



Holiday Menu

Trays & Platters

Trays Serve Appetizer Platters for 20 to 25 People

Vegetable Crudites \$165

Fresh Seasonal Vegetables with Dipping Sauce

Grilled Vegetable Platter \$200

Fire Roasted Mushrooms with Balsamic Marinated Zucchini, Yellow Squash
Eggplant and Red Peppers

Array of Fresh Seasonal Fruit \$220

Grapes, Berries, Melons and Pineapple

Deluxe Cheese Board \$310

Assorted Imported and Domestic Cheeses: Goat, Brie, Bleu, Cheddar, Gouda, Jack
and Wild Honey with Toasted Nuts, Crackers and Fresh Fruit

Antipasto Platter \$230

Imported Prosciutto Di Parma, Salami and Mortadella with Olives, Pepperoncini
and Artichoke Hearts



Carving Stations

Served with 50 Silver Dollar Rolls and Assorted Condiments

Slow Roasted Prime Rib \$520

with Creamed Horseradish

Roasted Ham \$400

with Pomegranate Molasses Glaze, Dijon and Whole
Grain Mustard

Whole Roasted Turkey \$345

with Cranberry Sauce





Buffet Menu



The Railroad Buffet

One Entree = \$46 per person / Two Entrees = \$58 per person

Includes Caesar Salad or Winters Salad, Savory Home Style Stuffing, Cranberry Orange Relish, Chef's Vegetable Selection, Roasted Garlic Mashed Potatoes, Fresh Baked Rolls with Butter and Holiday Dessert Cookies or Spice Cake

Herb Roasted Turkey Breast

Pre-Carved and Ready to Serve

Maple & Clove Roasted Ham

Pre-Carved and Ready to Serve

Christmas Eve Manicotti

Filled and Baked in a Bechamel Sauce



The Putah Creek Buffet

One Entree = \$46 per person / Two Entrees = \$64 per person

Includes Caesar Salad or Winter Salad, Fresh Baked Rolls with Butter, Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Savory Home Style Stuffing or Jasmine Rice, Coffee, Tea and Choice of Dessert

Herb Roasted Turkey Breast

Pre-Carved and Ready to Serve

Maple & Clove Roasted Ham

Pre-Carved and Ready to Serve


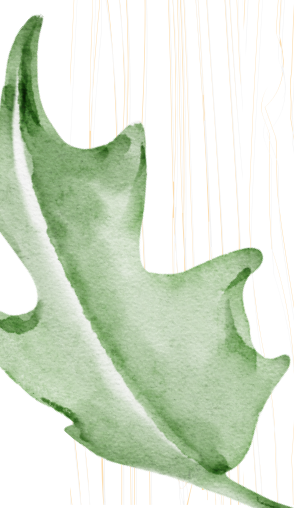


Salmon with Lemon Dill Sauce

Classic Italian Porchetta

Pork Roast Served with Roasted Apples and Potatoes

Choice of Two Desserts

Tiramisu, Creme Brulee Cheesecake or Pumpkin Spice Cake





Buffet Menu

The Theodore Winters Buffet

Two Entrees = \$75 per person

Includes Caesar Salad or Winters Salad, Savory Home Style Stuffing, Cranberry Orange Relish, Chef's Vegetable Selection, Roasted Garlic Mashed Potatoes, Fresh Baked Rolls with Butter, Coffee, Hot Tea and Choice of Dessert

Carved Prime Rib with Creamed Horseradish

***\$125 Carver Fee**

Salmon with Lemon Dill Sauce

Maple Glazed Pork Loin

Pomegranate Molasses Glazed Ham

Choice of Two Desserts

Tiramisu, Creme Brulee Cheesecake or Pumpkin Spice Cake



The Abbey Buffet

Three Entrees = \$87 per person

Includes Caesar Salad, Winters Salad and Italian Romanesco Cauliflower Salad, Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Savory Homestyle Stuffing or Jasmine Rice, Fresh Baked Rolls with Butter, Coffee, Tea and Choice of Dessert

Rosemary and Herb Crusted Prime Rib of Beef
with Aus Jus, Horseradish Cream & Yorkshire Pudding

Classic Italian Porchetta

Pork Roast Served with Roasted Apples and Potatoes

Herb Roasted Turkey Breast

Salmon with Lemon Dill Sauce

Apple Roasted Pork Loin

Choice of Two Desserts

Tiramisu, Creme Brulee Cheesecake or Pumpkin Spice Cake





Plated Menu

*All Entrees Include Mixed Greens with Champagne Vinaigrette, Fresh
Baked Dinner Rolls with Butter, Chef's Seasonal Vegetables,
Coffee, Tea and Choice of Dessert
(Choice of Three Entrees - Higher Price Prevails for all Meals)*

Pasta

Rigatoni Bolognese \$57

Ground Beef and Pork Bolognese served over House-Made Rigatoni dusted with Fresh Parmesan and Basil

Shrimp Linguine \$62

Shrimp Sauteed in Lemon, White Wine and Butter tossed with House-Made Linguini dusted with Red Pepper Flakes, Garlic and Parmesan



Chicken

Grilled Chicken Breast \$69

Tender Chicken Breast Grilled in a Light Mushroom Sherry Sauce with Jasmine Rice Pilaf

Roasted Half Chicken \$64

Zatar Rub Marinade and Couscous with Lemon Vinaigrette Sauce

Pork

Apple Roasted Pork Loin \$61

Served with Pecan and Brown Sugar Glazed Sweet Potatoes and Roasted Garlic Mashed Potatoes

Grilled Pork Chop \$75

Cider Brined with Chipotle Maple Glaze and Mashed Potatoes

Braised Short Ribs \$75

Served with Mashed Potatoes, Aus Jus and Gremolata





Plated Menu

*All Entrees Include Mixed Greens with Champagne Vinaigrette, Fresh
Baked Dinner Rolls with Butter, Chef's Seasonal Vegetables,
Coffee, Tea and Choice of Dessert
(Choice of Three Entrees - Higher Price Prevails for all Meals)*

Steak

Prime Rib \$62

12 oz. Roasted Prime Rib with Garlic Mashed Potatoes

New York Steak \$77

Charbroiled New York Steak with Roasted Shallot Demi Glace and
Roasted Potatoes



Filet Mignon \$86

7 oz. Filet with Au Poivre Demi Glace and Garlic Mashed Potatoes

Surf & Turf \$98

6 oz. Petit Filet with Bernaise Sauce, Three Grilled Prawns & Jasmine Rice Pilaf

Seafood

Sauteed Prawns Procencale \$69

Five Prawns Sauteed in White Wine, Tomato and Basil with Jasmine Rice Pilaf

Pan Seared Salmon \$70

Buttered Fregola Pasta, Grilled Corn, Bacon and Arugula

Dessert

Choice of Dessert

Strawberry Shortcake, Caramel Cheesecake, Tiramisu,
Holiday Cookies, Creme Brulee Cheesecake,
Flourless Chocolate Cake or Pumpkin Spice Cake

