

HOLIDAYS 2011

View of the World
— Terrace Club —

Lina Geyfman

Meetings & Events Manager

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RECEPTION

PASSED HORS D'OEUVRES

one hour

Dry Figs with Blue Cheese
Polenta Cake with Roasted Asparagus and Truffle Cream
Garlic Roasted Shrimp with Romesco Sauce
Chicken Cilantro Salad
Marinated Beef Skewers with Chipotle Aioli

∞

HOT & COLD DISPLAY

two hours

Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan

Israeli Couscous

Roasted Vegetables, Pesto

Antipasto

Salami, Prosciutto, Bocconcini, Roasted Peppers,
Grilled Vegetables, Olives, Marinated Mushrooms, Focaccia

Cheese and Crackers

Selection on Cheese, Fruits, Nuts

Pasta Rigatoni

Grilled Artichokes, Eggplant, Olives,
Roasted Tomato and Basil Sauce

Herb Roasted Chicken Breast

Wild Mushroom, Rosemary Jus

∞

Petit Fours, Mini Cakes

Sliced Fruit

Coffee and Tea

∞

3 Hour Premium Open Bar

\$95 per person
plus 20% service charge and 8.875% sales tax

DINNER BUFFET

PASSED HOR D'OEUVRES

one hour

Dry Figs with Blue Cheese
Polenta Cake with Roasted Asparagus and Truffle Cream
Garlic Roasted Shrimp with Romesco Sauce
Chicken Cilantro Salad
Marinated Beef Skewers with Chipotle Aioli

∞

COLD DISPLAY

Traditional Shrimp Cocktail

Crudités with Hummus and Blue Cheese Dip
Asparagus, Peppers, Carrots, Cucumber, Cauliflower, Celery

Cheese and Crackers

Selection on Cheese, Fruits, Nuts

Antipasto

Salami, Prosciutto, Bocconcini, Roasted Peppers,
Grilled Vegetables, Olives, Marinated Mushrooms, Focaccia

∞

BUFFET

two hours

Arugula Salad with Goat Cheese, Dried Cranberry, Sliced Pear, Maple Vinaigrette
Caesar Salad with Romaine, Herb Croutons, Shaved Parmesan
Penne Pasta with Grilled Vegetables, Olives, Roasted Tomato and Basil Sauce
Seared Filet of Salmon with Dill and Mustard Yogurt Sauce
Herb Roasted Chicken Breast with Roasted Fingerling Potatoes, Thyme Sauce
Roasted Pork Tenderloin with Sautéed Mushroom, Rosemary jus
Garlic and Rosemary Roasted Fingerling Potatoes
Roasted Market Vegetables

∞

CARVING STATION

choice of one

Roasted Beef Tenderloin
Natural Jus

Herb and Garlic Stuffed Leg of Lamb
Provençal Jus

∞

Petit Fours, Mini Cakes
Sliced Fruit
Coffee and Tea Service

∞

4 Hour Premium Open Bar

\$130 per person or \$115 per person (without carving station)
plus 20% service charge and 8.875% sales tax

LUNCH BUFFET

Arugula Salad

Goat Cheese, Dried Cranberry, Sliced Pear,
Maple Vinaigrette

Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan

∞

Penne Pasta

Grilled Vegetables, Olives, Roasted Tomato Sauce

Seared Filet of Salmon

Dill and Mustard Yogurt Sauce

Herb Roasted Chicken Breast

Thyme Sauce

Roasted Pork Tenderloin

Sautéed Mushroom, Rosemary Jus

∞

Garlic and Rosemary Roasted Fingerling Potatoes

Roasted Market Vegetables

∞

Petit Fours, Mini Cakes

Sliced Fruit

Coffee and Tea

∞

2 Hour Premium Open Bar

\$75 per person

plus 20% service charge and 8.875% sales tax