

SAVOR...

HOLIDAY Dinner BUFFET MENU

\$51.00 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*

SAVOR...

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

SAVOR...

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 Borsin 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 \$125.00 service fee will apply

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) 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

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