

## International Christmas Buffet 2011

3:00PM-7:00PM

Adults	\$31.95
Young Adults (13-17)	\$19.95
Children (5-12)	\$5.95
Children (4 and under)	\$1.95
Children at Heart (60+)	\$14.95

*To Whet The Appetite, An Artful Display Of:*

Winter Salad of Baby Arugula, Dried Cranberries, Toasted Walnuts,  
 Maple-Balsamic Vinaigrette, Locally Produced Gore-Dawn-Zola Cheese  
 Baby Lettuces with Seasonal Vegetables and Dressings  
 Crack-n-Eat Maine Jonah Crab Cocktail  
 Minestrone Soup

*Professionally Trained Chef Prepared:*

Wild Mushroom Ravioli with Roasted Cippolini Onions, Aged Asiago, and  
 White Truffle Oil, Potato Gnocchi Bolognese with Fresh Sage  
 and Reggiano Cheeses

*Carved by a Professionally Trained Chef:*

“Who-Ville Roast Beast”  
 Christmas Goose  
 Slow-roasted Breast and Braised Leg with Candied Ginger-Cranberry Sauce,  
**A Mountain Club Tradition!**  
 Maple Mustard Glazed Fresh Ham  
 Rosemary-Garlic Roast Sirloin of Beef with Horseradish Jus

*Accompanied By A Sumptuous Buffet To Feature:*

Atlantic Salmon with Bell Peppers and Applewood Smoked Bacon “Jam”  
 Smoked Maple Brined Turkey Breast with Maple-Apple Cider Glaze  
 Gemelli Pasta Rustica; Pasta Baked with Seasoned Ricotta, “Gravy”,  
 Fresh Basil and Mozzarella  
 Brown Sugar Roasted Butternut Squash Mash  
 Garlicky Green Beans  
 Mashed New Potatoes with Chives  
 Apple-Chestnut Dressing  
 Gramma Billie’s Sweet Potato “Soufflé”  
 Glazed Baby Carrots  
 “Better Than Mom’s” Pan Gravy  
 Assorted Fresh Baked Breads and Whipped Butter

*Pastry Chef’s Viennese Pastry Table*

Assorted Traditional and “New Favorite” Desserts, including  
 Fresh Gingerbread with Whipped Cream, Egg Nog Cheesecake,  
 and Peppermint Stick-Chocolate Mousse