



GARDEN GROVE

CHRISTMAS EVE BUFFET 2017

STARTERS

CLAM CHOWDER
TRADITIONAL MINISTRONE SOUP

FRESHLY BAKED ARTISAN ROLLS & SPREADS

HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET
MUSTARDS

ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS AND
LETTUCES

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE LAVASH

CARVING STATION

SMOKED PORK LOIN, MAPLE GLAZE, CRANBERRY CHUTNEY

SLOW ROASTED PRIME RIB, AU JUS, HORSERADISH CRÈME

MAINS

ROTISSERIE CHICKEN, CREAMED FARRO, CHASSEUR JUS

PETITE OSSO BUCO, POTATO SILK, NATURAL CUISSON

BUTTERNUT RAVIOLI, BEURRE NOISETTE, CRISPY SAGE, PECORINO

SEARED SALMON, CITRUS COUSCOUS, CARAMELIZED FENNEL, RIESLING CRÈME

PUMPKIN RISOTTO

ROASTED GARLIC MASHED POTATO

HARICOT VERT ALMANDINE

CARAMELIZED CARROTS, CANDIED PECANS, GRILLED CIPOLLINI ONION

DESSERTS

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

FOR THE LITTLE ONES

PENNE MARINARA WITH PARMESAN

CHICKEN FINGERS

TATER TOTS

DAILY VEGETABLE

ADULTS \$41.99 CHILDREN \$19.99