

# 2009 Holiday Menu

**HOLIDAY INN BUENA PARK  
HOTEL AND CONFERENCE CENTER  
7000 Beach Blvd., Buena Park, CA 90620  
(714) 522-7000**

**All Holiday Packages include the following:**

**Festively Decorated Christmas Tree  
White Linen for Guest Tables, Gift Tables, Head Table  
Red & Green Napkins  
Classic Red & White Santa's Chair\*  
\*based on availability**

**Sit-down dinners include the following:**

**Caesar Salad or Tossed Green Salad with Choice of Two Dressings  
Choice of Potato, Rice or Pasta  
Fresh Vegetable Medley  
Warm Rolls & Butter  
Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Tea, Iced Tea or Milk**

**Cranberry Cheesecake, Holiday Cream Puff, Carrot Cake  
Tiramisu, 2 Layer Chocolate Cake, Oreo Cheesecake**

**(Prices do not include service charge or sales tax)**

## **BUFFET MENU SELECTIONS**

(50 Person Minimum)

**\$36.95 for a selection of 3 entrees**

**\$34.95 for a selection of 2 entrees**

**Chicken Piccata ~ NY Roast Sirloin ~ Salmon or Halibut with Lemon Dill Sauce  
Prime Rib Au Jus ~ Lemon Herb Chicken ~ Honey Glazed Ham  
Chicken or Beef Stir-Fry Served on Rice ~ Chicken Almondine  
Roasted Tom Turkey with Sage Dressing ~ Grilled Swordfish**

**(Select two side dishes unless entree served with rice or dressing)**

**Rice Pilaf  
Mashed Potatoes and Gravy  
Au Gratin Potatoes  
Red Potatoes with Parsley Butter  
Fettucine Alfredo  
Green Beans Almondine  
Fresh Vegetable Medley**

**(Select Four Salads)**

**Tossed Greens with Choice of Two Dressings ~ Fresh Fruit ~ Potato  
Caesar ~ Pasta & Vegetable ~ Cole Slaw ~ Three Bean ~ Ambrosia  
Tomato & Onion ~ Waldorf ~ Carrot & Raisin ~ Fresh Vegetable Tray**

**(Select Two Desserts)**

**Chocolate or Strawberry Mousse ~ Fudge Brownie  
Fruit Cobbler ~ Holiday Cream Puff  
Cherry, Apple or Pumpkin Pie  
Assorted Holiday Cookies  
Cheesecake, 2 Layer Chocolate Cake**

**Rolls & Butter  
Coffee / Tea / Decaf**

***DECEMBER 2009***

***BEEF WELLINGTON***

*Filet Mignon and Pate Baked in a Puff Pastry  
Served with Brandy Sauce  
\$40.95*

***PRIME RIB AND SALMON***

*Prime Rib Served with Creamy Horseradish Sauce Au Jus/  
And Seasoned Salmon with Lemon Dill Sauce  
\$36.95*

***PETITE FILET MIGNON AND SHRIMP SCAMPI***

*Tenderloin of Beef served with Large Prawns sautéed in Garlic Butter  
\$42.95*

***ROAST PRIME RIB***

*Served with Creamy Horseradish Sauce and Au Jus  
\$33.95*

***POACHED SALMON***

*Served with White Wine Sauce  
\$31.95*

***PETITE FILET MIGNON AND CHICKEN BREAST***

*Tenderloin of Beef served with Chicken Breast  
(Choice of Lemon Herb or Piccata)  
\$39.95*

***DECEMBER 2009***

***CHICKEN MARSALA & BAKED SALMON***  
*Breast of Chicken with a Marsala Mushroom Sauce*  
*And Seasoned Baked Salmon with Lemon Dill Sauce*  
**\$34.95**

***NEW YORK ROAST SIRLOIN***  
*Served with Red Wine Mushroom Sauce*  
**\$31.95**

***STUFFED CORNISH GAME HEN***  
*Topped with Traditional Orange Glaze Sauce*  
**\$30.95**

***CHICKEN PICCATA***  
*Breast of Chicken*  
*Lemon Wine Caper Sauce*  
**\$28.95**

***CHICKEN EN CROUTE***  
*Tender Breast of Chicken Baked in a Puff Pastry*  
*With Mushroom Sauce*  
**\$30.95**

***BAKED HALIBUT***  
*Served with Lemon Dill Sauce*  
**\$32.95**

***DECEMBER 2009***

## **SPECIALTY DESSERT SUBSTITUTES**

### **Festive Yule Log Cake Centerpiece**

**\$4.95 per person**

### **Tiramisu Cake**

**\$1.95 per person**

### **White Chocolate Macadamia Nut Cheesecake**

**\$2.95 per person**

### **Croquenbouche**

**Cream Puff Centerpiece Drizzled with Caramel  
A Decorative, Edible Centerpiece for Each Table  
(Serves 10)**

**\$9.95 per person**

## **SPECIALTY BEVERAGE SELECTION**

### **Eggnog or Spiked Eggnog**

**\$36.95 / \$49.95 per gallon**

### **Fruit Punch**

**\$29.00 per gallon**

### **Hot Apple Cider**

**\$29.00 per gallon**

*DECEMBER 2009*