



Christmas AT THE CROSSING

A TRADITIONAL & NOSTALGIC HOLIDAY EXPERIENCE



THE EXPERIENCE

- EXCLUSIVE VENUE SPACE AVAILABLE
- FESTIVE HOLIDAY DÉCOR
- MULTI-COURSE CHRISTMAS DINNER
- PROFESSIONAL SERVICE TEAM
- OPTIONAL BAR PACKAGES
- COZY RIVERSIDE SETTING



A NOSTALGIC HOLIDAY SETTING FESTIVE DINING

Remington House, an elegant space filled with the tradition and nostalgia of Christmas. It is the perfect place for guests to enjoy the festive atmosphere. Innovative menus, carefully crafted by our talented culinary team, showcase traditional recipes with a modern twist.



APPETIZERS
(CHOICE OF TWO)

HONEY WHIPPED FETA
crostini & blistered cherry tomatoes

CLASSIC SHRIMP COCKTAIL
zesty cocktail sauce, lemon wedges

SMOKED BACON & CHEESE ARANCINI
tomato sauce, microgreens

SPANAKOPITA
feta cheese, cucumber tzatziki

STUFFED MUSHROOMS
spinach pesto, parmesan cheese

SALAD
(CHOICE OF THREE)

MIXED ORGANIC GREENS
julienne carrots, red onions, watermelon radish, citrus vinaigrette

THE CROSSING CAESAR SALAD
*herb croutons, parmesan cheese, apple wood smoked bacon, creamy
garlic dressing*

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MEDITERRANEAN GREEK SALAD
pepper, olives, onions, feta cheese, lemon oregano dressing,

WALDORF SALAD
royal gala, raisins, celery, honey maple aioli



SOUP
(CHOICE OF ONE)

CREAM OF WILD MUSHROOM SOUP
snipped chives, fresh chive

ROASTED VEGETABLE SOUP
smoked paprika, basil

MAIN COURSE
(CHOICE OF TWO)

ROASTED TURKEY
chestnut & cranberry stuffing, giblet gravy

BEEF POT ROAST
caramelized onions, red wine demiglaze

PAN SEARED PORK TENDERLOIN
citrus jus, fresh herbs

OVEN BAKED SALMON
house-made chimichurri, dill bernaise

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LEMON & GARLIC MAHI-MAHI
champagne beurre blanc, pea shoots

ALL MAIN COURSES ARE SERVED WITH (2) CHEF'S CHOICE OF STARCH AND (3) SEASONAL VEGETABLES



DESSERT
(CHOICE OF THREE)

STICKY TOFFEE PUDDING

butter caramel sauce, mixed berry, fresh mint

BAKED ALASKA

vanilla sponge cake, chocolate ice cream, strawberry segments

PEACH COBBLER

blackberry gastrique, cinnamon crust

DOUBLE CHOCOLATE CAKE

dark chocolate ganache, mint chantilly

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HAND-CUT FRESH SLICE FRUITS AND BERRIES

seasonal fruit and berries

CHEESE AND CHARCUTERIE BOARD

variety of cheese, dried fruits, nuts cured meat and crackers

COFFEE & TEA

CHRISTMAS COOKIE PLATTER

\$155.00/ PERSON

\$75 FOR CHILDREN UNDER 12

BOOK YOUR CHRISTMAS CELEBRATION

HOST A MEMORABLE HOLIDAY GATHERING AT
THE CROSSING AT GHOST RIVER.

OUR TEAM WILL HELP YOU CREATE A FESTIVE,
SEAMLESS EXPERIENCE FOR YOUR COMPANY.

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DECEMBER DATES FILL QUICKLY — EARLY BOOKING RECOMMENDED.

