



HOLIDAY PLATED DINNER SELECTION

Choice of

Wild Mushroom Bisque en Croute

or

*Hearts of Palm and Green Romaine
Caesar Dressing and Parmesan Crostini*

Choice of Entrée

(Pre-selected)

Grilled Salmon

With Lobster Succotash

or

Grilled New York Steak

With Truffled Pomme Macair, Caramelized Onions, and Port Wine Demi

or

Roasted Airline Chicken Breast

With Ratatouille and Marinated Artichokes

Variety of Fresh Baked Rolls and Butter

Holiday Dessert Buffet

An Assortment of the Pastry Chef's Special Holiday Treats and Chocolate Truffles

HOLIDAY BUFFET DINNER

Soup

Lobster Bisque with Armagnac

Salads

Mesclun Greens with Dried Cranberries and Ginger Pear Dressing

Tuscan Bread Salad

Grilled Asparagus Garnished with Toasted Pine Nuts and Balsamic Reduction

Imported Cheese Display with Fresh and Dried Fruits

Assorted Breads, Crostini, and Crackers

Entrée Selections

Pan-Seared Salmon with Saffron Cream and Oven Roasted Tomatoes

With Cremolata and Grilled Fennel

Farfalle Pasta with Gorgonzola and Walnuts

Carving Station

Roasted Turkey Breast

With Sourdough Rolls and Orange Cranberry Relish

Roasted Boneless Prime Rib

With Crusty Hard Rolls, Au Jus, and Horseradish Cream

Accompaniments

Mélange of Baby Vegetables

Candied Maple Syrup Yams

Roasted Chestnut and Leek Stuffing

Smashed Yukon Gold Potatoes

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