



Holiday Menu 2018

**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, Dance Floor
Red & Green Napkins, Hurricane Lamp Centerpieces
Classic Red & White Santa's Chair*
*based on availability**

Sit-down Dinners include the following:

**Choice of One Menu Selection
Caesar Salad or Tossed Green Salad with Choice of Two Dressings
Choice of Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes
Fresh Vegetable Medley, Warm Rolls & Butter
Coffee, Tea & Decaf**

**Choice of One Dessert:
Cranberry Cheesecake, 2 Layer Lemon Cake,
Oreo Cheesecake, Cherry Cheesecake, Carrot Cake,
2 Layer Chocolate Cake, Apple Strudel**

(Prices do not include service charge or sales tax)



BEEF WELLINGTON

*Filet Mignon and Pate Baked in a Puff Pastry
Served with Brandy Sauce
\$47.95*

PRIME RIB AND BAKED SALMON

*Prime Rib Served with Creamy Horseradish Sauce Au Jus
And Baked Salmon with Lemon Dill Sauce
\$39.95*

PETITE FILET MIGNON AND SHRIMP SCAMPI

*Tenderloin of Beef served with Large Prawns sautéed in Garlic Butter
\$51.95*

ROAST PRIME RIB

*Served with Creamy Horseradish Sauce and Au Jus
\$37.95*

PETITE FILET MIGNON AND CHICKEN BREAST

*Tenderloin of Beef served with Chicken Breast
(Choice of Lemon Herb or Piccata)
\$47.95*

SEASONED BAKED SALMON

*Served with Lemon Dill Sauce
\$35.95*

DECEMBER 2018



NEW YORK ROAST SIRLOIN
Served with Red Wine Mushroom Sauce
\$35.95

CHICKEN MARSALA & BAKED SALMON
Breast of Chicken with a Marsala Mushroom Sauce
And Seasoned Baked Salmon with Lemon Dill Sauce
\$37.95

STUFFED CORNISH GAME HEN
Topped with Traditional Orange Glaze Sauce
\$33.95

CHICKEN PICCATA
Breast of Chicken
Lemon Wine Caper Sauce
\$31.95

NY ROAST SIRLOIN AND CHICKEN BREAST
(Choice of Lemon Herb or Piccata)
\$37.95

CHICKEN CORDON BLEU
Breast of Chicken stuffed with Ham & Swiss Cheese
Topped with Dijon Sauce
\$33.95

DECEMBER 2018



BUFFET MENU SELECTIONS

(60 Person Minimum)

\$40.95 for a selection of 3 entrees

\$38.95 for a selection of 2 entrees

*Chicken Piccata ~ NY Roast Sirloin ~ Baked Salmon with Lemon Dill Sauce
Prime Rib Au Jus ~ Lemon Herb Chicken ~ Honey Glazed Ham
Roast Pork Tenderloin Marsala
Roasted Tom Turkey with Sage Dressing ~ Chicken Marsala
Traditional or Vegetable Lasagna*

(Select two side dishes)

*Rice Pilaf
Garlic Mashed Potatoes
Au Gratin Potatoes
Red Potatoes with Parsley Butter
Fettuccine Alfredo
Green Beans Almondine
Fresh Vegetable Medley*

(Select Four Salads)

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

(Select Two Desserts)

*2 Layer Lemon Cake ~ Cranberry Cheesecake
Pumpkin Cheesecake ~ Holiday Cream Puff
Holiday Cookies ~ Carrot Cake
Apple Strudel ~ Cherry Cheesecake
Oreo Cheesecake ~ 2 Layer Chocolate Cake*

*Rolls & Butter
Coffee / Tea / Decaf*

DECEMBER 2018



SPECIALTY DESSERT SUBSTITUTES

Festive Yule Log Cake Centerpiece

\$5.95 per person additional

Tiramisu Cake

\$1.95 per person additional

White Chocolate Macadamia Nut Cheesecake

\$1.95 per person additional

Croquenbouche

Cream Puff Centerpiece Drizzled with Caramel
A Decorative, Edible Centerpiece for Each Table
(Serves 8-10)

\$14.95 per person additional

SPECIALTY BEVERAGE SELECTION

Eggnog or Spiked Eggnog

\$49.95 / \$59.95 per gallon

Fruit Punch

\$38.00 per gallon

Hot Apple Cider

\$38.00 per gallon

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