Arroyo Vista Holiday Buffet 2012

December 17th ~ 21st

**Display Station**

Fresh Fruit and Berry Display ~ Artisan Cheese Board ~ Rustic Breads
Salt Crusted Baked Whole Salmon Display with Capers, Pickled Red Onion, Grated Egg and Mini Bagels

**Salads/Soup**

Classic Caesar Salad with Brioche Garlic Croutons
Roasted Beet and Goat Cheese Salad with Sherry Walnut Vinaigrette
Roast Vegetables and Quinoa Salad
Gingered Acorn Squash Soup with Maple Coconut Crème (Upon Request)

**Carved/ Hot Entrees**

Prime Rib Eye with Horseradish Cream and Merlot Au Jus
Roasted “Airline” Chicken Breast Stuffed with Feta Cheese, Sundried Tomatoes, Basil, and Zucchini
Sole Stuffed with Broiled Broccoli Rabe and Cous Cous
Portobello Mushroom Ravioli with Scallion Beurre Blanc Sauce

**Accompaniments**

Roasted Garlic Mashed Potatoes (Served at the carving station)
Toasted Orzo and Sweet Corn Pilaf ~ Three-Cheese Creamed Baby Organic Spinach ~ Locally Grown Steamed Vegetable Medley

**Dessert Station**

Salted Carmel Bread Pudding ~ Assorted Pies & Cookies
Assorted Truffles & Mini Cupcakes ~ Chef Selection of the Day
Iced Tea, Raspberry Lemonade, Coffee, Decaf or Hot Tea