



Holiday Menu 2019

**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,
Tiramisu Cake**

(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 2019



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 2019



BUFFET MENU SELECTIONS

(60 Person Minimum)

\$41.95 for a selection of 3 entrees

\$39.95 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,
Tiramisu Cake*

*Rolls & Butter
Coffee / Tea / Decaf*

DECEMBER 2019



SPECIALTY DESSERT SUBSTITUTES

Festive Yule Log Cake Centerpiece
\$7.95 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)
\$16.95 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
\$39.00 per gallon

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