

PASÉA
HOTEL & SPA™

HOLIDAY MENUS

2022



JINGLE BUFFET \$98

Choose:

- (2) Soups or Salads
- (2) Entrées
- (2) Sides
- (3) Desserts

HOLIDAY BY THE SEA BUFFET \$124

Choose:

- (3) Soups or Salads
- (3) Entrées
- (3) Sides
- (3) Desserts or Pie Display

WINTER WONDERLAND BUFFET \$155

Choose:

- (4) Soups or Salads
- (4) Entrées
- (4) Sides
- (4) Desserts or Pie Display + (1) Dessert

ADDITIONAL PORTIONS

- + \$10 Soup or Salad
- + \$16 Entrées
- + \$12 Sides
- + \$10 Dessert

Buffets are served with assorted rolls, seasoned butter & whipped butter.



SOUPS + SALADS

Butternut Squash Bisque

Spiced Crème Fraîche, Pumpkin Seeds

Brown Butter Pumpkin Soup

Banana Croutons, Chia Cream

Mushroom Brie Soup

Truffle Oil

Potato Leek Soup

Herb Crumbs, Fried Leeks

Kenter Canyon Greens

Cherry Tomatoes, Carrots, Crumbled Blue Cheese, Candied Walnuts, Cucumbers, Chickpeas, Hard Boiled Eggs, Blue Cheese Dressing, Buttermilk, Balsamic

Shredded Kale Salad

Ginger Roasted Yams, Cranberries, Pecans, Shaved Parmesan, Lemon Vinaigrette

Harvest Greens Salad

Apples, Pomegranates, Red Onions, Pumpkin Seeds, Goat Feta, Apple Cider Vinaigrette

Baby Gold Potato Salad

Whole Grain Mustard, Sour Cream, Bacon, Scallions

Autumn Pasta Salad

Spinach, Celery, Cranberry, Pears, Mandarin Oranges, Candied Pecans, Creamy Poppy Seed Vinaigrette



ENTRÉES

Citrus Marinated Salmon

Grilled Baby Leeks, Shaved Fennel, Peewee Potatoes, Saffron Sauce

Roasted Sea Bass

Smoked Pimento, Tarragon Gold Potatoes, Bouillabaisse Sauce

Rosemary Chicken

Tuscan Kale, Root Vegetables, Chicken Jus

Marinated Tenderloin Medallions

Roasted Wild Mushrooms, Balsamic Onions, Bordelaise Sauce

Fennel Brined Pork Loin

Apple Fennel Relish

CARVING STATIONS

Additional Costs Apply

Sea Salt & Herb-Roasted Prime Rib

Horseradish Crème Fraîche, Thyme Jus
\$675 each order; serves approx. 40 guests

Herb-Roasted Turkey Breast

Orange Cranberry Relish, Turkey Gravy
\$500 each order; 2 double breasts per order, serves approx. 40 guests

Glazed Holiday Ham

Whole Grain Mustard & Honey
\$400 each order; serves approx. 40 guests

\$250 Per Attendant; 90 Minutes of Service



SIDES

Mushroom Gnocchi

Roasted Butternut Squash, Roasted Chestnuts, Pecorino Cheese

Three Onion & Garlic Mashed Potatoes

Rosemary & Goat Cheese Potato Gratin

Roasted Sweet Potatoes

Pecan Brown Sugar Streusel

Wild Rice Pilaf

Currants, Pistachios, Apricots

Roasted Brussels Sprouts

Candied Bacon, Pecans, Balsamic Glaze

Baked Mac & Cheese

Panko Crusted with 5 Cheese Blend

Roasted Seasonal Vegetables

Chard Lemon Vinaigrette, Fine Herbs

DESSERTS

Cheesecake

Chocolate Peppermint Brownies

Spice Cake

Pumpkin Spice bar

Apple Cranberry Crumble

OR

Pie Display

Individual 3-inch pies

Pumpkin, Pecan & Walnut, Apple



JINGLE BUFFET (EXAMPLE)

\$98 per person. Choose: (2) Soups or Salads, (2) Entrées, (2) Sides, and (3) Desserts

Soups & Salads (2)

Butternut Squash Bisque

Spiced Crème Fraîche, Pumpkin Seeds

Spinach Salad

Bacon Lardons, Eggs, Blue Cheese, Garlic Croutons, Warm Bacon Vinaigrette

Entrées (2)

Rosemary Chicken

Tuscan Kale, Root Vegetables, Chicken Jus

Citrus Marinated Salmon

Grilled Baby Leeks, Shaved Fennel, Peewee Potatoes, Saffron Sauce

Sides (2)

Three Onion & Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Desserts (3)

Cheesecake

Chocolate Peppermint Brownies

Spice Cake

