

Holiday Season 2019

Plated Dinner Selections

Dinner Selections are served with Guest's Selection of Soup or House Salad, Fresh Baked Rolls & Butter,
Selection of Vegetable, Starch and One (1) Dessert from the Holiday Dessert Menu noted below.

6 oz Filet of Beef

Golden Raisin Steak Sauce

\$26.95++

HPD15-1

6 oz Cranberry Glazed Pork Tenderloin

Caramel Apple Vinaigrette

19.95++

HPD15-2

Grilled Chicken Breast

Cider Braised Apples

\$20.95++

HPD15-3

Salmon En Croute

Spinach & Artichoke, Red Pepper Coulis

\$26.95++

HPD15-4

Pumpkin Spiced Acorn Squash

Chevre & Pine Nut Risotto

Vegetarian

\$13.95++

HPD15-5

Sausage & Cornbread Stuffed Turkey Breast

Natural Jus

\$19.95++

HPD15-6

Holiday Dessert Menu

Pumpkin Cake

Orange Bavarian Cream

Candied Orange

Or

Peppermint Cheesecake

Vanilla Whipped Cream

Crushed Peppermint

(Or select a plated dessert from our Banquet Menu)

Please choose from the following starch & vegetable options to accompany your Plated Entrée.

These options are only a suggestion.

Soaring Eagle Casino & Resort Staff will gladly work with you to customize your dining experience.

Starch Selections

White Cheddar Gratin Potatoes

Roasted Garlic Whipped Potatoes

Herb Mashed Potatoes

Sour Cream & Chive Mashed Potatoes

Spinach & Parmesan Risotto

Risotto Milanese

Wild Mushroom Risotto

Herb Roasted New Potatoes

Bacon & Cheddar Smashed New Potatoes

Cream Whipped New Potatoes

Linguine with Garlic Herb Sauce

Roasted Vegetable Polenta

Wild Rice Pilaf

Jasmine Rice

Cheddar Grits

Vegetable Selections

Broccoli & Shredded Carrots

Green Bean Medley

Fresh Asparagus

Ratatouille

Brown Sugar Glazed Baby Carrots

Saffron Infused Cauliflower

Roasted Brussels Sprouts

Holiday Buffet Base #1

(For Groups of 25 or more Guests)

\$16.95++ per person to include:

Deviled Eggs

Garden Salad

Cranberry Sauce

Green Bean Casserole

Caramelized Onion Cream

Mashed Potatoes

Turkey Gravy

Cornbread Dressing

Candied Yams

Holiday Sweet Table with Variety of Tortes and Pastries with

Chef's Selection of Holiday Desserts

Soaring Eagle Blend of Regular & Decaffeinated Coffee and Hot Herbal Teas

Holiday Buffet Base # 2

(For Groups of 25 or more Guests)

\$20.95++ per person to include:

Holiday Fruit Cocktail

Red & Green Grapes, Honeydew Melon, Watermelon, Strawberries,

Basil Simple Syrup, Fresh Mint Garnish

Holiday Relish Tray

Carrot & Celery Stick, Olives, Radishes and Cherry Tomatoes

Field Green Salad

(Choice of 2 Dressings)

Roasted Brussels Sprouts

Sour Cream & Chive Smashed Potatoes

Sausage & Apple Cornbread Dressing

Loaded Corn

Red Peppers, Green Peppers, Bacon & Onions

Candied Yams

Holiday Sweet Table with Variety of Tortes & Pastries with

Chef's Selection of Holiday Desserts

Soaring Eagle Blend of Regular & Decaffeinated Coffee & Hot Herbal Teas

Holiday Buffet Dinner Entrée Selections

Compliment Base Buffet from the Following Entrée Selections. A minimum of two Selections required.

(*Please note additional cost per person by group)

****Turkey Carving Board****

Whole Turkey Carving Station

Add \$4.95 per Person

**All Carving Stations require a Chef.

An additional cost of \$40.00 per Chef per hour will be added.**

Bistro Beef Filets

Beef Burgundy Sauce

Add \$8.95 per Person

Baked Cod

Leek & Mushroom Buerre Blanc, Roasted Cherry Tomatoes

Add \$8.95 per Person

Herb Roasted Stuffed Chicken Breast

Traditional Cornbread Stuffing

Add \$4.95 per Person

Sausage & Cornbread Stuffed Turkey Breast

Natural Jus

Add \$4.95 per Person

Walnut Crusted Pork Loin

Cranberry Barbecue Sauce

Add \$4.95 per Person

Pumpkin Spiced Acorn Squash

Chevre & Pine Nut Risotto

Vegetarian

Add \$3.95 per Person

Holiday Desserts

Pumpkin Pie

Peppermint Cheesecake

Chocolate Peppermint Cream Roulade

Pumpkin Cake with Orange Bavarian Cream

Gingerbread Cookie with Royale Icing

Peppermint Cream Pie

Pecan Pie