

# *Chaminade's Holiday Buffet Dinner*

## **RUBY BUFFET PACKAGE**

\$49.95++ per person

### **SALADS**

Please select one

#### **Chopped Salad**

Iceberg, Grape Tomatoes, Crumbled Gorgonzola  
Sweet Peppers, Avocado and Green Goddess Dressing

#### **Organic Baby Greens**

with Salad Bar

Ranch, Blue Cheese and Roast Lemon Vinaigrette

#### **Fresh Mozzarella, Polenta and Colorful Cherry Tomatoes**

Reduced Sun Dried Tomato Vinaigrette Drizzle

#### **Antipasti Sampler Display**

Rosemary Marinated and Grilled Squashes, Roast  
Sweet Peppers,  
Imported Olives and Elephant Garlic

#### **Artisan Cheese Display**

With Crackers and Baguettes

#### **Winter Fruit Display Platter**

#### **Hot Appetizer**

Spanakopita

### **ENTREES**

#### **Hard Seared Tilapia**

Tomato Olive Caper Vinaigrette

#### **Roast Turkey Breast**

Carved into pan

Traditional Gravy and Warm Cranberry Ginger  
Compote

#### **Butternut Ravioli**

Roast Vegetable Bruschetta  
Porcini Crème

### **CARVERY**

(Please select one)

#### **Rosemary Roast Prime Rib**

Au jus and Horseradish Crème

#### **Leg of Lamb**

Madeira Jus and Mint Jam

#### **Beef Wellington**

Mushroom Duxelle  
Demi Jus

#### **Salmon Coulibiac**

Salmon layered with Fresh Spinach and Bay Scallops  
wrapped in Filo  
Citrus Beurre Blanc

### **ACCOMPANIMENTS**

Whipped Yukon Potatoes  
Sauté of local Farm Vegetables

### **DESSERT**

Chocolate Grand Marnier Seduction  
Pumpkin Tartlet  
Chocolate Decadence  
Eggnog Flan



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# *Chaminade's Holiday Buffet Dinner*

## **EMERALD BUFFET PACKAGE**

\$39.95++ per person

### **SALADS**

#### **Chopped Salad**

Iceberg, Grape Tomatoes, Crumbled Gorgonzola  
Sweet Peppers, Avocado and Green Goddess Dressing

#### **Organic Baby Greens**

with Salad Bar  
Ranch, Blue Cheese and Roast Lemon Vinaigrette

#### **Grilled Asparagus**

Caramelized Shallots and Feta Cheese

#### **Artisan Cheese Display**

With Crackers and Baguettes

#### **Winter Fruit Display Platter**

### **ACCOMPANIMENTS**

Whipped Yukon Gold Potatoes

Sauté Local Farm Vegetables

### **ENTREES**

#### **Herb Crusted Roast Tri-Tip**

Jack Daniels Jus  
Crispy Onions

#### **Hard Seared Tilapia**

Tomato Olive Caper Vinaigrette

#### **Roast Turkey Breast**

Carved into pan  
Traditional Gravy and Warm  
Cranberry Ginger Compote

#### **Butternut Squash Ravioli**

Roast Vegetable Bruschetta  
Porcini Crème

### **DESSERT**

#### **Trio of Desserts**

Pumpkin Tartlet  
Chocolate Decadence  
Eggnog Flan



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# *Chaminade's Holiday Plated Dinner*

## **DIAMOND PACKAGE**

\$54.95++ per person  
(25 person minimum)

### **APPETIZER**

#### **Chilled Seafood Trio**

Chilled Prawn Ravigote Verf  
Sea Scallop with Citrus Aioli  
Togarishi seared Ahi with Sweet Chili Glaze

### **SALADS**

Please select one

#### **Whole Leaf Romaine Lettuces**

Shaved Pecorino Cheese  
Garlic Crostini  
Housemade Caesar Dressing

#### **Butter Lettuces**

Mandarin Oranges, Papaya  
Crumbled Feta, Macadamia Nuts  
Roast Lemon Vinaigrette

### **ENTREES**

Please select three plus vegetarian

#### **Filet Mignon**

Porcini Dusted  
Caramelized Shallot Whipped Potatoes  
Stilton Compound Butter and Demi Jus  
Vegetable Mélange

#### **Herb Encrusted Rack of Lamb**

Savory Bread Pudding  
Red Onion Confit and Sun dried Cherry Demi-Glace  
Vegetable Mélange

#### **Filet and Lobster Tail**

Demi-Glace and Sage Butter for the Lobster  
Caramelized Shallot Whipped Potatoes  
Vegetable Mélange

#### **Pork Tenderloin**

Juniper dusted  
Soft Polenta  
Jack Daniels Glaze  
Vegetable Mélange

#### **Roast Tilapia**

Tomato Olive Caper Vinaigrette  
Citrus Basmati  
Vegetable Mélange

#### **Bronzed Salmon Fillet**

Lobster Compound Butter  
Whipped Potatoes  
Vegetable Mélange

#### **Herb Roast Chicken Breast**

Lemon Thyme Reduction  
Roast Fingerling Potatoes and Root Vegetables

#### **Miniature Pumpkins**

Filled with Herb Winter Vegetables  
Topped with Fresh Breadcrumbs  
Porcini Crème

### **DESSERT**

#### **Trio of Desserts**

Pumpkin Tartlet  
Chocolate Decadence  
Black Forest Tartlet



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# *Chaminade's Holiday Plated Dinner*

## **PLATINUM PACKAGE**

\$49.95++ per person  
(25 person minimum)

### **APPETIZER**

#### **Chilled Seafood Trio**

Chilled Prawn Ravigote Verf  
Sea Scallop with Citrus Aioli  
Togarishi seared Ahi with Sweet Chili Glaze

### **SALADS**

Please select one

#### **Whole Leaf Romaine Lettuces**

Shaved Pecorino Cheese  
Garlic Crostini  
Housemade Caesar Dressing

#### **Butter Lettuces**

Mandarin Oranges, Papaya  
Crumbled Feta, Macadamia Nuts  
Roast Lemon Vinaigrette

### **ENTREES**

Please select three plus vegetarian

#### **Roast Prime Rib**

Savory Jus  
Potato Gratin  
Vegetable Mélange

#### **Herb Encrusted Rack of Lamb**

Savory Bread Pudding  
Red Onion Confit and Sun dried Cherry Demi-Glace  
Vegetable Mélange

#### **Pork Tenderloin**

Juniper dusted  
Soft Polenta  
Jack Daniels Glaze  
Vegetable Mélange

#### **Roast Tilapia**

Tomato Olive Caper Vinaigrette  
Citrus Basmati  
Vegetable Mélange

#### **Bronzed Salmon Fillet**

Lobster Compound Butter  
Whipped Potatoes  
Vegetable Mélange

#### **Herb Roast Chicken Breast**

Lemon Thyme Reduction  
Roast Fingerling Potatoes and Root Vegetables

#### **Miniature Pumpkins**

Filled with Herb Winter Vegetables  
Topped with Fresh Breadcrumbs  
Porcini Crème

### **DESSERT**

#### **Trio of Desserts**

Pumpkin Tartlet  
Chocolate Decadence  
Black Forest Tartlet



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# *Chaminade's Holiday Plated Dinner*

## **EMERALD PACKAGE**

\$39.95++ per person  
(25 person minimum)

### **SALADS**

Please select one

#### **Whole Leaf Romaine Lettuces**

Shaved Pecorino Cheese

Garlic Crostini

Housemade Caesar Dressing

#### **Butter Lettuces**

Mandarin Oranges, Papaya

Crumbled Feta, Macadamia Nuts

Roast Lemon Vinaigrette

### **ENTREES**

Please select three plus vegetarian

#### **Roast Prime Rib**

Savory Jus

Potato Gratin

Vegetable Mélange

#### **Herb Encrusted Rack of Lamb**

Savory Bread Pudding

Red Onion Confit and Sun dried Cherry Demi-Glace

Vegetable Mélange

#### **Pork Tenderloin**

Juniper dusted

Soft Polenta

Jack Daniels Glaze

Vegetable Mélange

#### **Roast Tilapia**

Tomato Olive Caper Vinaigrette

Citrus Basmati

Vegetable Mélange

#### **Bronzed Salmon Fillet**

Lobster Compound Butter

Whipped Potatoes

Vegetable Mélange

#### **Herb Roast Chicken Breast**

Lemon Thyme Reduction

Roast Fingerling Potatoes and Root Vegetables

#### **Miniature Pumpkins**

Filled with Herb Winter Vegetables

Topped with Fresh Breadcrumbs

Porcini Crème

### **DESSERT**

#### **Trio of Desserts**

Pumpkin Tartlet

Chocolate Decadence

Black Forest Tartlet



# *Chaminade's Holiday Plated Dinner*

## **RUBY PACKAGE**

\$44.95++ per person  
(25 person minimum)

### **SALADS**

Please select one

#### **Whole Leaf Romaine Lettuces**

Shaved Pecorino Cheese

Garlic Crostini

Housemade Caesar Dressing

#### **Butter Lettuces**

Mandarin Oranges, Papaya

Crumbled Feta, Macadamia Nuts

Roast Lemon Vinaigrette

### **ENTREES**

Please select three plus vegetarian

#### **Filet Mignon**

Porcini Dusted

Caramelized Shallot Whipped Potatoes

Stilton Compound Butter and Demi Jus

Vegetable Mélange

#### **Bronzed Salmon Fillet**

Lobster Compound Butter

Whipped Potatoes

Vegetable Mélange

#### **Filet and Lobster Tail**

Demi-Glace and Sage Butter for the Lobster

Caramelized Shallot Whipped Potatoes

Vegetable Mélange

#### **Pork Tenderloin**

Juniper dusted

Soft Polenta

Jack Daniels Glaze

Vegetable Mélange

#### **Roast Tilapia**

Tomato Olive Caper Vinaigrette

Citrus Basmati

Vegetable Mélange

#### **Herb Encrusted Rack of Lamb**

Savory Bread Pudding

Red Onion Confit and Sun dried Cherry Demi-Glace

Vegetable Mélange

#### **Herb Roast Chicken Breast**

Lemon Thyme Reduction

Roast Fingerling Potatoes and Root Vegetables

#### **Miniature Pumpkins**

Filled with Herb Winter Vegetables

Topped with Fresh Breadcrumbs

Porcini Crème

### **DESSERT**

#### **Trio of Desserts**

Pumpkin Tartlet

Chocolate Decadence

Black Forest Tartlet



# *Chaminade's Holiday Hors d'oeuvres*

## **Holiday Hors d'oeuvres**

Only available when purchasing plated or buffet dinners

Choose Four Selections

\$10.00++ per person

Miniature Beef Wellington with Tarragon Aioli

Tempura Artichoke with Herb Dipping Sauce

Crab Cakes with Whole Grain Mustard and Corn Relish

Baby New Potatoes with Caramelized Onion and Asiago Soufflé

Potstickers and Eggrolls with Sweet and Sour & Honey Mustard Sauces

Smoked Salmon Crepes with Herb mascarpone Cream Cheese

Sesame Chicken with Teriyaki Sauce

Prosciutto, Melon, Basil and Mint Platter

Mushroom Caps Stuffed with Dungeness Crab Gratinée

Baked Brie Wrapped in Brioche with Caramelized Onions & Apple Filling,  
Fresh Fruit Garnish, served with Baguettes and Crackers

Artisan Cheese Display with Crackers and Baguettes



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# *Chaminade's Holiday Hors d'oeuvres*

## **Holiday Reception Hors d'oeuvres**

Choose Six Selections Below and One Carved Selection  
\$25.00++ per person

Tempura Artichokes with Herb dipping Sauce

Miniature Beef Wellington with Tarragon Aioli

Crab Cakes with Whole Grain Mustard and Corn Relish

Smoked Salmon Crepes with Herb Mascarpone Cream Cheese

Prosciutto, Melon, Basil and Mint Platter

Baby New Potatoes with Caramelized Onion and Asiago Soufflé

Potstickers and Eggrolls with Sweet and Sour & Honey Mustard Sauces

Selection of Roti –Roast Vegetables with Pistachio Cream Cheese,  
Smoked Turkey with Chipotle Aioli, Smoked Salmon with Herb Cream Cheese

Sesame Chicken with Teriyaki Sauce

Mushroom Caps Stuffed with Dungeness Crab Gratinée

Baked Brie Wrapped in Brioche with Caramelized Onions & Apple Filling,  
Fresh Fruit Garnish, served with Baguettes and Crackers

Artisan Cheese Display with Crackers and Baguettes

### **Carved Selection (select one)**

Roast Turkey Breast

Traditional Gravy and Warm Cranberry Ginger Compote

Rosemary Roast Prime Rib Au jus and Horseradish Crème



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