

2009 Winter Holiday Menu

\$35 per person (50 person minimum)




Entrees

Choose One

Herb Roasted Chicken
Pasta Primavera with Creamy Basil Sauce
Butternut Squash Ravioli with Parmesan Sage Cream
Pork Loin Stuffed with Dried Fruit and Port Wine Reduction
Roasted Turkey Breast with Cranberry Chutney
Glazed Ham
Beef Bourguignon

Dessert


Choose One



Fruit Tarts
Cheese Cake
Buche de Noel
Pumpkin Mousse with Star Ginger Cookies
Assortment of Holiday Cookies and Mini Pastries

Hot Side Dishes

Choice of Two



Caramelized Winter Vegetables
Mashed Potatoes and Gravy
Sage Stuffing
Roasted Vegetables
Grilled Vegetables
Oven Roasted Potatoes
Barley Pilaf
Rice Pilaf
Creamed Peas and Carrots
Candied Yams

Premium Entrees

Upgrade (\$6.25/person)

Filet of Beef with Choice of Red Wine Reduction,
Mustard Demi-Glace, Wild Mushroom
and Gorgonzola Cream or Pepper Trilogy

Honey Pit Ham

Carved Honey Glazed Pit Ham

Prime Rib



Carved Herb Garlic Roasted Prime Rib with Au
Jus and Creamy Horseradish

Cedar Plank Salmon with Triple Blanched Garlic,
Rendered Bacon and Stone Ground
Mustard Crust served with Parsley Coulis

Carved Turkey Breast with Cranberry Chutney,
Mini Buns and Condiments

Cold Side Dishes

Choice of Two

NW Salad with Wine Poached Pears, Candied
Nuts, Gorgonzola & Hazelnut Vinaigrette

Green Salad with choice of Two Dressings

Pasta Salad with Pesto
Fruit Salad
Vegetable Crudités and Dip



THE
PARADIGM
CONFERENCE CENTER



All items are served buffet style. Assorted Fresh Baked Breads, unlimited Coffee, Tea and Punch Included.

Please contact your event specialist if you're interested in a formal sit down dinner for pricing.

All menus and upgrades are subject to a 20% gratuity.