



Haworth Inn & Conference Center  
 2009 Holiday Menu



Non-Alcoholic Egnog & Warm Spiced Cider – \$3.50 per person  
 Includes holiday candies and nuts

*Hors D'oeuvres*

*Jumbo Shrimp Cocktail*  
 Jumbo chilled shrimp served with tangy cocktail sauce  
 and fresh lemon  
 4.50pp

*Spinach & Artichoke Dip*  
 Served warm with toasted baquette  
 2.50pp

*Miniature Crab Cakes*  
 Served with chipotle aioli sauce.  
 3.25pp

*Brie with Candied Pecans & Carmel Sauce*  
 Served with fresh grapes, strawberries & slices of  
 French baguette  
 2.50pp

*Chicken Purses*  
 Puff pastry filled with apricot, cranberry,  
 cream cheese and chicken  
 2.75pp

*Cheese Tray*  
 Imported and Domestic cheese display  
 served with crackers  
 150.00 Per 50 people

*Served Entrees*

*Stuffed Whitefish*  
 Seared fresh whitefish stuffed with crab and baby  
 shrimp. Served with a roasted shallot white cream  
 sauce. Accompanied with roasted red skin potatoes and  
 fresh broccoli.  
 19.00

*Traditional Turkey Dinner*  
 Roasted Tom turkey hand carved and served over  
 cornbread stuffing. Accompanied by mashed potatoes  
 with pan gravy and seasonal vegetables  
 18.00

*Stuffed Pork Loin*  
 Pork loin stuffed with Italian sausage, caramelized  
 onions, bread stuffing and roasted fennel. Served with  
 smashed red skin potatoes and fresh green beans.  
 18.00

*Grilled Chicken with Sun-dried Tomato Cream*  
 Grilled chicken breast served with a sun-dried tomato  
 cream, gorgonzola cheese and fresh basil over  
 pappardelle herb pasta.  
 17.00

*Apple Stuffed Chicken*  
 Chicken filled with sourdough bread, Michigan apples,  
 bacon, fresh sage and parsley served with a cider sauce,  
 Golden jewel blend with toasted pine nuts and glazed  
 baby carrots.  
 17.00

*Beef Tenderloin*  
 Grilled beef tenderloin with a Dijon garlic crust served  
 with béarnaise sauce, Swiss potato gratin and  
 seasonal vegetables  
 22.00

*Grand Holiday Buffet*

- Harvest Salad
- Roast Turkey
- Virginia Baked Ham
- Chef-Carved Roast Beef
- Stuffed Pork Loin
- Stuffed Whitefish
- Apple Stuffed Chicken
- Corn Bread Dressing
- Smashed Red Skin Potatoes
- Glazed Carrots
- Green Beans
- Pan Gravy
- Cranberry Relish
- Warm Rolls and Butter

Choose Two Entrees: 24.00 Choose Three Entrees: 27.00

All food and beverage is subject to an 18% service charge and 6% sales tax.



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*Cheesecakes*

*\$3.95*

*Apple Crisp Cheesecake*

Crunchy streusel and baked apples atop a fresh baked  
cheesecake, drizzled with caramel sauce

*Caramel Apple Cheesecake*

Apples and caramel swirled in the cheesecake and  
topped with caramel mousse

*Pumpkin Cheesecake*

Topped with cream cheese mousse and Candied  
Pecans

*New York Cheesecake*

Original creamy plain cheesecake set atop a strawberry  
glaze with whipped cream

*White Chocolate Cranberry Cheesecake*

Swirls of white chocolate mixed with dried cranberries and topped with white chocolate mousse

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*and More*

*Chef Randy's Chocolate Bread Pudding*

Served with hot fudge sauce and vanilla ice cream

*\$4.00*

*Harvest Strudel*

Roasted apples and walnuts with cinnamon  
in phyllo pastry. Served with cider butter sauce

*\$4.00*

*Gingerbread Pear Cake*

Fresh pears in a gingerbread cake batter topped with honey mousse

*\$3.95*

*Caramel Apple Pie*

Served with cinnamon and whipped crème

*\$3.00*

*House Specialty Apple Crisp*

Sweet and tart apples covered with a crunchy oatmeal crust  
served with vanilla ice cream

*\$3.00*

*Mini Hot Fudge Chocolate Cake*

*\$2.50*