



Holiday Lunch Buffet

Minimum of 15 persons

Starting at \$41 per person + (tax & service charge)

Includes Appetizer, Salad, 2 Main Entrées, Vegetable du Jour, Starch & House-Made Rolls & Butter, Dessert, plus Ice Water & Assorted Non-Alcoholic Drinks

Appetizers

Choose 1 (additional selections \$4 per person)

- Wild mushroom with Goat Cheese Bruschetta
 - Classic Bruschetta
- Whipped Feta with Hot Honey Crostini
 - Smoked Salmon Crostini
 - Fig & Goat Cheese Crostini
 - Harissa Carrots
 - Fried Cauliflower
 - Vegetarian Samosas

Salads:

Choose 1 (additional selections \$6 per person)

- Caesar salad
- Baby field greens salad with Balsamic vinaigrette
 - Warm spinach salad
 - BLT Chop blue vein salad
- Waldorf salad (apples from our orchard)
 - Pear blue vein salad

Hot Main Courses

Choose 2 main entrées

(additional selections \$10 per person)

- Chicken Piccata
- Chicken Marsala
- Orange Chicken
- Penne Chicken alla Vodka
 - Spaghetti Carbonara
 - Herb Crusted Salmon

- Spaghetti Bolognese

- Rosemary and Pomegranate Baked Salmon
 - Steak Diane
 - Steak Béarnaise
 - Eggplant Parmesan
 - Vegetable Lasagna
- Harissa Roasted Cauliflower, Coconut Curry

Vegetable du Jour

Choose 1 (additional selections \$6 per person)

- Provençal Sautéed winter vegetables
 - Stir fry vegetables
- Steamed broccoli rabe with pine nuts
- Roasted asparagus with lemon essence and parmesan

Starch

Choose 1 (additional selections \$5 per person)

- Herb Roasted potatoes
 - Rice pilaf
- Creamy celery root mashed potatoes
- Potatoes au gratin

Desserts

Choose 1

(additional selections \$9 per person)

- Assorted homemade cookies
- Seasonal cake
- Seasonal pie
- Chocolate croissant bread pudding

Room rental rates: \$50 per hour for 35-person maximum

Additional fees: 25% service charge, 9.125% sales tax

For booking, please contact the Events team at 650-965-3779
or events@shorelinelake.com

