

**SAVOR...**

## **HOLIDAY Dinner BUFFET MENU**

\$61.00 per guest

*All Dinner Buffets Include...*

*Chef's Choice Fresh Seasonal Vegetable, Fresh Baked Dinner Rolls & Butter  
Freshly Brewed Regular & Decaffeinated Coffee & Tea Service*

### **Fresh Made Soups & Salads**

*(Choice of Three)*

#### **Spiced Pumpkin Soup**

*Served with Cinnamon Brioche Croutons*

#### **Alaskan Spot Shrimp & Roasted Corn Chowder**

#### **Rustic Cream of Tomato Soup**

#### **Cream of Mushroom & Wild Rice Soup**

*A Creamy Blend of Imported & Domestic Mushrooms with 100% Bloomed Wild Rice*

#### **Squash Blossom Soup**

*Rich Creamy Zucchini & Summer Squash with Holiday Seasonings & Squash Blossoms*

#### **Baked Potato & Chive Soup**

*Creamy Potato Soup with Bacon Bits, Cheddar Cheese, Sour Cream & Finished with Fresh Chives*

#### **Baby Spinach Salad**

*Candied Walnuts, Orange Segments, Red Onion, Daikon Sprouts, Sweet Potato, Carrots & Radishes,  
Served with Pomegranate Vinaigrette*

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## **Fresh Made Soups & Salads**

*(Continued)*

### **Winter Wonderland Fruit Salad**

*Swiss Chard, Romaine Hearts, Toasted Cashews, Dried Cranberries, Cherries and Fresh Heirloom Pears with Meyer Lemon, Served with a Poppy Seed Dressing*

### **Spiced Pumpkin, Lentil & Goat Cheese Salad**

*Mixed Green Salad with Orange and Thyme Roasted Red and Golden Beets, Orange Segments, and Fresh Goat Cheese, Served with a Zinfandel Vinaigrette*

### **Marinated Tri Colored Cheese Tortellini Salad**

*With Roasted Red & Yellow peppers, Roasted Tomatoes, Sliced Black Olives & Marinated Artichoke Hearts, Tossed in Our House Made White Balsamic Vinaigrette*

### **Marinated English Cucumbers, Roma Tomatoes & Fresh Mozzarella Cheese**

*Tossed in Our House Made Champagne Vinaigrette & Finished with Fresh Basil*

### **Fresh Fruit Salad with Coco Lopez & Cream**

*Fresh Cut Pineapple, Cantaloupe, Honeydew, Strawberries and Red Seedless Grapes, Tossed in Fresh Whipped Cream, Scented with Coco Lopez*

### **Roasted Zucchini, Yellow Squash, Red & Yellow Peppers**

*Bermuda Onions & Cremini Mushrooms, Tossed in Our House Made White Balsamic Vinaigrette & Finished with Fresh Herbs*

### **Salad of Garden-Fresh Greens**

*Topped with Alaskan Bay Shrimp, Vine Ripened Tomatoes, British Columbia Cucumbers, Radishes, Carrots, Herbed Croutons, Served with Our House Made Buttermilk & Fresh Herb Dressing*

### **Dena'ina Caesar Salad**

*Crisp Romaine Hearts, Imported Parmesan & Asiago Cheese, Green Olives, Fresh Herb Croutons, Served with Our Fresh Made Caesar Dressing*

### **Harvest Salad**

*Romaine Hearts, Baby Spinach & Greens, Sweet Potatoes, Carrots, Cucumbers, Grape Tomatoes & Daikon Root, Served with Arctic Cranberry Vinaigrette*

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## **Entrées**

*(Choice of Two)*

### **Roast Turkey with Fresh Savory & Sage**

*Whole Fresh Turkey Seasoned with Fresh Savory & Sage Served with Fresh Pan Sauce*

### **Roasted Boneless Turkey Breast**

*With Cranberry Roasted Garlic Demi Glace*

### **Herb Roasted Chicken Breast**

#### **Served on a Bed of Borsini Cheese Creamed Spinach**

*With Meyer Lemon & Fresh Thyme Cream*

### **Grilled Chicken Breast**

*With Pesto Cream Sauce, Blanched Asparagus and Sundried Tomatoes*

### **Baked Chicken Breast Stuffed with Goat Cheese & Fresh Ham**

*Natural Range Chicken Breast Stuffed with Goat, Jarlsberg & Provolone Cheese  
Wrapped with our Fresh House Cured Ham, Topped with Buttery Thyme Breading,  
Served with a Roasted Red & Yellow Pepper Sauce*

### **Roasted New York Strip Loin**

*With Pistachio Horseradish Crust, Served with Portobello Mushroom Demi Glace*

### **Beef Tenderloin Stroganoff**

*Fresh Beef Tenderloin Pieces Sautéed with Fresh Shallots, Portabella Mushrooms,  
In a Rich Demi Glace, Finished with Sour Cream, Fresh Tarragon & Chervil*

### **Asiago, Horseradish Encrusted Pork Loin**

*With Arctic Cranberry Demi Glace*

### **Roasted Sliced Pork Loin**

*With our House Made Spice Blend, Served with Arctic Cranberry Demi Glace and Balsamic  
Caramelized Sweet Onions*

### **Slow Roasted Pork Shoulder**

*Seasoned with Fresh Lemon Thyme, Savory, Green Peppercorns, & Sea Salt  
Served with Port Wine Stewed Sundried Cherry Glace*

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## **Entrées** *(Continued)*

### **Mango Mustard Glazed Alaskan Salmon**

*With Pineapple & Cranberry Relish*

### **Halibut Olympia**

*Alaskan Halibut on a Bed of Sautéed Onions with Special Seasoned Olympia Sauce & Parmesan Crust*

### **Seared Alaskan Halibut**

*Served with a Rich Alaskan Spot Shrimp Cream Sauce*

## **Starch** *(Choice of Two)*

### **Candied Yams**

*Served with Candied Pecans*

### **Roasted Sweet Potato Puree**

*With Ginger, Cardamom & Honey*

### **Sunset Rice Blend**

*A Mixture of Medium Grain Rice, Himalayan Red Rice, with Brown Mustard Seed, Sweet Potato Orzo Pasta & Lemon Garlic Orzo Pasta*

### **Roasted Yukon Gold Potatoes Mashed with Fresh Horseradish**

*Garnished with Fresh Roasted Garlic Cloves*

### **Creamy Sundried Tomato Risotto**

### **Alaska Peanut Potatoes**

*With Fresh Savory, Garlic, Green Pepper & Butter*

### **Fresh Brioche Bread Dressing**

*With Toasted Hazelnuts, Dried Cranberries & Cherries*

# SAVOR...

## **Starch** *(Continued)*

### **Southern Style Sage & Cornbread Dressing**

*A Baked Seasoned Mixture of Crumbled Cornbread, Onion & Sage*

### **Rosemary Scented Baby Baker Potatoes**

### **Roasted Red Potatoes**

*With Fresh Rosemary*

### **White & Wild Rice Pilaf with Toasted Almonds**

*A Combination of White & Wild Rice Simmered in a Savory Broth with Sautéed Onions, Carrots, Celery & Almonds*

### **Country Style Garlic Mashed Potatoes**

*Creamy Mashed Potatoes, Scented with Garlic*

## **Dessert** *(Choice of two)*

### **Maple & Pumpkin Crème Brûlée**

### **Old Fashioned Carrot Cake**

*Pineapple, Carrots, Walnuts, Coconut, With a White Chocolate Cream Cheese Frosting*

**White Chocolate Raspberry Swirl Cheesecake**, *Swirls of Seedless Raspberries throughout, Baked in a Chocolate Crust and Topped with White Chocolate Shavings*

### **Strawberry & Cream Sheet Cake**

*Three Layer Sheet Cakes with Short Cake, Whipped Cream & Strawberries*

# SAVOR...

## Dessert (Continued)

### **Ultimate Chocolate Cake**

*Two Layer Cake with Chocolate Mousse & Fudge Filling on a Chocolate Cookie Crumb Base, Iced with Chocolate Ganache*

### **Southern Baked Pecan Pie**

*With Carmel Sauce & Fresh Whipped Cream*

### **Brioche Bread Pudding**

*Toasted Brioche Bread Pieces with Toasted Marcona Almonds, Dried Blueberries, Cherries, Cranberries, Golden Raisins & Vanilla Bean Custard with Butter Rum Sauce*

### **Traditional Pumpkin Pie**

*With Fresh Whipped Cream*

### **Fresh Cut Fruit**

*With Honey & Meyer Lemon Sauce and Whipped Cream Rosettes*

### **Black Forest Swiss Rolls**

*Chocolate Sponge Cake with Kirschwasser Flavored Cream, Dark Cherries & Shaved Chocolate*

*Menu based on a minimum of 100 guests  
Less than minimum number of guests an additional \$300.00 service fee will apply*

#### **ADMINISTRATIVE FEE:**

*All food and beverage charges are subject to a twenty percent (22%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.*

# SAVOR...

## **Upscale Your Buffet Choice by Adding:**

*All Carved Items Require a SAVOR... Carver at \$125.00*

### **Carved Roasted Boneless Turkey with Drumsticks**

*With Flamed Bourbon Giblet Gravy*

*Add \$8.75 per guest*

### **Carved Whole Roasted Shoulder of Beef with Jus Lié**

*Served with Creamed Horseradish & Silver Dollar Rolls*

*Add \$11.75 per guest*

### **Carved Dry Aged Prime Beef Strip Loin**

*Served with Balsamic Onions Jus Lie'*

*Add \$11.50 per guest*

### **Carved Slow Roasted Seasoned Prime Rib of Beef**

*Served with Creamed Fresh Horseradish*

*Add \$10.75 per guest*

### **Carved Roast Pork Loin**

*With Arctic Cranberry Demi Glace & Fire Roasted Apples*

*Add \$10.75 per guest*

### **Carved Old Fashioned Hickory Pit Smoked Virginia Ham**

*Add \$8.75 per guest*

*Menu based on a minimum of 100 guests*

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