

Inclusive Holiday Packages 2008

The Sit Down Dinner

HORS D'OEUVRE

Passed Hors D'oeuvre - Choice of Two

Vegetable Spring Rolls with Mustard Dipping Sauce • Chicken Salad Bouchee
Swedish Meatballs • Dill Cheese Puffs • California Turkey Wrap Pinwheels • Spanikopita

DINNER

First Course - Choice of One

Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions and Port Wine Vinaigrette
Romaine Salad with Sun Dried Tomatoes, Black Olives, Mushrooms,
Smoked Mozzarella and Italian Herb Vinaigrette

Entree - Choice of One

Baked Salmon with Champagne Cream Sauce
Breast of Chicken with Sundried Tomatoes and Roasted Garlic Cream Sauce
Duet of Petite Filet Mignon and Roasted Chicken Breast with Chasseur Sauce (add \$5.00 per person)
Filet Mignon with Bearnaise (add \$5.00 per person)

All entrees are served with Chef's Choice of Starch and Vegetable,
Rolls and Butter, Coffee, Decaffeinated Coffee and Tea.

Dessert - Choice of One

Caramel Apple Pie
Fruit Sorbet with Tuille Cookie

The Buffet Dinner

HORS D'OEUVRE

Passed Hors D'oeuvre - Choice of Two

Vegetable Spring Rolls with Mustard Dipping Sauce • Chicken Salad Bouchee
Swedish Meatballs • Dill Cheese Puffs • California Turkey Wrap Pinwheels • Spanikopita

BUFFET DINNER

Mixed Green Salad with Tomatoes, Cucumbers, Shredded Carrots and Herb Vinaigrette
Fresh Fruit Salad

Roasted Chicken with Dijon Sherry Cream Sauce
Tender Beef Tips with Burgundy Mushroom Sauce
Baked Salmon with White Wine Sauce
Garden Blend Wild Rice • Fresh Vegetable Medley

Assorted Miniature Pastries

Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

BEVERAGES

Hosted or Cash Bars are available at varying costs.

Sunday-Thursday Inclusive Price ~ \$35.00 per person

Friday-Saturday Inclusive Price ~ \$40.00 per person

20% Gratuity and 6.5% Tax is included in price

Parties of less than 50 guests are subject to a \$100.00 surcharge.

*The
Phoenix*