

GRANLIBAKKEN'S

2019 Christmas Dinner Celebration



Dinner Options

Holiday Apple Salad - sliced apples, honey, mixed greens, dried cranberries, pecan halves

and crumbled blue cheese GF

Platter with avocados, tomatoes, red onions, feta cheese, garlic lime vinaigrette

Butter Lettuce Salad with Granlibakken's Signature Swiss Country Dressing GF

Prime Rib of Beef, Au Jus, Creamed Horseradish Sauce

Carving Station GF

Cranberry Balsamic Roasted Chicken GF

Creamy grits with Southern Style sautéed shrimp

Vegetarian Roasted Cauliflower With blue cheese crumbles, sliced pepperoncinis and

house made creamy blue cheese dressing GF

Mashed Potatoes with Gravy GF

Brussel Sprouts with crispy pancetta DF & GF

Acorn Squash & Carrots DF & GF



Traditional Yule Logs, Assorted Pies, Cakes and Christmas Cookies

Carrot Cake GF

Vegan Sorbet (available on request)

Fresh Fruit Platter

*Allergens & Gluten Free Information:
While we do our very best to provide gluten free choices for our guests.
Please be aware that we do not have a gluten free dedicated oven, pans, or utensils.
This also pertains to dairy, fish, soy, tree nuts, peanuts, eggs and shellfish.
Thank you,*

Granlibakken Kitchen Management