

# Holiday

## D I N N E R M E N U

### **HOLIDAY ON ICE**

All holiday dinner buffets are accompanied by our Assorted Holiday Bread Basket with butter, freshly brewed Tully's coffee, iced tea or decaffeinated coffee

#### **Welcome Reception**

Hot Spiced Cider  
Imported and Domestic Cheese Display Garnished with Fruits and Berries  
Jumbo Shrimp with Cocktail Sauce and Lemon  
Iced Seafood Display with Appropriate Accompaniments

#### **Dinner Buffet**

Roasted Tomato Bisque with Orzo and Mozzarella-Basil Compote  
Mozzarella with Vine-Ripened Tomatoes, Fresh Basil and Olive Oil Vinaigrette  
Baby Leaf Lettuce with Marinated Artichoke Hearts and Wedges of Roma Tomatoes  
with Raspberry Vinaigrette

#### **From the Silver Chafer**

Seared Chicken Breast with Lemon Grass Sauce and Tomato Basil Relish  
Pan Seared Salmon Filet Sauteed in Chardonnay Wine with Papaya Mango Salsa  
Roast Sirloin of Beef with Cabernet Jus  
Gruyere Cream Cheese Potatoes  
Kansas Style Rice Pilaf  
Sauteed Spinach with Proscuitto  
Penne Pasta with Pesto and Pine Nuts



#### ***Executive Chef's Confection Buffet:***

Assortment of Cakes, Tortes, Petit Fours, Mini Pastries,  
Dark and White Chocolate Dipped Strawberries and Holiday Pies,

**\$80**

Per Person

(Minimum 50 Guests – Add \$5.00 for Parties less than 50 Guests)

Prices do not include applicable tax or 22% service charge of which the service staff receives 63.7 %  
Catering: (425) 450-4102