

# HOLIDAY MENU

## HIGHLAND SPRINGS RANCH & INN



### DINNER

*\$45 per person plus taxes & gratuities*

- Fresh Dinner Rolls
- Salad Bar  
*Toppings:* Avocados, Croutons, Tomatoes, Sunflower Seeds, Dried Cranberries  
*Dressing (select two):* Lavender Balsamic, Highland Citrus, House-made Ranch, French Dressing, Raspberry Dressing
- Entrees *(select two)*  
Grilled Chicken Breast with 123 Farm Herbs and Olive Oil  
Baked Salmon with Lemon & Dill  
NY Strip
- Sides *(select two)*  
Rice Pilaf, Oven Roasted Potato Wedges, Mashed Potatoes, Potato Au Gratin, Mac & Cheese, Seasonal Vegetables
- Dessert *(select one)*  
Apple Crisp with Whipped Cream  
Bread Pudding with Caramel Sauce  
Carrot Cake  
Tiramisu  
Tuxedo Cake

### BRUNCH

*\$35 per person plus taxes & gratuities*

- House Baked Bread with Butter & Jam
- Pancakes or French Toast
- Mini Danishes
- Granola Bar with Yogurt
- Scrambled Eggs
- Bagels with Smoked Salmon
- Farm Potatoes
- Fresh Fruit Salad
- Orange Juice

### LUNCH

*\$25 per person plus taxes & gratuities*

- Farmer's Salad with Lavender Balsamic Dressing
- Seasonal Soup
- Quiche Lorraine, Chef's Choice Pasta or Sandwich (Beef Brisket or Panini Toscani)
- Apple Crisp with Whipped Cream or Brioche Bread Pudding with Lavender Ice Cream

*All meals are served buffet-style. Price includes private dining room rental (4 hours), white linens, tables, chairs, plates, glassware, flatware & set-up. Bar service available.*