

# Holiday Lunch Buffet

## -Salads-

(Choice of 1 Salad)

Mixed Baby Greens with Green Apples, Dried Cranberries, Walnuts and Raspberry Vinaigrette

\*

Baby Spinach with Candied Walnuts, Strawberries, Red Onion,  
Maytag Blue Cheese and Huckleberry Vinaigrette

\*

Classic Caesar with Herbed Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing

## -Entrees-

(Choice of 2 Entrees)

Brown Sugar Glazed Pit Ham with Pineapple Chutney

\*

Wild Alaskan Cedar Plank Salmon

\*

Slow Roasted Pork Tenderloin with Apple Chutney

\*

Roasted Turkey with Homemade Gravy

\*

Butternut Squash Ravioli with Roasted Pepper Coulis

## -Sides-

(Choice of 2 Sides)

Herb Roasted Red Potatoes

\*

Wild Rice Pilaf

\*

House Made Cornbread Stuffing

\*

Boursin Whipped Mashed Potatoes

\*

Steamed Broccoli and Baby Carrots

\*

Haricot Verts with Sliced Almonds

\*

Candied Julienne Carrots

\*

Charred Brussels Sprouts

## -Desserts-

Chef's Choice Holiday Dessert

\$48.00 Per Person

*All Menus are served with Iced Tea, Specialty Blend Coffee and Decaffeinated Coffee*

All Food & Beverage Prices are not guaranteed and subject to change.

All prices are subject to 20% taxable service charge & applicable gross receipts tax currently at 8.1875%.



# Holiday Reception Options

## -Hors d' Oeuvres-

(Passed or Stationary)

Mini Bruschetta with Tomato, Basil, Mozzarella and Balsamic Reduction \$5.00/Per Piece

\*

Spinach, Artichoke and Parmesan Stuffed Mushrooms \$5.00/Per Piece

\*

Roasted Fig, Goat Cheese and Caramelized Onion on Puff Pastry with Balsamic Drizzle \$5.00/Per Piece

\*

Apricot Tartlet with Brie and Caramelized Onion \$5.00/Per Piece

\*

Butternut Squash or Tortilla Soup Shooters \$5.00/Per Piece

\*

Bacon Wrapped Dates \$5.00/Per Piece

\*

Profiteroles with Sliced Beef Tenderloin and Horseradish Crema \$6.00/Per Piece

\*

Lamb Lollipops with Mint Chutney \$6.00/Per Piece

\*

Slow Cooked Duck Breast on Herbed Baguette with Cranberry Pico de Gallo \$6.00/Per Piece

\*

Grilled Cilantro Lime Shrimp Served on Tortilla Chip with Mango Salsa \$6.00/ Per Piece

\*

Sea Scallop Wrapped in Bacon with Honey-Dijon Sauce \$6.00/Per Piece

## -Stationary Displays-

Baked Brie En Croute with Lingonberry Jam, Spiced Pecans, Crackers and Flatbreads  
\$15.00 Per Person

Imported and Domestic Artisanal Cheeses  
with Dried Fruits, Nuts, Grapes, Crackers and Assorted Flatbreads  
\$18.00 Per Person

Antipasto Display with Assorted Olives, Shaved Prosciutto and Salamis,  
Sautéed Mushrooms and Artichokes, Marinated Veggies, Crackers and Breads  
\$18.00 Per Person

Chef's Selection Holiday Desserts  
\$16.00 Per Person

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## Holiday Reception Options Cont...

### -Action Stations-

Chef's Selection of Pasta  
with Italian Sausage, Roasted Garlic, Parmesan, Sun Dried Tomatoes and Assorted Vegetables  
Served with Basil Pesto, Alfredo and Marinara Sauces  
\$16.00 Per Person

\*

Achiote Rubbed Pork Loin  
Served with Cranberry and Green Chile Corn Muffins  
\$18.00 Per Person

\*

Sage Rubbed Roasted Turkey Breast  
Served with Green Chile Corn Bread Stuffing and Pan Gravy  
\$18.00 Per Person

\*

Seafood Paella  
with Chorizo, Morcilla, Mussels, Clams and Shrimp  
\$22.00 Per Person

\*

Slow Roasted Herb Crusted Leg of Lamb  
Served with Mint Chutney  
\$23.00 Per Person

\*

Herb Crusted Beef Tenderloin  
Served with Horseradish Cream and Silver Dollar Rolls  
\$25.00 Per Person

\$150.00/Per Chef

\*1 Chef Required per 50 People

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# Holiday Plated Dinner

-Starters-  
(select one)

Roasted Beet and Goat Cheese Salad with Almond Vinaigrette

\*

Bartlett Pear Salad with Mesclun Greens, Caramelized Walnuts,  
Maytag Blue Cheese and Apple Cider Vinaigrette

\*

Arugula Salad with Blood Orange, Feta, Kalamata Olives, Shaved Red Onion,  
Toasted Almonds and Tangerine Dressing

\*

Spiced Pumpkin and Butternut Squash Soup with Chantilly Cream and Toasted Pepitas

-Entrees-  
(select one)

Duo of Porcini Mushroom Crusted Filet Mignon and Citrus Marinated Scallops  
with Charred Broccolini, Duck Fat Roasted Baby Carrots and Truffle Veal Reduction  
\$95.00 Per Person

\*

Seared Petit Filet Mignon  
with Mushroom Risotto, Roasted Root Vegetables and Classic Demi Glace  
\$80.00 Per Person

\*

Pan Seared Organic Salmon  
with Cranberry Wild Rice, Roasted Brussels Sprouts and Blood Orange Beurre Blanc  
\$70.00 Per Person

\*

Roasted Pork Loin  
with Whipped Sweet Potatoes, Rosemary Roasted Turnips, Swiss Chard and Pork Au Jus  
\$65.00 Per Person

Mushroom and Spinach Stuffed Chicken Breast  
with Brouleed Sweet Potatoes, Charred Broccolini, Homemade Cranberry Sauce and Thyme Garlic Jus  
\$65.00 Per Person

\*

Stuffed Poblano Chile with Corn, Tomato and Black Beans,  
Served Over Cilantro Rice with Almond Chile Negro Mole  
\$55.00 Per Person

-Desserts-  
(select one)

Vanilla Bean Crème Brulee

\*

Chocolate Lava Cake

\*

Apple Tart Tatin with Caramel Sauce and Orange Cardamom Ice Cream

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## Holiday Dinner Buffet #1

- Carrot and Roasted Beet Salad with Walnuts and Dates
  - Hearts of Romaine with Chile Caesar Dressing and Toasted Pine Nuts
  - Penne Pasta with Basil Pesto and Sun Dried Tomatoes, Asparagus, Kalamata Olives
    - Filet of Beef Tenderloin with Truffle Au Jus
  - Seared Pistachio Crusted Salmon with Basil and Red Pepper Butter Sauce
    - Butternut Squash Risotto
  - Yukon Gold Potato Gratin with Artichokes and Leeks
  - Sautéed Green Beans with Goat Cheese Béchamel Sauce
    - Chef's Selection Holiday Dessert Station
- \$65.00 Per Person

## Holiday Buffet Dinner #2

- Roasted Butternut Squash and Apple Bisque
  - Caesar Salad with Shaved Parmesan and Herbed Croutons
  - Sweet Potatoes, Celery Root, Charred Corn, Roasted Peppers, Cranberries and Citrus Vinaigrette
    - Vine Ripened Tomatoes, Mozzarella with Balsamic Reduction
  - Herb Roasted Turkey with Cornbread Stuffing and Cranberry Sauce
    - Citrus-Brined Pork Loin, Roasted Apples, Calvados Jus
  - Lemon Poached Salmon with Slow Roasted Veggies with Lemon Bruere Blanc
    - Whipped Sweet Potatoes with Spiced Pecan Meringue
    - Bourbon Glazed Carrots with Spiced Black Walnuts
  - Chef's Selection Holiday Dessert Station
- \$55.00 Per Person

## Holiday Buffet Dinner #3

- Chimayo Chile Chicken Tortilla Soup
  - Southwestern Caesar Salad with Black Beans, Roasted Corn, Red Chile Croutons and Chipotle Caesar Dressing
    - Nopales Salad with Roasted Corn, Jalapenos and Cilantro Lime Vinaigrette
  - Choice of Chicken, Beef or Cheese Enchiladas Smothered in Red or Green Chile
    - Red Chile Pork and Green Chile Chicken Tamales
  - Spanish Style Arroz with Sautéed Carrots, Onion and Celery
  - House Made Salsa, Shredded Cheese, Sour Cream, Guacamole and Pico de Gallo
    - Chef's Selection Holiday Dessert Station
- \$50.00 Per Person

All Meals Include Assorted Dinner Rolls, Iced Tea, Coffee and Hot Tea Service

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