dark Chocolate Torte with Cherry Compote
- Cherry Cheesecake

ALL DINNER MENUS
- Bread basket with whipped butter included
- Beverages ordered separately

(++) All menu prices are subject to applicable tax of 6% and a service charge of 22%. All prices are subject to availability and market price adjustments. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

READY TO MAKE YOUR SELECTION?
Our sales team is ready to assist you throughout the planning of our holiday event. Contact Emily Jensen at:

emily.jensen@cottoncollection.com
231.348.6017