



HOLIDAY MENU

Plated Dinner Entrées

Bacon Wrapped Turkey Steak
with Butternut Squash Risotto
and Green Bean Bundle
\$28

Sous Vide Porchetta
with Cornbread Dressing
Sweet Potatoes, Apples and
Roasted Asparagus
\$30

Roasted Airline Chicken Breast
with Red Roasted Potatoes and
Brussels Sprout Succotash
\$26

Herb Crusted Beef Tenderloin
with Roasted Root Vegetable Medley
and Walnut Pesto and Béarnaise
\$36

Two Dual Lamb Chops
with Brik Fried Potatoes
Roasted Asparagus and Mint Demi-Glace
\$32

Salads

Beets with Grapefruit and Goat Cheese
on Field Greens with Citrus Vinaigrette
Roasted Baby Carrot Salad with Radishes,
Walnuts and Ginger Dressing
Apple and Cherry Salad on Greens with
Asiago Cheese and Pecans with White Balsamic
and Honey Vinaigrette

Holiday Buffets

Carved Ham & Turkey
Mashed Potatoes
Green Bean Casserole
Garden Salad with Assorted Dressings
Pull apart Rolls
Turkey Gravy
\$24

Carved Prime Rib
Baked Chicken
Au jus
Roasted Potatoes
Roasted Mix Vegetables
Caesar Salad
Yeast Dinner Rolls
\$32

Carved Beef Steam Ship
Demi-Glace
Mashed Potatoes
Roasted Mixed Vegetables
Garden Salad with Assorted Dressings
Yeast Dinner Rolls
\$26

Complimentary Holiday Desserts

Pick two!

Chocolate Lover's Cake
Vanilla Cheesecake with Assorted Fruit Topping
Marshmallow Molasses Dessert Sammich

Booking Specials

Complimentary
Holiday Centerpieces
Hot Cocoa or Hot Cider
Holiday Colored Linens


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Room Rental Fee
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Holiday Party by Nov. 16th
at the Crown Room!