



NEW YEAR'S EVE PACKAGE

DECEMBER 2010

Package includes the following:

*Hurricane Lamp Centerpieces
Champagne Toast at Midnight*

followed by

*Assorted Danish, Muffins, and Croissants
Coffee, Tea, & Decaffeinated Coffee*

Sit-down dinners include the following:

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

*Chocolate Swirl Cheesecake, Tiramisu Cake,
Chocolate Layer Cake, Carrot Cake
Cherry Cheesecake*

Prices do not include service charge or sales tax

**HOLIDAY INN BUENA PARK HOTEL AND CONFERENCE CENTER
7000 Beach Blvd., Buena Park, CA 90620**

NEW YEAR'S EVE PACKAGE
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ENTREE CHOICES

\$30.95

Breast of Chicken
(Piccata or Lemon)
New York Roast Sirloin
Chicken Marsala

\$33.95

New York Roast Sirloin and Breast of Chicken
(Piccata, Almondine, or Lemon Herb)
Prime Rib au jus
Chicken En Croute
Baked Salmon with Lemon Dill Sauce
Cornish Game Hen

\$36.95

Petite Filet Mignon and Breast of Chicken
(Piccata or Lemon Herb)
New York Steak Bernaise
Prime Rib and Shrimp Scampi
Baked Salmon & Prime Rib
Chicken Croute & Shrimp Scampi

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7000 Beach Blvd., Buena Park, CA 90620
(714) 522-7000

BUFFET MENU SELECTIONS

December 2010

\$36.95 for a selection of 3 entrées

\$34.95 for a selection of 2 entrées

*Chicken Piccata ~ New York Roast Sirloin ~ Halibut with Lemon Butter Sauce
Prime Rib Au Jus ~ Lemon Herb Chicken ~ Honey Glazed Ham
Chicken or Beef Stir-Fry Served on Rice ~ Chicken Marsala
Roasted Tom Turkey with Sage Dressing ~ Baked Salmon with Lemon Dill
Sauce*

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

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

(Select Four Salads)

*Tossed Greens with Choice of Three Dressings ~ Fresh Fruit ~ Potato Salad
Caesar ~ Pasta Salad ~ Cole Slaw ~ Three Bean ~ Ambrosia
Tomato & Cucumber ~ Waldorf ~ Carrot & Raisin ~ Fresh Vegetable Tray
Macarrón Salad ~ Marinated Mushrooms*

(Select Two Desserts)

*Chocolate or Strawberry Mousse ~ 2 Layer Chocolate Cake
Fruit Cobbler
Cherry, Apple or Pumpkin Pie
Cherry Cheesecake ~ Carrot Cake ~ Tiramisu Cake
Rolls & Butter
Coffee, Tea & Decaf*

SPECIALTY DESSERT SUBSTITUTES

Festive Yule Log Cake

\$2.50 per person

Espresso Cake

\$3.00 per person

White Chocolate Cake

\$3.00 per person

Bread Pudding Served with Rum Raisin Sauce

\$2.50 per person

Croquenbouche

***Cream Puff Centerpiece Drizzled with Caramel
A Decorative, Edible Centerpiece for Each Table***

(Serves 10)

\$29.95 each

SPECIALTY BEVERAGE SELECTIONS

Egg Nog

\$20.95 per gallon

Fruit Punch

\$18.95 per gallon

Hot Apple Cider

\$19.95 per gallon