

***Traditional  
Holiday Buffet***

Assorted Field Greens

Shredded Carrots, Cheese, Croutons, Sliced Cucumbers, Mushrooms

Roasted Red Potato Salad

Bacon and Scallions

Deviled Eggs Pickled In Beet Juice

Stuffed Celery Sticks with Peanut Butter

Black Olives, Artichoke Hearts, Marinated Mushrooms

Roasted Turkey

Sausage Stuffing with Giblet Gravy and Fresh Cranberry Sauce

Baked Kahula Ham

With Brandy Pomegranate Sauce and Roasted Pineapple

Roasted Garlic Mashed Potatoes

Candied Yams

Steamed Cauliflower with Seasoned Breadcrumbs and Asiago Cheese

Apple Pie, Pecan Pie, Bread Pudding with Bourbon Sauce

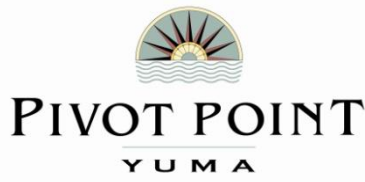
Dinner Rolls & Butter

Starbucks Freshly Brewed Coffee Service and Iced Tea

\$ 28 ++



All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



***Silver Bells  
Dinner Buffet***

Assorted Field Greens

Shredded Carrots, Cheese, Sliced Cucumbers, Mushrooms and Croutons

Caesar Salad

Romaine Lettuce, Homemade Herb Croutons, Parmesan Cheese Tossed in a Creamy Garlic Dressing

Grilled Vegetable Salad

Marinated in a Basil and Walnut Pesto

Antipasto Platter

Artichoke Hearts, Marinated Mushrooms, Cherry Tomatoes, Fresh Mozzarella, Provolone and Dry Salami with an Herb Italian Dressing

Chicken Breast Marsala

Breast of Chicken Sautéed with Shallots and Mushrooms with a Marsala Wine Sauce

Marinated Tri-Tip

Seasoned and Oven Roasted with a Cabernet Garlic Sauce

Roasted Garlic Herbed Potatoes

Broccolini with Bacon and Hardboiled Egg

Assorted Pastry Display

Dinner Rolls & Butter

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 28 ++



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# PIVOT POINT

Y U M A

## *Miracle on 34<sup>th</sup> Street Buffet*

### Mixed Field Greens

Shredded Carrots, Cheese, Sliced Mushrooms, Cucumbers, Cherry Tomatoes and Herbed Croutons

### Spinach Salad with Raspberry Vinaigrette Dressing

Fresh Spinach, Blue Cheese Crumbles, Dry Cranberries, Sliced Apples and Candied Walnuts

### Napa Salad with Blood Orange Pomegranate Vinaigrette Dressing

Napa Cabbage, Orange Sections, Fresh Mango, Candied Pecans Topped with Fried Won Ton Skins

### Butternut Squash Soup With Grandmarnier Cream

### Chicken Pomodoro

Breast of Chicken with Roma Tomatoes, Shrimp and a Creamy Chardonnay Sauce

### Roasted Pork Loin

Roasted with Fresh Herbs and Topped with Poached Plums and a Port Balsamic Reduction

### Yukon Gold Horseradish Mashed Potatoes

### Broccoli with an Asiago Cream Cheese Sauce

### Assorted Pastry Display

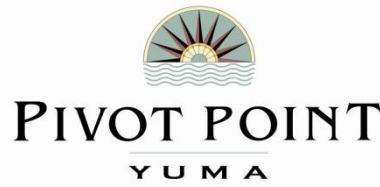
### Dinner Rolls & Butter

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 32 ++



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***Kris Kringle  
Holiday Buffet***

Cream of Wild Mushroom Soup with Marsala Wine

Mixed Salad Greens

Shredded Carrots, Cheese, Sliced Cucumbers, Mushrooms, Cherry Tomatoes and Croutons

Shrimp Pasta Salad

Shrimp, Artichokes, Cucumbers, Marinated Mushrooms with Penne Pasta and Tossed with a Creamy Italian Dressing

Antipasto Salad

Provolone Cheese, Fresh Mozzarella, Shaved Prosciutto Ham, Pepperoni and Mortadella, Marinated Artichokes, Mushroom and Pepperoncini

Chicken Italiano

Sautéed Breast of Chicken with Prosciutto Ham, Fresh Mozzarella and Topped with a Caper Chardonnay Lemon Sauce

Roasted Stuffed Filet Mignon

Shrimp, Crab, Gruyere Cheese and Fresh Herbs are Stuffed in this Tender Cut of Meat. We Bake it and Top it off with a Merlot Veal Reduction

Roasted Roma Tomatoes

With an Olive Garlic Tapenade

AuGratin Potatoes

With Roasted Shallots and Asiago Cheese

\$ 48++



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# PIVOT POINT

Y U M A

## *Served Holiday Dinners*

All Dinners are Accompanied with Rolls & Butter and Starbucks Freshly Brewed Coffee and Iced Tea

Please Select your Salad, Accompaniments and Dessert to Compliment your Choice of Entrée.

### *Salad Selections:*

Mixed Field Greens

Sliced Cucumbers, Mushrooms, Shredded Carrots, Red Cabbage and Cherry Tomatoes

Caesar Salad

Tossed Romaine Lettuce with Garlic Herb Croutons, Parmesan Cheese in a Creamy Garlic Dressing

Spinach Salad with Raspberry Vinaigrette

Fresh Spinach with Dry Cranberries, Crumbled Blue Cheese, Sliced Apples and Candied Walnuts

### *Choice of Two Accompaniments:*

Roasted Garlic Mashed Potatoes

Twice Baked Potatoes with Bacon and Cheese

Baked Potato with all the fixings

Au-Gratin Potatoes with Roasted Shallots and Asiago Cheese

Rice Pilaff with Wild Mushrooms

### *Dessert Selections:*

Cheesecake with Whipped Cream and Strawberry Topping

Chocolate Loving Spoon Cake with Raspberry Sauce and Whipped Cream

Lemon Square Tart with Raspberry Sauce





## Served Plated Entrees

### *Roasted Herb Prime Rib*

Fresh Herb and Kosher Salt Crust Served with Creamy Horseradish and Au-jus  
\$ 32 ++

### *New York Strip Loin*

12 oz New York Steak with a Gorgonzola Panko Crust and Served with Cabernet Reduction  
\$ 30 ++

### *Breast of Chicken Wellington*

Seared Breast of Chicken with a Duxelles of Wild Mushrooms and Fresh Herbs Wrapped in a Flaky Pastry Served with a Sherry Cream Sauce  
\$ 25 ++

### *Center Cut Boneless Porkchop*

Tender Center Cut Premium Pork Chop Broiled and Served with a Cranberry Port Wine Reduction  
\$ 27 ++

### *Stuffed Filet Mignon*

Filet Mignon Stuffed with Crab, Shrimp, Cheese and Herbs, Bacon Wrapped and Served with a Tarragon Red Wine Béarnaise Sauce  
\$ 38 ++



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