



# *Holiday Menu* **2022**

**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  
\$55.95*

**PRIME RIB AND BAKED SALMON**

*Prime Rib Served with Creamy Horseradish Sauce Au Jus  
And Baked Salmon with Lemon Dill Sauce  
\$45.95*

**PETITE FILET MIGNON AND SHRIMP SCAMPI**

*Tenderloin of Beef served with Large Prawns sautéed in Garlic Butter  
\$57.95*

**ROAST PRIME RIB**

*Served with Creamy Horseradish Sauce and Au Jus  
\$42.95*

**PETITE FILET MIGNON AND CHICKEN BREAST**

*Tenderloin of Beef served with Chicken Breast  
(Choice of Lemon Herb or Piccata)  
\$48.95*

**SEASONED BAKED SALMON**

*Served with Lemon Dill Sauce  
\$38.95*

**DECEMBER 2022**



***NEW YORK ROAST SIRLOIN***  
*Served with Red Wine Mushroom Sauce*  
**\$38.95**

***CHICKEN MARSALA & BAKED SALMON***  
*Breast of Chicken with a Marsala Mushroom Sauce*  
*And Seasoned Baked Salmon with Lemon Dill Sauce*  
**\$40.95**

***STUFFED CORNISH GAME HEN***  
*Topped with Traditional Orange Glaze Sauce*  
**\$37.95**

***CHICKEN PICCATA***  
*Breast of Chicken*  
*Lemon Wine Caper Sauce*  
**\$34.95**

***NY ROAST SIRLOIN AND CHICKEN BREAST***  
*(Choice of Lemon Herb or Piccata)*  
**\$40.95**

***CHICKEN CORDON BLEU***  
*Breast of Chicken stuffed with Ham & Swiss Cheese*  
*Topped with Dijon Sauce*  
**\$36.95**

***DECEMBER 2022***





## **BUFFET MENU SELECTIONS**

*(60 Person Minimum)*

*\$46.95 for a selection of 3 entrees*

*\$44.95 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 2022**



**SPECIALTY DESSERT SUBSTITUTES**

**Festive Yule Log Cake Centerpiece**  
\$9.95 per person additional

**White Chocolate Macadamia Nut Cheesecake**  
\$2.95 per person additional

**Croquenbouche**  
Cream Puff Centerpiece Drizzled with Caramel  
A Decorative, Edible Centerpiece for Each Table  
(Serves 8-10)  
\$17.95 per person additional

**SPECIALTY BEVERAGE SELECTION**

**Eggnog**  
\$51.95 per gallon

**Fruit Punch**  
\$42.00 per gallon

**Hot Apple Cider**  
\$44.00 per gallon

**DECEMBER 2022**