



HOLIDAY

MENU

2011

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# HOLIDAY MENUS

## 2011

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# HAPPY HOLIDAYS

## WINTER WONDERLAND

### FEATURED MAIN ENTREES:

Sliced Honey Mustard Glazed Ham

Oven Roasted Sliced Turkey Breast au Jus

### SELECT TWO OF THE FOLLOWING:

Garlic Herb Whipped Mashed Potatoes with Savory Gravy

Cornbread Herb Stuffing with Turkey Gravy

Scalloped au Gratin Potatoes

Sweet Potato Casserole with Mini Marshmallows

Macaroni n Cheese

Garden Rice Pilaf

Classic Green Bean Casserole Crowned with Fried Onions

Green Beans Almondine

Vegetable Medley

### SERVED WITH THE FOLLOWING:

Mixed Green Salad with Italian and Buttermilk Ranch

Fresh Baked Dinner Rolls and Cornbread Muffins

**\$13.95 PER PERSON**

*Subject to Service Charge and Local Sales Tax*

**\*VEGETARIAN OPTIONS\***

**DESSERTS AND BEVERAGES AVAILABLE**

# HAPPY HOLIDAYS

LET IT SNOW, LET IT SNOW,  
LET IT SNOW...

## SELECT TWO FEATURED MAIN ENTREES:

Sliced Roasted Pork Loin with Cabernet Fig Sauce

Grilled Sliced Steak Diane

Chicken Dijon

*Boneless breast of chicken with shallots, fresh tarragon and parsley with  
Dijon mustard and hint of cream*

## SELECT TWO OF THE FOLLOWING:

Garlic Herb Whipped Mashed Potatoes and Savory Gravy

Oven Roasted New Potatoes with Garlic and Rosemary

Three Rice Pilaf

Seasoned Brittany Medley (*baby carrots and waxed yellow and green beans*)

Butterscotch and Black Pepper Baby Carrots

Quick Sauteed French Beans & Zucchini with Almonds

## SERVED WITH THE FOLLOWING:

Field Greens with Seasonal Fruit, Bleu Cheese Crumbles,

Candied Walnuts with Balsamic Vinaigrette

Freshly Baked Dinner Rolls and Artisan Rustic Breads

**\$16.95 PER PERSON**

*Subject to Service Charge and Local Sales Tax*

**\*VEGETARIAN OPTIONS\***

**DESSERTS AND BEVERAGES AVAILABLE**

# HAPPY HOLIDAYS

## SILVER BELLS

### SELECT TWO FEATURED MAIN ENTREES:

Grilled Sliced Steak Diane with Wild Mushroom Ragout

Poached Salmon Provencal

*Filet of salmon on a bed of ripened tomatoes, shallots, fresh bouquet of fresh basil, chives and tarragon, Olive oil and zest of lemons*

Chicken Marsala

*Boneless breast of chicken sauced with sautéed wild mushrooms, marjoram, Marsala and hint of cream*

### SELECT TWO OF THE FOLLOWING:

Yukon Smashies

*Smashed with butter, garlic, green onions with lemon zest and buttermilk*

Oven Roasted New Potatoes with Garlic and Rosemary

Lemon Orzo with Cremini Mushrooms

Roasted Asparagus Spears

*Served room temperature with lemon tarragon sauce*

Sauteed Cauliflower with Pine Nuts and Bacon

Sauteed Zucchini with Sundried Tomatoes and Fresh Basil

### SERVED WITH THE FOLLOWING:

Arugula with Grilled Balsamic Peach Wedges, Dotted with Feta  
and Toasted Almonds with Balsamic Vinaigrette

Freshly Baked Dinner Rolls and Artisan Rustic Breads

**\$18.95 PER PERSON**

*Subject to Service Charge and Local Sales Tax*

**\*VEGETARIAN OPTIONS\***

**DESSERTS AND BEVERAGES AVAILABLE**

# HAPPY HOLIDAYS

## JOY TO THE WORLD

### FEATURED MAIN ENTREES:

Fluffy Scrambled Eggs  
The Holiday Scrambler

*Tri-colored peppers, onions, ham and Cheddar*

### SELECT ONE OF THE FOLLOWING:

Mini Belgian Waffles

*Served with butter, syrup, fresh berries and whipped cream*

Old Fashioned Buttermilk Biscuits with Country Sausage Gravy

Blueberry Stuffed French Toast Casserole

*Torn French bread tossed with plump blueberries, cream cheese, cream with a hint of maple syrup baked til golden served with maple syrup*

Cheese Blintzes

*Served with cherry sauce and whipped cream*

### SERVED WITH THE FOLLOWING:

Double Smoked Crisp Bacon

Pork Sage Flavored Sausage Patties & Links

Seasoned Breakfast Potatoes

Baskets of Mini Croissants, Mini Cinnies and Mini Muffins

Fresh Seasonal Fruit Platter

Chilled Juice

Fresh Brewed Scottish Roaster's Gourmet Select Coffee

Decaf and Hot Tea upon Request

**\$12.95 PER PERSON**

*Subject to Service Charge and Local Sales Tax*

# HAPPY HOLIDAYS

## DECK THE HALLS

### FEATURED MAIN ENTRÉE

### CHEF ATTENDED OMELETTE STATION

Grade AA Large Eggs  
Eggbeaters

### CHOICE OF INGREDIENTS:

Chopped Ham, Bacon, Pork Sage Sausage, Turkey Sausage and Vegetarian Sausage, Shredded Cheddar & Jack Blend, Swiss, Mozzarella and Feta Bell Peppers, Onions, Tomatoes, Artichoke Hearts, Sundried Tomatoes, Spinach, Baby Bellas, Olives, Fresh Made Pico de Gallo and Salsa, Sour Cream  
*"Signature"* Pork Green Chili to Smother Your Omelette

### SERVED WITH THE FOLLOWING:

Double Smoked Crisp Bacon  
Pork Sage Flavored Sausage Patties & Links  
Seasoned Breakfast Potatoes  
Sliced Deli Bread, Tortillas and Hard Rolls  
(If approved-toasters provided)  
*(butter pats, mason jar jellies and honey)*  
Fresh Seasonal Fruit Platter  
Chilled Juice

Fresh Brewed Scottish Roaster's Gourmet Select Coffee  
Decaf and Hot Tea upon Request

**\$13.95 PER PERSON**

*Subject to Service Charge and Local Sales Tax*

# HAPPY HOLIDAYS

## PEACE ON EARTH

### FEATURED MAIN ENTREES:

#### 'STRATA COMBINATION'

*"Signature Dish" Elegant Breakfast Strata*

*Gouda and ripened tomatoes with basil pesto layered with a blend of milk and wine soaked French bread drizzled with eggs and cream baked til golden brown*

#### Country Strata

*Mushrooms with Swiss and crumbled bacon tossed with torn Ciabatta bread drizzled with eggs and milk with fresh thyme baked til golden brown*

### SERVED WITH THE FOLLOWING:

#### Hash Brown Casserole

*Shredded potatoes blended with chopped onion, shredded Cheddar with sour cream baked til golden topped with French fried onions*

#### Applewood Smoked Bacon

#### Chicken & Apple Sausage Links

#### Ambrosia Lime Salad

*Seasonal fresh fruits drizzled with honey, zest of lime and ginger sprinkled with toasted coconut*

### FROM THE HEARTH

Freshly baked mini buttery croissants with strawberry jam, variety of mini scones with lemon curd, cinnamon twists and plain and dipped biscottis

### BEVERAGE STATION

#### Sparkling Brunch Punch

*Orange juice with lemon lime soda garnished with orange wheels and fresh berries*

Chilled Freshly Brewed Unsweetened Iced Tea with Condiments

Freshly Brewed Scottish Roaster's Gourmet Select Coffee with Condiments

**\$15.95 PER PERSON**

*Subject to Service Charge and Local Sales Tax*