



2009 HOLIDAY BUFFET MENU SELECTIONS

SALADS

Black Peppercorn Caesar Salad

Romaine lettuce, focaccia garlic crouton, diced tomato and shredded parmesan cheese
\$6.50 per person

Winter Pear and Roasted Walnut Salad

Baby mixed greens, endive, watercress, fresh pears, goat or gorgonzola cheese, and walnuts in a soy, honey, balsamic dressing
\$7.00 per person

Mediterranean Holiday Salad

Butter, radicchio and red leaf lettuces topped with dried cranberries, petite Clementine orange wedges, and shaved Manchego cheese in a cranberry orange vinaigrette
\$7.00 per person

Brown Derby Cobb Salad

Diced avocado, turkey, tomatoes, bacon, lettuce, cilantro, hard-boiled eggs, and cheese in a clear French dressing
\$6.50 per person

Salad of Baby Greens

Mixed baby greens with tomatoes, cucumbers, shredded carrots in a champagne vinaigrette
\$6.50 per person

Winter Harvest Salad

Mixed baby greens with dried cherries, crumbled goat cheese, poached apples, and maple pecans in a raspberry vinaigrette
\$7.00 per person

Festive Latin Chopped Salad

Red chili & cumin shredded chicken with romaine, crispy tortillas, cucumber, cilantro, red onions, diced tomatoes, diced avocado, and chipotle almonds with a citrus vinaigrette
\$8.00 per person
\$6.75 per person without chicken

Italian Chopped Salad

Shredded romaine with diced red peppers, cucumbers, tomatoes, black olives, green olives, shredded asiago cheese, toasted pine nuts, and focaccia croutons in a traditional red wine Italian vinaigrette
\$7.00 per person

Spinach Salad

Baby spinach, white mushrooms, and carrots served with a Gorgonzola crouton in a warm prosciutto vinaigrette
\$7.00 per person

Spanish Arugula Salad

Arugula, red delicious apple slices, shaved Manchego, shallots, & caramelized walnuts in a fig balsamic walnut oil vinaigrette
\$7.00 per person

BREAD BASKET

Artisan Dinner Rolls

Choice of the following, minimum one dozen per flavor:
White French Chapeau, Caraway Rye, Pumpernickel, Walnut Currant, Challah Knot, Cracked Wheat, Multi-Grain
\$7.00 per dozen

French Baguettes

Plain or seeded
13 oz. /\$3.25 each/6 minimum
5 oz. demi/\$1.75 each/1-dozen minimum

Plain Butter Rosettes or Slices

\$3.25 per dozen



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CARVING BOARD ENTRÉES

Carving Board Entrees are served by a Buffet Chef at an additional \$25.00 per hour charge

Apricot Stuffed Pork Loin

with fresh apple and ginger chutney
\$120.00 per 8-lb. loin/Serves 20-25 on a mixed buffet

Holiday Pork Tenderloin

with a cranberry and port wine sauce
\$36.00 per tenderloin/Serves 4-6 as an entrée on a mixed buffet

Grilled Whole Beef Tenderloin

with five peppercorn blend crust, carved tableside
served with two sauces, caramelized red onion and horseradish cream and two dozen mini rolls
\$250.00 per tenderloin/Serves 25-30 on a mixed buffet

Beef Wellington

whole beef tenderloin crusted with a wild mushroom pate and baked in puff pastry
served with a port wine sauce, carved tableside
\$250.00 per tenderloin/Serves 20-25 on a mixed buffet

Chimichurri Beef Wellington

whole beef tenderloin, basted with a flavorful, traditional Argentinean parsley and garlic sauce
and encrusted in a puff pastry, carved tableside
\$225.00 per tenderloin/Serves 20-25 on a mixed buffet

Sirloin Steak Roast

crusted with rosemary, thyme, garlic, and parsley, served with natural juices
\$195.00 per roast/Serves 20-25 on a mixed buffet

Boneless Prime Rib

served with a horseradish cream
\$195.00 per prime rib/Serves 20-25 on a mixed buffet

Stuffed Leg of Lamb

with breadcrumbs, mint, spinach, and red peppers with an apple au jus
\$175.00 per 8-lb. leg/Serves 20-25 on a mixed buffet

Mediterranean Roasted Turkey Breast

stuffed with spinach, wild rice, and asiago cheese served with a natural jus
\$150.00 per 8-lb. breast

Latin Grilled Turkey Breast

seasoned with annatto and cumin and served with sweet pepper, corn, and avocado relish
\$120.00 per 8-lb. boneless breast/Serves 20-25 on a mixed buffet



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Saltimbocca alla Romana

chicken scaloppini with prosciutto and sage in a white wine sauce
\$16.00 per person

Stuffed Chicken Breast

Free-range breast stuffed with tarragon accented rice in Madeira wine and mushroom reduction
\$18.00 per person

Chicken Marsala

Sautéed skinless free-range chicken breasts in a Marsala Wine Sauce garnished with broccoli rabbi
\$16.00 per person

Cranberry Coq Au Vin

Braised chicken breast in a red wine, dried cranberry, pearl onion, and mushroom sauce
\$16.00 per person

Quail Madeira

juicy vegetable & sage stuffed quail in a Madeira wine sauce
\$20.00 per person

Slow-Cooked Breast of Duck

served over a pear and fresh thyme confit
\$18.00 per person

Grilled Rib Eye Steaks

10 oz. filets marinated in a Worcestershire, oregano, garlic sauce, served with herb butter
\$20.00 per person

Chimichurri Tenderloin

thinly sliced grilled beef tenderloin marinated in and crusted with an Argentinean cilantro "pesto"
\$24.00 per person

Broiled Lobster Tail

shelled Lobster tail with a chive drawn butter sauce
\$20.00 per tail

Chilled Filet of Poached Salmon

poached in white wine and shallots served with dill cream and mango and apple chutney
\$24.00 per lb./5-lb minimum/5 lbs. serves 15-20 people on a mixed buffet

Sliced Smoked Salmon Filet

served with capers, onions, chopped eggs, lemon slices, crème fraiche and mini rye bread
\$125.00 per two-pound thin-sliced filet/Serves about 20-25 on a mixed buffet

Penne Pasta with Shrimp

in a spicy tomato basil sauce
\$22.00 per serving

Tortellini Rose

Cheese tortellini tossed in a Rose sauce with peas, sundried tomatoes, and mushrooms
\$18.00 per portion



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SIDE DISHES

Many dishes necessitate rental of chafing dishes at additional cost

Pumpkin Gratin

with sundried tomato and smoked bacon
\$4.00 per person

Whipped or Mashed Potatoes

Plain or with choice of seasonings:
olive oil and garlic, horseradish, or sour cream
\$3.50 per person

Mashed Potato Bar

White and sweet potatoes with roasted garlic, blue cheese, green onions,
horseradish, cheddar cheese and crispy crumbled bacon
\$5.50 per person

Mashed Sweet Potato

with Caramelized Onions
\$4.50 per person

Roasted New Potatoes

with rosemary and garlic
\$3.00 per person

Spanish Saffron Rice

\$4.00 per person

Cranberry Wild Rice

flavored with smoked applewood bacon, mini diced vegetables and dried cranberries
\$4.00 per person

Steamed Pearl Couscous and Diced Vegetables

\$4.00 per person

Grilled and Roasted Seasonal Vegetable Platter

with piquillo pepper alioli, served cold or hot
\$5.00 per person

Haricot Verts and Baby Carrots

French green beans and baby carrots steamed and seasoned
\$5.00 per person

Green Beans Almondine

Regular green beans with sliced almonds in a butter sauce
\$4.00 per person

Honey Glazed Carrots

\$5.00 per person for Baby Carrots
\$3.00 per person for Sliced Carrots

Roasted Root Vegetable Hash

Cubes of boniato, yuca, sweet potato, and white potato, roasted with red onions and roasted garlic
\$4.00 per person

Braised Brussels Sprouts

with brown butter and pinenuts
\$4.00 per person

Sauteed Spinach and Roasted Red Pepper Nests

\$4.00 per person

Costs are for food only and do not include sales tax or gratuity



2009 HOLIDAY SERVICE

Each Server @ \$25 per hour*/Four-hour minimum
One server suggested for every 20 people

Each Bartender @ \$25 per hour*/Four-hour minimum
One bartender for every 30 people

Each Chef @ \$30 per hour*/Four-hour minimum
One assistant for every 40 people

Each Chef Assistant @ \$25 per hour*/Four-hour minimum
One assistant for every 40 people

Each Catering Manager @ \$40 per hour*/Four-hour minimum
One manager mandatory if guest list is 100 or more people to assist in coordinating event

***Premium dates such as Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve, and New Year's Day are subject to a Holiday Service Rate of \$40.00 per service person per hour. On premium dates, the Head Chef rate is \$50.00 per hour.**

All the helpers will leave the property as they found it.

Costs are for food only and do not include tax or gratuity.
Prices are subject to change without notice due to market fluctuation.
All menus must be confirmed 7 days in advance of event date.
In December, we require a \$3,000 minimum on Friday and Saturday nights.

We require a 50% deposit to confirm your event date after a seven-day courtesy hold.