

2010 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