

# Holiday Buffet Package I

\$59.00 ++ PER PERSON

## SALADS INCLUDE

### HOUSE SALAD

Cucumbers, Tomatoes, Onions, Carrots, Croutons served with House-made Ranch Dressing and House-made Italian Dressing

### GREEK PASTA SALAD

Gemelli Pasta, Kalamata Olives, Red Pepper, Feta Cheese, Red Onions

### GRILLED VEGETABLE SALAD

Zucchini, Yellow Squash, Onions, Garlic, Peppers and Balsamic Dressing

### SPINACH SALAD

Organic Spinach, Seasonal Greens, Cherry Tomatoes, Toasted Almonds, Olives, Smoky Dijon Vinaigrette

## ENTRÉES

Choice of Two:

*Vegetarian Options Available*

### GRILLED SALMON

Corn Coulis, Fried Leeks and Chive Oil

### BLUE CORN CRUSTED CHICKEN

Tomato and Mushroom Fricassee

### HERB CRUSTED TRI TIP

Roasted Garlic Demi and Horseradish Cream

### CRACKED PEPPER CHICKEN

Orange Gastrique

### MUSTARD HERB RUBBED PORK LOIN

Fig and Shallot Balsamic Arugula Salad

### PAN SEARED SEA BASS

Orange Pepper Sauce, Ragout, Artichoke Hearts, Kalamata Olives, Fennel and Sun Dried Tomatoes

### HERB ROASTED TRI TIP OF BEEF

Available as a Carving Station  
*Add \$150.00 Chef Fee For Carving Station*

\*All Pricing Subject to 22% Service Charge & 9.3% Sales Tax\*

**SIDES**

Choice of One:

**HERB ROASTED FINGERLING POTATOES,  
COTIJA MASHED POTATOES, LOADED TWICE BAKED POTATOES,  
MANCHEGO CHEESE WHITE POLENTA, HERB RISOTTO,  
GREEN CHILE GRITS**

Choice of One:

**BROCCOLINI, ASPARAGUS, HARICOT VERTS, BABY CARROTS**

**FRESH BAKED ROLLS AND WHIPPED BUTTER**

**CHEF'S CHOICE HOLIDAY DESSERT STATION**

**COFFEE, ICED TEA AND LEMONADE**

Served with Cream and Sweeteners

**VEGETARIAN ENTRÉE OPTIONS**

**ROASTED ROOT VEGETABLE PAVE**

With Roasted Pepper Coulis

**TWO ONION GOAT CHEESE POLENTA CAKE**

With Roasted Vegetable Ratatouille and Wilted arugula

**VEGETABLE PAELLA**

With Saffron Scented Rice and Wilted Greens

# Holiday Buffet Package II

\$75.00 ++ PER PERSON

## SALADS INCLUDE

### **HOUSE SALAD**

Cucumbers, Tomatoes, Onions, Carrots, Croutons served with House-made Ranch Dressing and House-made Italian Dressing

### **APPLE SALAD**

Mizuna Greens, Dried Cranberries, Toasted Walnuts, Granny Smith Apples, Goat Cheese Vinaigrette

### **ARTICHOKE AND PROSCIUTTO SALAD**

Grape Tomatoes, Baby Arugula, Shaved Red Onion, Thinly Sliced Bell Peppers, Fresh Basil Leaves, Shredded Parmesan, Capers, White Balsamic Vinegar, Cold Pressed Olive Oil

### **SOUTHWEST QUINOA SALAD**

Rainbow Quinoa, Red Onions, Tomatoes, Cilantro, Chile Peppers and Lime Juice

## ENTRÉES

Choice of Three:

*Vegetarian Options Available*

### **MAHI MAHI**

Chimichurri Sauce

### **PAN SEARED SALMON**

Chipotle Vinaigrette, Crispy Cotija Micro-Green Salad

### **HERB CRUSTED BEEF TENDERLOIN**

Au Poivre and Horseradish Aioli

### **MACADAMIA NUT CRUSTED CHICKEN BREAST**

Wild Mushroom Cream Sauce

### **CHIPOTLE APRICOT BBQ PORK TENDERLOIN**

Celery Root Apple Slaw

### **HERB CRUSTED BEEF TENDERLOIN**

Available as a Carving Station

*Add \$150.00 Chef Fee For Carving Station*

\*All Pricing Subject to 22% Service Charge & 9.3% Sales Tax\*

**SIDES**

Choice of One:

**BOWTIE ALFREDO**

Fresh Tomato and Basil

**PENNE PASTA**

Basil Pesto, Fresh Tomato, Artichoke, Arugula, Kalamata Olives

**PASTA WITH PUTTANESCA SAUCE**

Onions, Capers, Tomatoes, Garlic, Black Olives, Oregano, Anchovies

Choice of One:

**HERB ROASTED FINGERLING POTATOES,  
COTIJA MASHED POTATOES, LOADED TWICE BAKED POTATOES,  
MANCHEGO CHEESE WHITE POLENTA, HERB RISOTTO,  
GREEN CHILE GRITS**

Choice of One:

**BROCCOLINI, ASPARAGUS, HARICOT VERTS, BABY CARROTS**

**FRESH BAKED ROLLS AND WHIPPED BUTTER**

**CHEF HOLIDAY DESSERT STATION**

Chef's Choice

**COFFEE, ICED TEA AND LEMONADE**

Served with Cream and Sweeteners

**VEGETARIAN ENTRÉE OPTIONS**

**ROASTED ROOT VEGETABLE PAVE**

With Roasted Pepper Coulis

**TWO ONION GOAT CHEESE POLENTA CAKE**

With Roasted Vegetable Ratatouille And Wilted Arugula

**VEGETABLE PAELLA**

With Saffron Scented Rice And Wilted Greens

# Holiday Buffet Package III

\$85.00 ++ PER PERSON

## SALADS INCLUDE

### **HOUSE SALAD**

Cucumbers, Tomatoes, Onions, Carrots, Croutons served with House-made Ranch Dressing and House-made Italian Dressing

### **SMOKED DUCK PANZANELLA**

Wax Beans, Dried Cornbread Croutons, Wild Arugula and Grape Tomatoes

### **BLACK RICE EDAMAME SALAD**

Shitake Mushrooms, Green Onions, Cilantro, Rice Wine Vinegar, Sesame Oil

### **SOUTHWEST CAESAR SALAD**

Fresh Romaine, Chile Lime Scented Corn Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

## ENTRÉES

Choice of Three:

*Vegetarian Options Available*

### **CITRUS ROASTED BONE IN CHICKEN OVER WILD ARUGULA**

Chimichurri and Summer Pico

### **FIRECRACKER MEXICAN WHITE SHRIMP OVER SOUTHERN POLENTA**

Lobster Cream Sauce

### **HERB CRUSTED RACK OF LAMB/HERB CRUSTED PRIME RIB**

*(choice of one)*

Blackberry Veal Demi

### **PAN SEARED DUCK**

Maple Orange Glaze

### **GRILLED SALMON**

Lemon Caviar Beurre Blanc

### **HERB CRUSTED RACK OF LAMB**

Available as a Carving Station  
*Add \$150.00 Chef Fee For Carving Station*

\*All Pricing Subject to 22% Service Charge & 9.3% Sales Tax\*

**SIDES**

Choice of One:

**HERB ROASTED FINGERLING POTATOES,  
COTIJA MASHED POTATOES, LOADED TWICE BAKED POTATOES,  
MANCHEGO CHEESE WHITE POLENTA, HERB RISOTTO**

Choice of One:

**BROCCOLINI, ASPARAGUS, HARICOT VERTS,  
BABY CARROTS, FRIED BRUSSEL SPROUTS**

**FRESH BAKED ROLLS AND WHIPPED BUTTER**

**CHEF HOLIDAY DESSERT STATION**

Chef's Choice

**COFFEE, ICED TEA AND LEMONADE**

Served with Cream and Sweeteners

**VEGETARIAN ENTRÉE OPTIONS**

**ROASTED ROOT VEGETABLE PAVE**

With Roasted Pepper Coulis

**TWO ONION GOAT CHEESE POLENTA CAKE**

With Roasted Vegetable Ratatouille And Wilted Arugula

**VEGETABLE PAELLA**

With Saffron Scented Rice And Wilted Greens