

Holiday Menus



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Wintertide Buffet

(Minimum of 25 Guests)

Mixed Greens Salad with Ranch, Blue Cheese and Vinaigrette Dressings

Fennel and Orange Salad with Golden Raisins and Citrus Honey Dressing

Butternut Squash Velouté with Spiced Cream

Roast Turkey Breast with Cranberry Orange Relish and Giblet Gravy

Basket of Assorted Breads

Whipped White Potatoes • Cornbread Sage Stuffing

Winter Vegetables

Entrée

(Select One)

Baron of Beef with Horseradish

Garlic Aioli and Natural Jus (with carver)

Herb Roast Salmon with Maple and Brown Sugar Glaze

Pit Smoked Ham with Orange Champagne Sauce

Desserts

Bouchée de Noel, Pumpkin Pie, Apple Pie

Pecan Pie, Raspberry Truffle Torte, Cheese Cake

and Holiday Petit Four

Fresh Brewed Coffee • Decaffeinated Coffee • Hot Tea

\$39 per person

Food and beverage prices do not include service charge (22%) and tax (7%).



Menu prices are for 2011 and are subject to change unless confirmed by a signed Event Order.

Traditional Holiday Buffet

(Minimum of 50 Guests)

Frisée and Arugula Salad with Roast Poach Pears
and Raspberry White Balsamic Vinaigrette

Artichoke Salad with Roasted Red Bell Peppers

Basket of Assorted Breads

Carved Tom Turkey with Cranberry Orange Relish and Giblet Gravy

Roast Sirloin with Mushroom and Shallot Jus

Sliced Pit Smoked Ham with Champagne Sauce

Baked Salmon with Fresh Herb and Dried Tomato Crust

Whipped Potatoes • Cornbread Stuffing

Candied Yams • Winter Vegetables

Desserts

Bouchée de Noel, Pumpkin Pie, Apple Pie

Pecan Pie, Raspberry Truffle Torte, Cheese Cake
and Holiday Petit Four

Fresh Brewed Coffee • Decaffeinated Coffee • Hot Tea

\$49 per person

Food and beverage prices do not include service charge (22%) and tax (7%).



Holiday Elegance Buffet

(Minimum of 50 Guests)

Lobster Bisque with Herb Crème Fraîche
Baby Spinach with Frisée, Blue Cheese and Sherry Black Truffle Vinaigrette
Fennel and Orange Salad with Golden Raisins and Citrus Honey Dressing
Fresh Greens Salad with Lolla Rossa, Red Romaine, Hydro Bibb,
Roasted Pears and Champagne Vinaigrette
Basket of Assorted Breads
Whipped Potatoes • Corn Bread Sage Stuffing
Candied Yams • Winter Vegetables

Carving Station (One Chef)

(Select One)

Roast Tom Turkey with Cranberry Orange Chutney and Giblet Gravy
Slow Smoked Prime Rib with Caramelized Pearl Onion Jus
Pit Smoked Ham with Champagne Sauce

(Select Three)

Roast Chicken Roulade with Cranberry Stuffing and Vin Blanc Sauce
Seared Halibut with Sweet Corn Cream, Pancetta and Cherry Tomatoes
Roast Pork Loin with Apples, Pepitas and Calvados Jus
Warm Water Lobster Tails with Vanilla Mango Relish

Desserts

Bouchée de Noel, Croquembouche, Pumpkin Pie, Apple Pie
Pecan Pie, Raspberry Truffle Torte, Cheese Cake
Assorted Mini French Pastries and Holiday Petit Four
Fresh Brewed Coffee • Decaffeinated Coffee • Hot Tea

\$62 per person

Food and beverage prices do not include service charge (22%) and tax (7%).



Harvest Celebration

Please select one starter, entrée and dessert.

Starter Choices

Tomato and Fennel Bisque

Organic Field Greens with Candied Pecans and Raspberry Vinaigrette

Entrée Choices

Herb Crusted Pork Loin with Candied Sweet Potato
and Orange Champagne Sauce

Cranberry Stuffed Chicken Breast with Corn Bread Stuffing and Natural Pan Gravy

Dessert Choices

Pumpkin Cheesecake • Mini Bouchée de Noel • Cinnamon Raisin Rum Cake

Fresh Brewed Coffee • Decaffeinated Coffee • Hot Tea

\$35 per person

Island Occasion

Please select one starter, entrée and dessert.

Starter Choices

Wild Mushroom Bisque

Cauliflower Smoked Bacon and White Cheddar Soup

Baby Spinach and Fuji Apple Salad with Crumbled Gorgonzola,
Candied Walnuts, Dried Cranberries and Fig Vinaigrette

Entrée Choices

Cumin and Mustard Rubbed Pork Tenderloin with Wild Mushroom
Potato Pancakes and Broccoli with Roasted Garlic and Thyme

Herb Roast Strip Loin with Lobster Mashed Potatoes,
Braised Winter Vegetables and Shiraz Syrup

Baked King Salmon with Cranberry Wild Rice Pilaf,
Capers and Garlic White Wine Emulsion

Dessert Choices

Chocolate Decadence • Cranberry White Chocolate Cheesecake • Apple Tart

Fresh Brewed Coffee • Decaffeinated Coffee • Hot Tea

\$45 per person

Food and beverage prices do not include service charge (22%) and tax (7%).



Classic Elegance

Please select one starter, salad, entrée and dessert.

Starter Choices

Lobster and Asparagus Bisque

Butternut Squash Soup with Cardamom Crème Fraîche

Salad Choices

Pear and Arugula Salad with Chèvre Strudel,

Roasted Baby Beets and Pear Vinaigrette

Baby Spinach and Fuji Apple Salad with Crumbled Gorgonzola,
Candied Walnuts, Dried Cranberries and Fig Vinaigrette

Frisée and Baby Leaf Greens with Shaved Roma Tomatoes,
Buffalo Mozzarella, Crispy Shallots and Balsamic Syrup

Entrée Choices

Filet Mignon with Gruyère Potatoes Au Gratin,

Roasted Asparagus and Tarragon Hollandaise

Seared Sea Bass with Watercress Risotto,

Shaved Fennel and Apple Salad with Mustard Vinaigrette

Herb Crusted Rack of Lamb with Boursin Mashed Potatoes,
Green Tomato Jam and Baby Vegetables

Pan Seared Chicken Supreme with Cranberry Wild Rice Pilaf,
Capers, Garlic and White Wine

Dessert Choices

Dark Chocolate Truffle Torte • Raspberry White Chocolate Pyramid

Pear and Cranberry Tart with Amaretto Crème Anglaise

Fresh Brewed Coffee • Decaffeinated Coffee • Hot Tea

\$60 per person

Food and beverage prices do not include service charge (22%) and tax (7%).



Complimentary with all Holiday Celebration Dinners:

Banquet Room Rental • Linen • Dance Floor
Podium • Servers • Votive Candles and Mirror Tiles for Centerpieces
Special Hotel Room Rate** For Guests Who
Wish to 'Take the Elevator Home!'

**Space Available Basis

Hosted & Cash Bars

Hosted by the Hour

Selections, <i>per person</i>	One Hour	Two Hours	Three Hours
• House Brands	\$16.00	\$21.00	\$26.00
• Premium Brands	\$18.00	\$24.00	\$30.00
• Deluxe Brands	\$20.00	\$28.00	\$34.00
• Beer, Wine, Soft Drinks	\$13.00	\$17.00	\$21.00

Additional hour, \$7.00 per person

Selections, <i>per drink</i>	Hosted Bar	Cash Bar*
• House Brands	\$6.50	\$7.00
• Premium Brands	\$7.00	\$7.50
• Deluxe Brands	\$8.00	\$9.00
• House Wines	\$6.00	\$7.00
• Imported Beer	\$6.00	\$6.50
• Domestic Beer	\$5.50	\$6.00
• Mineral Water	\$4.50	\$3.00
• Soft Drinks	\$2.75	\$3.00
• Cordials	\$7.50	\$8.00
• Frozen Drinks	\$8.00	\$9.00

* *Cash Bar prices include tax and gratuity.*

Select	Premium	Deluxe
Vodka	Smirnoff	Ketel One
Gin	Bombay	Bombay Sapphire
Rum	Bacardi	10 Cane
Bourbon	Jim Beam	Jack Daniels
Blends	Seagrams 7	Crown Royal
Scotch	Dewars	Johnny Walker Black
Tequila	Jose Cuervo Gold	Patron

Punches Per Gallon

• Non-Alcoholic Fruit Punch	\$35.00
• Rum Swizzle Punch	\$50.00
• Red or White Sangria	\$55.00
Keg of Beer - Domestic	
15 Gal. - 160 12 oz. glasses.....	\$300.00

Banquet Wine List

CHAMPAGNE & SPARKLING WINES

- Dom Perignon\$200.00
- Piper Heidsieck, Extra Dry\$75.00
- Gloria Ferrer, California, Sonoma\$50.00
- Freixenet Carta Nevada\$30.00
- Martini & Rossi Asti Spumante.....\$35.00
- Tott's Extra Dry\$25.00

WHITE WINES

Chardonnay

- House\$25.00
- A by Acacia\$35.00
- Chalone\$38.00
- Rodney Strong.....\$53.00

Sauvignon Blanc

- Sterling Fume Blanc\$30.00
- Kendall Jackson Sauvignon Blanc\$36.00

White Zinfandel

- House\$25.00

RED WINES

Cabernet Sauvignon

- House\$25.00
- Shiraz Rosemount\$38.00
- Lindemans\$35.00
- J. Lohr.....\$48.00
- Dynamite.....\$40.00

Merlot

- House\$25.00
- Edna Valley\$35.00
- Bogle\$38.00
- Clos DuBois\$42.00
- Burlwood Cellars.....\$21.00

Pinot Noir

- Chalone\$39.00

Our catering experts will be pleased to assist you with entertainment arrangements and customized table and room decor.

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