

HOLIDAY DINNER MENU

Three Course Plated Dinner | \$44 per person

First Course – Choose one

Hearts of romaine, roasted Michigan apples, crumbled feta cheese and creamy garlic dressing

Artisan greens with farmhouse cheddar, pickled red onion and roasted shallot vinaigrette

Butternut squash and maple bisque in a puff pastry dome

Second Course – Choose one

Herb brined airline breast of chicken, confit thigh, sweet potato and poblano hash, braised kale, applewood bacon and mustard sauce

Seared bistro filet, rosemary roasted yukons, buttered green beans and wild mushroom-sherry cream

Seared salmon filet, truffled potato puree, leek confit and champagne-saffron sauce

Third Course – Choose one

Pumpkin cheesecake, whiskey caramel, sugar and spiced pecans

Chocolate soufflé cake, cinnamon anglaise and gingerbread

Also included: artisan bread and butter, illy caffeinated coffee, illy decaffeinated coffee, iced tea and hot tea service

Dinner Buffet | \$59 Per Person

Leaves of baby spinach, candied pecans, farmhouse cheddar and whole grain mustard vinaigrette

Salad of roasted beets, local chevre and arugula with white balsamic vinaigrette

Israeli couscous with marinated olives, sundried tomatoes and turmeric

Maple glazed breast of turkey

Rosemary roasted pork loin with raisin compote

Sweet potato casserole with almond streusel

Apple and sage dressing

Green beans with butter and fresh dill

Oven roasted endive

Almond cake with cranberry coulis

Flourless chocolate peppermint cake

Pumpkin pie tartlets

Artisan bread and butter

Illy caffinated coffee, illy decaffeinated coffee, iced tea and hot tea service

Minimum of 25 guests for buffets. An additional \$7 per person surcharge will apply for groups under 25 guests.

A customary 6% sales tax and 22% service charge will be added to all food and beverage prices.



JW MARRIOTT
GRAND RAPIDS