



Premier Properties 2009 Holiday Menu

Our 2009 holiday menu includes your choice of entrée, one vegetable or salad, and one starch. All menu items are served buffet style and include cold beverage service.
Desserts are available à la carte.

ENTRÉES

Minimum of 8 servings for each entrée selection.

Split entrées within the same entrée category available at no extra charge;

If you are interested in more than one selection, additional entrée prices are listed below.

Pasta

(Pasta entrée orders may choose both a vegetable and a salad in lieu of a starch selection.)

Penne pasta with chicken, vegetables, fresh herbs and garlic cream sauce.

Penne pasta with prosciutto, oven dried tomato, asparagus and white wine cream sauce.

Rigatoni with wild mushrooms, fresh thyme, grana cheese and light cream.

Baked rigatoni with roasted vegetables, smoked mozzarella and marinara.

Fresh tossed linguini with a vodka tomato sauce.

\$17.50

Add an additional pasta entrée for \$6.25

Chicken

Herb-crusted seared chicken breast.

Herb rubbed quartered chicken with lemon and honey glaze.

Chipotle and bourbon glazed chicken breast.

\$18.50

Add an additional chicken entrée for \$7.25

Pork

Stuffed pork loin with wild rice, pinenuts and dried cherries.

Roasted pork loin with caramelized onion, apples, bacon, fresh herbs and white wine sauce.

\$18.50

Add an additional pork entrée for \$7.25

Beef

(Served at room temperature.)

Grilled flank steak thinly sliced and rolled with ricotta, basil, bacon and smoked tomato.
Herb rubbed and Russian sea salt crusted grilled steak sliced thin and served
with horseradish crème.

Soy, ginger and garlic marinated steak sliced thin, served with hoisin dipping sauce.

\$20.50

Add an additional beef entrée for \$9.25

Seafood

Mesquite wood fired salmon.

Soy-sesame marinated salmon.

\$20.50

Add an additional seafood entrée for \$9.25

SIDE DISHES

Vegetables

Hard-seared broccolini with garlic and lime.

Cauliflower oven roasted with a blend of Moroccan spices.

Fresh green beans tossed with lemon zest, lemon juice and basil oil.

Spicy sautéed green beans with toasted cashew.

Honey glazed carrots topped with pistachios.

Add an additional vegetable side for \$3.25

Salad

Winter salad - mixed greens with goat cheese, spiced pecans and pomegranate vinaigrette.

Gourmondo salad – mixed greens with pears, roquefort, candied walnuts and sherry vinaigrette.

Seasonal salad - mixed greens with shaved parmesan, toasted hazelnuts, dried cherries
and balsamic vinaigrette.

Caesar salad with crisp romaine hearts, housemade croutons and grana cheese.

Add an additional salad for \$3.75

Starch

White bean gratin with chorizo, fresh herbs and grana cheese.

Sweet potato and yam gratin baked with imported cheeses and fresh herbs.

Scalloped potatoes with imported cheeses and topped with breadcrumbs.

Roasted new potatoes with lemon zest, herbed salt and grana cheese.

Add an additional starch for \$3.75

DESSERTS

Homemade Fresh Apple Crisp

This delight is served warm with fresh whipped cream on the side.

\$4.25

Add ice cream for \$1 per serving

Pie

Warm apple caramel or traditional pumpkin pie served with fresh whipped cream on the side.

\$3.25

Add ice cream for \$1 per serving

Tiramisu

Layered lady fingers are first rolled in espresso and liqueur and then coated in a mascarpone based frosting to create the holiday sensation.

\$3.50

Holiday Cookie Platter

Seasonal favorites that may include gingerbread, snickerdoodles, thumbprints, rum balls, biscotti, shortbread, sugar cookies and the like.

\$4.75

SNACKS & BEVERAGES

Spiced Nuts

Sweet and spicy herb roasted almonds, pecans and walnuts.

\$9.50 per pound *(serves 10-12)*

Spiced Cider

Warm fresh Washington pressed spiced cider makes winter in the park picturesque.

\$14.50 per gallon *(16 x 8oz. servings)*

