

HOLIDAY MENU

APPETIZERS

SMOKED SALMON TARTINE

Sliced French baguette topped with dill-caper crème fraiche and ribbons of cold smoked salmon. 1.95 ea

ARANCINI

Crispy fried saffron risotto balls stuffed with italian sausage & provolone cheese, served with roasted red pepper coulis. 2.75 ea

LAMB KABOBS

Mediterranean spiced lamb sausage with pomegranate glaze and mint yogurt dipping sauce. 2.25 ea

SHRIMP & AVOCADO SHOOTERS

Chilled gulf shrimp and diced avocado in a sweet & spicy south of the border style cocktail sauce with cilantro and lime. 1.95 ea



events@boatwerksrestaurant.com

(616) 796-0740

CHORIZO STUFFED DATES

Wrapped with bacon, served with agro-dolce tomato sauce. 1.95 ea

STONE GROUND POLENTA

Crispy fried polenta cube with goat cheese fondue, garnished with toasted pine nuts and drizzled with local honey. 1.95 ea

TAPENADE SAMPLER

Artichoke, peppadew pepper and kalamata olive tapenades served with crispy pita chips. 1.95 ea

PLATED ENTREES

TRADITIONAL TURKEY DINNER

Carved breast of turkey with herb gravy, traditional sage & sausage dressing, orange cranberry relish, mashed potatoes and vegetable medley. 19.95

SOUTHERN STYLE TURKEY DINNER

Carved breast of turkey with caramelized onion gravy, bacon-cornbread dressing, southern style green beans with garlic & ham, mashed sweet potatoes, buttered sweet corn. 19.95

LAND & SEA

5 oz. bistro steak with wild mushroom demi-glace and 3 crabmeat stuffed jumbo shrimp with cognac-shrimp cream, herb roasted Yukon gold potatoes and seasonal fresh vegetable. 28.95

CHILE-COFFEE CRUSTED CARVED BEEF TENDERLOIN

Port wine-fig demi-glace, herb & garlic roasted root vegetables, broccoli milanese. 27.95

PROSCIUTTO WRAPPED CHICKEN

Breast of chicken stuffed with herbed goat cheese, spinach and artichoke, then wrapped in shaved prosciutto ham. Topped with a sun dried tomato white wine butter sauce and served with saffron rice pilaf and seasonal fresh vegetable. 21.95

CRABMEAT CRUSTED BAKED SALMON

Scottish Salmon topped with a creamy parmesan & crabmeat spread, baked golden and topped with a fresh tomato-basil chutney. Served with saffron rice pilaf and seasonal fresh vegetable. 23.95

ROSEMARY & FENNEL ROASTED RACK OF PORK

Heritage breed all natural rack of pork slow roasted and served with balsamic glazed cipollini onions, marsala-pancetta jus, herb & garlic roasted root vegetables and broccoli milanese. 19.95

HOLIDAY MENU



events@boatwerksrestaurant.com

(616) 796-0740

DESSERTS

WARM CARAMEL APPLE BREAD PUDDING

With brandy-caramel sauce and fresh whipped cream. 4.95
add \$1 for a la mode

PEPPERMINT STICK ICE CREAM

Drizzled with chocolate sauce and garnished with a mini
candy cane. 3.25

FLOURLESS CHOCOLATE TORTE

Rich, dark chocolate torte, with Chantilly whipped cream and
fresh berry coulis. 5.95

HOLIDAY PIE DISPLAY

An assortment of pumpkin, pecan, apple and cherry pies. 5.95

VANILLA BEAN CHEESECAKE

House-made with organic Madagascar bourbon vanilla beans and
graham cracker crust. Your choice of plain, strawberry sauce or
turtle topping. 4.95

MINI DESSERT TABLE

Assorted trays and platters of bite sized desserts including cookies,
dessert bars, brownies, petit fours and mini eclairs. 5.25

GOURMET SWEET TABLE

An assortment of cakes, pies, cheesecakes, chocolate mousse, crème
brulee, dessert bars & cookies. 7.25

TRADITIONAL HOLIDAY BUFFET 25.95

MIXED GREEN SALAD WITH DRIED CHERRIES, PECANS
AND GRUYERE

WALDORF SALAD

WARM CIABATTA ROLLS WITH BUTTER

CARVED BREAST OF TURKEY WITH HERB GRAVY

BROWN SUGAR GLAZED HAM WITH PINEAPPLE
CHUTNEY

MASHED POTATOES

TRADITIONAL SAGE & SAUSAGE DRESSING

GREEN BEAN CASSEROLE

BUTTERED SWEET CORN

HERB & GARLIC ROASTED ROOT VEGETABLES