



595 Hotel Circle South | San Diego, California 92108
619-291-5720 | Fax: 619-287-7362 |
www.courtyardsd.com

Holiday Buffet Menu #1

Fresh Seasonal Fruit and Berries
Mixed Salad Greens with Ranch Dressing and Champagne Vinaigrette
Creamy Home-style Coleslaw

Sliced Roasted Turkey with Cranberry Relish
Sliced Baked Ham with Pineapple-Mustard Glaze
Whipped Mashed Potatoes and Pan Gravy
Candied Yams with Brown Sugar
Fresh Seasonal Vegetables
Fresh Bakery Rolls and Butter

Assortment of Fresh Holiday Pies
Starbucks® Coffee, Decaffeinated Coffee, Hot Tazo® Teas

\$42 per person

Prices are subject to change.
A customary 22% taxable service charge and 8.75% sales tax will be added to prices.



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Holiday Buffet Menu #2

Fresh Seasonal Fruit and Berries with Vanilla Yogurt Dip

Mixed Salad Greens with Ranch Dressing and Champagne Vinaigrette

Romaine Caesar Salad with Herb Croutons, Parmesan and Zesty Dressing

Tomato, Cucumber, Red Onion and Artichoke Salad with Basil Vinaigrette

Charbroiled Chicken Breast with Braised Fennel and Lemon Beurre Blanc

Sliced Herb Rubbed New York Strip Loin with Zinfandel Demi Glace

Grilled Salmon with Sun Dried Tomato Cream Sauce

Roasted Fingerling Potatoes with Cracked Black Pepper

Toasted Orzo-Rice Pilaf with Italian Parsley

Fresh Seasonal Vegetables Panache

Fresh Bakery Rolls and Butter

Assortment of Holiday Pies and Cakes

Starbucks® Coffee, Decaffeinated Coffee, Hot Tazo® Teas

\$48 per person

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Holiday Buffet Menu #3

Waldorf Salad with Tart Apples, Walnuts and Whipped Cream
Baby Winter Greens with Bleu Cheese Dressing and Champagne Vinaigrette
Romaine Caesar Salad with Herb Croutons, Parmesan and Zesty Dressing
Chilled Sesame Noodle Salad with Snow Peas, Hearts of Palm and Tangerine

Seared Chicken Breast with Pancetta-Wild Mushroom Fricassee
Beef Tenderloin Medallions with Black Truffle Sauce and Béarnaise
Baked Pacific Halibut with Bay Shrimp-Fresh Dill Cream Sauce
Whipped Golden Yukon Potatoes
White and Wild Rice with Dried Cranberries and Chives
Fresh Seasonal Vegetable Panache
Fresh Bakery Rolls and Butter

Assortment of Holiday Pies, Cakes and Pastries
Starbucks® Coffee, Decaffeinated Coffee, Hot Tazo® Teas

\$56 per person

Note:

The Chef can create a plated menu of some items listed above, as well as additional Holiday Buffets to fit most budgets.

Ask your Catering Manager for details and pricing.

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