

The background is a solid red color. At the top, a string of festive decorations hangs across the width of the page. From left to right, the decorations are: a snowflake, a gingerbread tree, a gingerbread girl, a gingerbread house, a gingerbread boy, a five-pointed star, a candy cane, and a bell. Below these decorations, the title "Gingerbread Bash Menu" is written in a large, white, stylized font with a slight shadow effect.

Gingerbread Bash Menu

Diner:

Vegan Sweet Potato Fries
Griddled Brie and Turkey with Cranberry Sauce
Kale Caesar Salad
Artisan Grains Salad, Mini Sweet Peppers, Cinnamon and Clove Pickled Onions, Lavender Chevre, Roasted Ci-Ci, Blood Orange Balsamic

Grill Special:

Chargrilled Sirloin Steaks, Peppercorn Au Jus

Horseradish Sour Cream Mash

Sage and Rosemary Roasted Winter Roots

B2B:

Maple Herb Roasted Game Hens

Anise Spiced Wild Rice with dried fruits

Roasted Asparagus

Global:

Mole Poblano Roasted Chicken, Pepita Gremolata and Pomegranate
Jalapeno Creamed Corn
Chipotle Honey Garnet Yams
Signature Noodle Bar with:
5 spice Pho Broth
Shaved Premium Beef
Togarashi Crusted Tofu
Sweet Potato and Yakisoba Noodles
Classic Noodle Bowl Toppers

Semolina's:

Oven Roasted Open Water Salmon, Hearty Tomato Caper and Olives
Poached Seafood Salad, Citrus, Basil, Crushed Pepper, EVOO
Family Style Antipasti Salad
Buratti Ravioli with Sherry Sage or Lobster Cream
House Baked Breads
Italian Wedding Soup
Pasta Bar

Emily's Garden:

Berberé Spiced Smoked Tofu
Jollof Rice and Dodo Style Plantains
'Creamed' Root Vegetables and Collards

Sweet's:

DIY cookie's
Chai Spice Cake
Ginger Pear and Cardamom Crisp
Warm Mulled Cider, with Orange and Cinnamon Sticks
Hot Cocoa Bar: House made velvety hot cocoa & assorted toppings.