

Holiday Luncheon Menu

Let It Snow

Luncheon Buffet Menu

Entrées

(Select Two)

Roast Turkey with Corn Bread Stuffing
 Sliced Virginia Ham in Pineapple Mustard Sauce
 Stuffed Breast of Chicken with Country Ham and Cheese and Sauce Supreme
 Grilled Breast of Chicken in a Champagne Cream Sauce
 Sliced London Broil with Sautéed Mushrooms in a Basil Demi-Glace
 Spinach and Boursin Stuffed Pork Loin
 Sesame Seared Salmon Filet Marinated in Ginger Plum Sauce
 Tilapia Piccata in Caper Butter Sauce
 Molasses Pork Loin with Fire Roasted Apple

Salads

(Select Four)

Mixed Garden Green Salad
 California Baby Greens
 Tri-Pasta Salad
 Cole Slaw
 Bliss Potato Salad

Chef's Selection of Starch and Seasonal Vegetables

Freshly Baked Rolls and Butter

Assorted Holiday Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, and Water

\$24.95++ per person

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes. Prices subject to change.

Winter Wonderland

Luncheon Menu

Entrées (Select One)

Roast Turkey Breast \$19.95++ per person
 Roast Turkey with Cornbread Stuffing in Cranberry Giblelet Gravy

Sliced Virginia Ham \$18.95++ per person
 Sliced Virginia Ham in Pineapple Mustard Sauce

Chicken Marsala \$19.95++ per person
 Pan Seared Chicken Breast with Shiitake Mushrooms Topped with a Marsala Demi Cream

Chicken Oscar \$20.95++ per person
 Grilled Breast of Chicken with Crab and Asparagus in a Béarnaise Sauce

Sesame Seared Salmon \$21.95++ per person
 Sesame Seared Salmon in Ginger Plum Sauce

Tilapia Piccata \$19.95++ per person
 Sautéed Tilapia in a Mushroom Caper Butter Sauce

London Broil \$20.95++ per person
 Marinated Sliced London Broil in a Mushroom Demi-Glace

Prime Rib of Beef \$21.95++ per person
 8 oz. Rib of Beef Served with Horseradish and Au Jus

Beef and Shrimp Duo Combination \$25.95++ per person
 Beef Medallion with Cabernet Sauce
 Grilled Shrimp with Lemon Garlic Sauce

Chicken à la Française \$19.95++ per person
 Sautéed Chicken Breast with Lemon Butter and Fresh Herbs

Filet Mignon \$21.95++ per person
 9 oz. Served with Béarnaise Sauce

Salads (Select One)

Mixed Garden Green Salad
 California Baby Greens
 Caesar Salad
 (All Salads Served with Choice of Dressings)

Chef's Selection of Starch and Seasonal Vegetables

Freshly Baked Rolls and Butter

Assorted Holiday Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, and Water



Holiday Luncheon Menu

White Christmas

Heavy Hors d'Oeuvre
Luncheon Menu

Mirrored Presentations

Sliced Seasonal Fresh Fruit Display

Strawberries, Cantaloupe, Honey Dew, Pineapple, Grapes
Served with Chocolate Fondue

Traditional Vegetable Crudit 

Broccoli, Celery, Cucumber, Squash, Cherry Tomato,
Carrot, Yellow Squash, Red Pepper, and Hummus
Served with Blue Cheese and Ranch

Imported and Domestic Cheese Display

Assorted Imported and Domestic Cheese
Served with Tortillas and Crackers

Hot Hors d'Oeuvre

Served in Silver Chafing Dishes

(Select Four)

Oriental Egg Rolls
Coconut Fried Shrimp
Chicken Wings
Scallops Wrapped in Bacon
Crab Stuffed Mushrooms
Teriyaki Beef Tips
Chicken Kabobs
Sausage Stuffed Mushrooms
Pineapple and Chicken Brochettes
Mini Quiche Lorraine
Lump Crab Dip with Assorted Crackers and Breads

Cold Hors d'Oeuvre

Served in Silver Chafing Dishes

(Select Two)

Assorted Canap s
Turkey Pinwheels
Assorted Finger Sandwiches of Ham, Chicken, and Tuna
Salad
Sour Cream and Chive Stuffed Potatoes
California Rolls

Action Stations

(Select One Station)

Carving Station

(Select One Entr e)

Oven Roasted Turkey Breast
Honey Glazed Ham
Top Round of Beef
(All Stations Include Petite Cocktail Rolls, Horseradish
Sauce, Spicy Mustard, and Mayonnaise)

Pasta Station

Choice of Two Pastas: Bowtie, Tortellini, Fettuccini, or
Penne
Choice of Two Sauces: Alfredo, Pesto Cream, Zesty
Marinara, Tomato Cream
(Served with Garlic Bread, Grated Parmesan Cheese)

Asian Stir Fry Station

Marinated Chicken or Beef Tossed with Crisp Oriental
Vegetables, Mushrooms, Peppers, and Teriyaki Sauce
(Served with Lo Mein Noodles and Steamed Rice)

Assorted Holiday Desserts

**Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea,
Iced Tea, and Water**

\$27.95++ per person

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