

2009 HOLIDAY MENU

Traditional Buffet

(30 Person Minimum)

Tossed Green Salad with Choice of Dressing

Marinated Vegetable Salad

Fresh Fruit Salad

Relish Tray with Dips

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Roast Turkey with Cranberry Sauce

Carved Roast Beef with Horseradish Sauce

~

Traditional Sage Stuffing

Whipped Garlic Mashed Potatoes with Gravy

Candied Yams

Fresh Seasonal Vegetables

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Indian Fry Bread

Served with Huckleberry Preserves & Butter

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Assorted Holiday Desserts

Coffee, Tea, Decaf

\$25.95

\$12.95 per Child Age 4-11

Food and beverage prices are subject to an 20% service charge.

Prices are subject to change without notice.



Kah-Nee-Ta Buffet

(30 Person Minimum)

*Antipasto Platter Server with Herb Crostinis
Fresh Fruit Tray Served with Sweet Yogurt Dipping Sauce*

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*Tossed Green Salad
Served with Ranch and Herb Vinaigrette Dressing*

Pasta Salad

Marinated Mushroom Salad

Waldorf Salad

~

*Carved New York Strip Loin
Rosemary Au Jus and Peppercorn Horseradish*

Fresh Baked Salmon

Finished with Sweet Butternut Squash Sauce

Mediterranean Chicken

*Topped with Artichoke Hearts, Sundried Tomatoes, and Kalamata Olives
Finished with a Smoked Gouda Sauce*

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Fresh Baked Rolls

Served with Sweet Butter and Huckleberry Jam

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Wild Rice

Fresh Seasonal Vegetables

~

Assorted Holiday Desserts

Coffee, Tea, Decaf

\$35.95

\$15.00 per Child Age 4-11

*Food and beverage prices are subject to an 20% service charge.
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Plated Entrée Selections

*Each Entrée is Served With:
Tossed Garden Salad with Choice of Dressing
Chef's Seasonal Vegetables
Indian Fry Bread, Huckleberry Preserves & Butter
Choice of Desserts*

10 oz. New York Steak

*Blue Cheese Gratinée Finished with a Pinot Noir Sauce
Served with Roasted Baby Red Potatoes
\$31.00*

Oven Roasted Turkey

*With Cranberry Sauce,
Mashed Potatoes, Roasted Acorn Squash
\$21.00*

Pan Seared Salmon

*Finished with a Savory Mango Chutney
Wild Rice Medley
\$22.00*

6 oz. Beef Tenderloin and Grilled Shrimp

*Finished with a Fresh Basil Sauce
With Wild Rice Medley
\$33.00*

Pecan Crusted Rack of Lamb

*Finished with a Huckleberry Sauce
Served with a Wild Mushroom and Cranberry Risotto
\$31.00*

Mediterranean Breast of Chicken

*Topped with Artichoke Hearts, Sundried Tomatoes, and Kalamata Olives
Finished with a Smoked Gouda Sauce Served with Wild Mushroom and Cranberry Risotto
\$23.00*

Dessert Choices

*Pumpkin Pie Served with Chantilly Cream
Pecan Pie Served with a Warm Rum Sauce
Huckleberry Ice Cream Topped with Whipped Cream, Melba Sauce, and Huckleberries
Chocolate Mousse*

*Holiday luncheon menus are also available.
Food and beverage prices are subject to an 20% service charge.
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