

# Christmas Eve & Day Dinner Menu

## Christmas Eve Buffet Dinner

- Monday, December 24th 5pm-9pm - \$65 Adults, \$20 Children 6-12, Under 6 years dine free\*

## Christmas Day Buffet Dinner

- Tuesday, December 25th 12pm-6pm - \$65 Adults, \$20 Children 6-12, Under 6 years dine free\*
- Special Event Parking: \$20 Valet Parking, Self-Parking Complimentary

## SALADS AND APPETIZERS

### California Greens with Specialty Accompaniments and Dressing

#### Baby Spinach and Arugula Salad

Toasted Pine Nuts, Goat Cheese, Dry Cranberries, White Balsamic Vinaigrette

#### Roasted Organic Heirloom Beet Salad

Baby Gem Lettuce, Candy Striped, Red and Gold Beets, Gorgonzola Cheese, Candied Walnuts, Sherry Vinaigrette

#### Mediterranean Mezze Display

Tabouleh, Marinated Feta Cheese, Assorted Olives, Marinated Roasted Red Peppers  
Hummus, Baba Ghanoush, Tzatziki, Kale and Cucumber Salad with Grapes and Lemon-Sesame Dressing  
Grilled Pita, Rosemary Flatbread Crackers, Gluten Free Crostini

#### Domestic and Imported Cheese Board

Dry Fruits, Nuts, Preserves and Fall Fruits

#### Seasonal Fruit Display

Pineapple, Melons, Grapes, Local Berries, Honey Yogurt Dip

#### Chaminade Seafood Display

Spice Rubbed Roasted Salmon with Vodka Crème Fraiche  
Poached Salmon Chaud-Froid with lemon, tomatoes, onions and fennel  
Smoked Salmon Crepes, with dill cream cheese and capers  
Marinated Cocktail Prawns  
Oysters Three Ways:  
On the Half Shell, with cocktail, mignonette, and horseradish  
Baked Rockefeller with hollandaise glacage  
Char-Broiled with parmesan and roasted garlic butter

## HOT APPETIZERS

#### Popcorn shrimp

Spicy Cocktail Sauce, Tartare, Hot Sauce

#### Bacon and Onion Tarts

Cranberry Aioli

#### Mission Fig and Polenta Cakes

Soft Goat Cheese Gratin



**Chaminade**  
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## SOUP STATION

### **Butternut Squash and Coconut Bisque**

Basil Chutney, Chopped Macadamia Nuts

### **Papa Noel's Seafood Gumbo**

Crab, Shrimp, Oysters, Cajun Trinity and Steamed Rice

### **Local Artisan Bread Display**

Loaves and Sliced Breads, Soft Rolls

Infused Olive Oil, Whipped and Flavored Butters

Tomato Bruschetta, Olive Tapenade, Whipped Truffle honey

## ENTREES and ACCOMPANIMENTS

### **Grilled Swordfish Piccata**

Preserved Lemon and Chardonnay Sauce, Crispy Capers, Wilted Spinach

### **Cider Brined Roast Turkey Breast**

Traditional Holiday Gravy, Cranberry Ginger Compote, Wild Rice Dressing

### **House Smoked Pork Loin**

Fig Glaze, Bacon and Mushroom Bread Pudding

### **Christmas Lasagna**

Basil and Pine Nut Pesto, Sun Dried Tomato Chianti Sauce, Mascarpone and Mozzarella

### **Whipped Yukon Gold Potatoes**

Dried Fruit and Pecan Sourdough Dressing

Aromatic Winter Vegetable Medley

Broccolini and Tri-Color Cauliflower

## CARVING BOARD

### **Prime Rib of Beef**

Au Jus, Horseradish Cream, Yorkshire Pudding

### **Roasted Dijon Crusted Leg of Lamb**

Natural Jus, Mint Jelly

## OUR PASTRY CHEF'S HOLIDAY DESSERT DISPLAY

Holiday Cakes, Cookies, Pies, Cobblers, Tarts and Other Assorted Confectionaries

## KID'S BUFFET

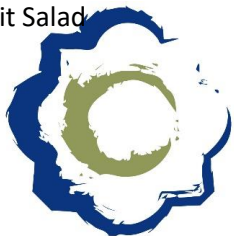
Macaroni and Cheese, Chicken Tenders with Ranch

Wedge French Fries with Ketchup

Buttered Pasta with Parmesan Cheese

Carrot and Celery Sticks with Ranch Dip

Fruit Salad



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