



**ELDORADO**  

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**HOTEL & SPA**

2011

Holiday Menus

# Plated Holiday Menu 2011



## ENHANCEMENTS

Jumbo shrimp martini, jicama slaw and cilantro spiked cocktail sauce - \$9

Chef's butternut squash soup - cinnamon chive drizzle - \$6

Smoked tomato bisque & basil crème - \$5

Caramelized onion & goat's cheese tart, roasted sweet pepper salad and scallion cream - \$7

Legacy grill maryland crab cake of sweet pickled meat, wilted greens, garlic aioli, & pimento corn salsa - \$9

## SALADS

Chopped hearts of romaine, shaved parmesan cheese, herbed focaccia croutons, tomato confit  
Eldorado caesar dressing

Wedge "BLT" salad of crisp lettuce, chopped apple-wood smoked bacon, cherry tomatoes and grissini  
gorgonzola dressing

Baby spinach & frisse salad with kiln dried cranberries, spiced pumpkin seeds, blue cheese  
balsamic vinaigrette

## ENTREES

Simply roasted cider brined chicken breast with whipped sweet potatoes & calvados jus - \$49

Chicken roulade filled with forest mushrooms & shallot demi - \$55

Blue cheese crusted beef tenderloin & wild mushroom ragout - \$68

Fennel crusted pork tenderloin served with sage cream - \$58

Maple glazed pacific salmon with chive & chardonnay butter sauce - \$59

Smoked peppercorn NY strip loin with horseradish pan jus - \$62

Grilled beef tenderloin & lemon grilled shrimp, ancho demi glace - \$64

Sixteen spiced beef tenderloin and sea bass filet, chipotle maple demi - \$65

## DESSERTS

Classic crème brulee with mixed berries, butter cookie

Spiced pumpkin cheese cake with eggnog cream

Warm Texas cinnamon apple cobbler with Häagen-Dazs vanilla bean ice-cream

Sinful chocolate "bomb" with drunken cherry- raspberry drizzle

3 course entrée price includes salad & dessert

Chef's choice of market fresh vegetables and appropriate starch

Assorted dinner rolls

Organic regular and decaffeinated coffee

Assorted hot teas and iced tea



21% service charge and applicable sales tax will apply to all food and beverage items

# Grand Buffet Holiday Menu 2011



## HORS D'OEUVRES

Brushetta- Red and yellow tomatoes tossed with julienne basil and extra virgin olive oil  
Parmesan chipotle mesquite BBQ meatballs  
"Popcorn" jumbo shrimp , horseradish cocktail infusion  
Thai chicken satay & chile plum sauce  
Brie & mandarin orange crostini  
Malaysian vegetable spring roll, chile plum dip  
Mini beef wellington- truffle demi  
Smoked salmon and dill cream cheese roulade on english cucumber

## SOUPS AND SALADS

Roasted butternut squash soup with cinnamon chive cream  
Smoked tomato bisque- cornbread croutons  
Winter greens, spinach & radicchio salad with cowboy spiced pumpkin seeds,  
Dried cranberries & champagne vinaigrette  
Traditional caesar salad, herb focaccia croutons, shaved parmesan  
Creamy caesar dressing  
Fresh fruit salad with toasted coconut  
Roasted garlic orzo pasta salad with feta

## ENTREES

Hand carved "Dr Pepper" glazed pit ham- creole honey mustard  
Carved whole breast of turkey, pan gravy  
Simply roasted chicken & masala mushroom jus  
Texas spiced strip loin topped with bleu cheese & wild mushrooms demi  
Apple & cornbread stuffed pork loin, calvados reduction  
Blackened tilapia with horseradish cream  
Carved prime rib roast of beef, rosemary salt crust- au jus  
Cedar planked "Fajita" salmon & house pico

*Carver required for turkey / Ham & prime rib selections- \$100 per chef, per 100 guests*

## STARCH AND VEGETABLES

Buttermilk yukon gold "whipped" potatoes  
Herb scented wild rice pilaf with pine nuts  
Herb roasted baby potatoes  
Green beans almondine  
Honey spiced carrots  
Seasonal simply steamed vegetables

## HOLIDAY PATISSERIE

Sinful chocolate torte,  
Spiced pumpkin cheese cake  
Deep dish bourbon pecan pie  
Cranberry winter berry tart  
Lemon cream cake

Assorted dinner rolls  
Organic regular and decaffeinated coffee  
Assorted hot teas and iced tea

21% service charge and applicable sales tax will apply to all food and beverage items



# Grand Buffet Holiday Menu 2011



## Buffet Menu Option 1 - \$52.00 per person

Choice of:

- (2) soups and/or salads
- (2) entrees
- (1) starch and (2) vegetables
- Holiday dessert (2)

## 30 Minute Reception & Buffet Menu Option 2 - \$61.00 per person

(2) passed hors d'oeuvres (based on 3 per person)

Choice of:

- (2) soups and/or salads
- (2) entrees
- (1) starch and (2) vegetables
- Holiday dessert (2)

## 30 Minute Reception & Buffet Menu Option 3 - \$65.00 per person

(3) passed hors d'oeuvres (based on 3 per person)

Choice of:

- (2) soups and/or salads
- (2) entrees
- (1) starch and (2) vegetables
- Holiday dessert (2)

## 30 Minute Reception & Buffet Menu Option 4 - \$70.00 per person

(4) passed hors d'oeuvres (based on 4 per person)

Choice of:

- (2) soups and/or salads
- (3) entrees
- (1) starch and (2) vegetables
- Holiday dessert (3)

All buffets include organic regular and decaffeinated coffee,  
Assorted gourmet hot tea and iced tea

A \$5.00 per person buffet charge will be added to the menu price for 25 guests or less

## ENHANCEMENTS

### Upgrade Your Coffee Station - \$5.00 per person

Peppermint, hazelnut and vanilla syrups  
Rock sugar wands  
Ground nutmeg, cinnamon, and chocolate shavings  
Whipped cream

### Viennese Station - \$10.00 per person

Elaborate display of tortes and patisserie including petit fours, chocolate dipped strawberries, truffles,  
Miniature french pastries

### Chocolate Fountain - \$15.00 per person

Assortment of dipping treats to include  
Strawberries, marshmallows, pineapple, pretzel sticks, pound cake  
Lemon Cream Cake



21% service charge and applicable sales tax will apply to all food and beverage items