

The Garden City Hotel Holiday Buffet

Passed Hors D'oeuvres

Honey-Mustard Pistachio Chicken on Skewers
Petite Beef on Crouton with Mustard Bearnaise

Vegetarian Spring Roll
Cocktail Frank En Croute

Crudite Presentation

Fresh Garden Vegetables to Include
Cauliflower, Broccoli Florets, Cucumbers, Carrots, Celery Sticks, Assorted Peppers,
Sliced Zucchini, Yellow Squash, Cherry Tomatoes, Black and Green Olives
Served with a Variety of Dips

Cheese Presentation

A Deluxe Selection of Imported and Domestic heese
Swiss, Cheddar and Jalapeño Cheeses
Served with English Water Crackers & Fresh Seasonal Fruits and Berries

Garden City Hotel Salad Bar

Fresh Seasonal Garden Greens, Tomatoes, Sliced Bermuda Onions,
Sliced Cucumbers, Shredded Carrots, Beets, Pasta Salad, Croutons and Grated Cheese
Served with a Variety of Dressings

Meat Carving Station

(Carved in the Dining Room)
Corned Beef / Pastrami & Boneless Breast of Turkey

Served in Georgian Chafing Dishes:

Broiled Salmon over Wild & White Rice Served with Citrus Beurre Blanc
Oriental Chicken
Sliced Marinated Flank Steak with Bordelaise Sauce
Penne Pasta with Marinara Sauce
Seasonal Vegetables
Seasoned Wedged Red Bliss Potatoes

Holiday Cookies & Variety of Pastries
Freshly Brewed French Roast Coffee, Imported Teas and Decaffeinated Coffee
Four-Hour Open Bar Featuring Premium Liquor Brands

The above price does not include the 10% Administrative Service Charge, 8.625% Sales Tax & 11% Gratuity Charge

The Garden City Hotel Holiday Gala

Passed Hors D'oeuvres & Champagne COLD

Asparagus Tip with Smoked Salmon and Bonito Flakes
Goat Cheese with Roasted Red Pepper on Focaccia Bread

HOT

Skewered Shrimp Scampi
Petite Beef on Crouton with Mustard Bearnaise
Vegetarian Spring Roll
Skewered Honey Mustard Pistachio Chicken

Appetizers

(Select One)

Mandarin Teriyaki Glazed Salmon
Smoked Salmon Asparagus Spring Roll
Preserved Lemon Grilled Shrimp
Balsamic Marinated Grilled Vegetables
Duck Prosciutto Bundles with Haricots Verts

Salads

(Select One)

Caesar Salad or Mixed Green with Vine Ripened Tomatoes or Field Greens with
Arugula and Frisee Salad

Entrées

(Select One)

Peking Glazed Chicken Breast
Roasted Chicken Breast with Rosemary Demi Glaze
Broiled Salmon Filet with Citrus Beurre Blanc
Ginger-Chili Glazed Halibut Filet with Beurre Blanc
Sliced Roasted Beef Tenderloin with Wild Mushroom Bordelaise
Grilled Filet Mignon with Mushroom Cap & Perigourdine Sauce

Entrée's Served with Chef's Selection of Seasonal Vegetables & Roasted Red
Bliss Potatoes

Dessert

(Select One)

New York Style Cheesecake

Trio of Sorbets

Almond Apple Tart

Fresh Fruit Tart

Tiramisu

Garden City Dessert Tasting

Holiday Cookies will be Placed on Each Table

Freshly Brewed French Roast Coffee, Imported Teas and Decaffeinated Coffee

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