Table of Contents

MENUS

WINTER WONDERLAND

HOME FOR THE HOLIDAYS

DECK THE HALLS!

HOLIDAY CHEER!

WILDCAT FÊTE

GETAWAY SOIRÉE
Winter Wonderland

**INCLUDES**

Silver Branches and Glass vase filled with cobalt blue and silver ornaments with whimsical snowflakes, complimented by glass votive candles placed on a mirrored tile, Delicate White Linens, and Blue Room Uplighting.

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**LUNCH BUFFET**

Butter Lettuce, Blue Cheese, Candied Walnuts, Tarragon Vinaigrette Salad of Roasted Beets, Aged Goat Cheese, and Candied Pecans

**ENTRÉE**

Oven Roasted Tom Turkey with Rich Brown Gravy

Honey Glazed Ham

**ACCOMPANIMENTS: Select (3)**

- Traditional Stuffing
- Yukon Mashed Potatoes
- Roasted Root Vegetables with Brussel Sprout Leaves
- Citrus Glazed Carrots
- Cranberry Orange Chutney
- Fresh Country Style Breads
- Creamy Butter

**DESSERTS**

Deep Dish Pumpkin Pie

**BEVERAGE**

Iced Tea & Iced Water

*$22 PER GUEST **+
Home for the Holidays

INCLUDES
Large Red Poinsettia’s complimented by gold mercury glass votive candles placed on a mirrored tile, Chic Black Linens, and Red Room Uplighting.

DINNER BUFFET
Butter Lettuce, Blue Cheese, Candied Walnuts, Tarragon Vinaigrette
Salad of Roasted Beets, Aged Goat Cheese, and Candied Pecans

ENTRÉE
Oven Roasted Tom Turkey
Honey Glazed Ham

ACCOMPANIMENTS: Select (4)
Traditional Stuffing
Yukon Mashed Potatoes
Roasted Root Vegetables with Brussel Sprout Leaves
Citrus Glazed Carrots
Rich Turkey Gravy
Cranberry Orange Chutney
Fresh Country Style Breads
Creamy Butter

DESSERTS
Deep Dish Pumpkin Pie
Pineapple Upside Down Bread Pudding

BEVERAGE
Iced Tea & Iced Water

$28 PER GUEST ++
Deck the Halls!

INCLUDES

DINNER BUFFET
Spinach & Endive Salad with Walnuts, Pears and Bleu Cheese Harvest Country Field Greens with Cider House Honey Vinaigrette and Fall Vegetables Salad of Roasted Beets, Aged Goat Cheese, and Candied Pecans

ENTRÉE (CHEF ATTENDANT REQUIRED)
Oven Roasted Tom Turkey
Slow Roasted Prime Rib with Au Jus

ACCOMPANIMENTS: Select (4)
Yams Crème Fraîche and Pecan Molasses
Fresh Corn Pudding
Roasted Root Vegetables with Sautééd Brussels Sprouts
Green Beans Almondine
Yukon Mashed Potatoes
Autumn Sage Stuffing
Roasted Giblet Gravy
Cranberry Orange Chutney
Fresh Country Style Breads
Creamy Butter
Hot Chocolate Bread

DESSERTS
Pineapple Upside Down Bread Pudding
Deep Dish Pumpkin Pie
Apple Shortbread Pie

BEVERAGE
Iced Tea & Iced Water

$32 PER GUEST ++
Holiday Cheer!

TRAY PASS
Pecan Crusted Chicken Tenders with Bourbon Aïoli
Twice Baked Fingerling Potato with Crispy Bacon
Sliced Smoke Salmon with Chive Blinis and Lemon Pepper Crème Fraîche

NEW AGE TAPAS VEGETABLE CRUDITÉS
Display of Marinated Farm Fresh Vegetables
Tossed in Inspiring Flavor Enhanced Vinaigrettes

CULINARY CHEESE SHOP
Display of Domestic and Imported Block Cheeses Served with Crackers,
Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

CULINARY STUDIO
Oven Roasted Tom Turkey Sage & Sausage Stuffing, Roasted Giblet Gravy
And Cranberry Orange Chutney

SALAD BITES (Individual shots of your favorite salad items)
Spinach & Endive Salad with Walnuts, Pears and Bleu Cheese
Yams Crème Fraîche and Pecan Molasses Salad
Roasted Beets, Aged Goat Cheese and Pistachio

SWEET STATION
Mini Pies and Tarts
Pecan Pie, Deep Dish Pumpkin Pie, Apple Shortbread Pie

BEVERAGE
Iced Tea & Iced Water

$26 PER GUEST ++

Added Enhancement: Holiday Themed Centerpieces,
Linens, Room Uplighting add’l $6 per person
Wildcat Fête

Includes

Silver Vase filled with Red, White and Blue Anemone Flowers with harmonious greenery complimented by glass votive candle placed on a mirrored tile, Rich Red and Blue Linens, and Red Room Uplighting.

UA Dinner Buffet

Wedges of Iceberg Lettuce with Bacon, Bleu Cheese and Buttermilk Dressing
Tomatoes and Onions with Vinegar and Oil
Potato and Egg Salad in Mustard Dressing

Entrée: Select (2)
Honey Stung Fried Chicken
Peppered Roasted Pork Loin with Apples and Raisins
Chicken Pot Pie with Flaky Butter Crust
Crab Cakes with Spicy Tartar Sauce

Accompaniments: Select (3)
Creamed Corn
Buttermilk-Bacon Scalloped Potatoes
Braised Kale
Red Bliss Roasted Rosemary Potatoes
Sautéed Garlic Green Beans

Desserts
Banana Cream Pie
German Chocolate Cake
Salted Caramel Bread Pudding

Beverage
Iced Tea & Iced Water
Freshly Brewed Coffee and Hot Teas

$29 per guest ++
HAWAIIAN DINNER BUFFET
Guacamame: Edamame mash with chili, lime and tofu served with assorted island chips
Vegetable Summer Rolls: Rice paper filled with crispy carrots, snow peas, green papaya and cilantro with tonkatsu dipping sauce
Shrimp Lettuce Wraps: Seasoned char grilled shrimp with Napa cabbage slaw bibb lettuce and huli huli sauce
Fresh Island Poke: Fresh local fish, with Maui onion, Tahini, soy and avocado

ENTRÉE
Manapua: Steamed pork buns and pork hash with hot mustard and soy
Kalbi Short Rib: papaya onion relish
Kalua Pork Sliders: mango relish

ACCOMPANIMENTS SELECT
Vegetable Fried Rice

DESSERTS SELECT (2)
Banana Coconut Cream Pie
Chocolate Macadamia Tarts

BEVERAGES
Iced Tea & Iced Water
Freshly Brewed Coffee and Hot Teas

$32 PER GUEST ++