Koliday Deluxe Dinner Plated Menu

All entrées are accompanied by oven-fresh Sourdough Rolls and Butter, Seasonal Vegetables with freshly-brewed 100% Arabica Coffee, decaffeinated coffee, selection of Premium Hot and Iced Tea.

Our Executive Chef strives to serve local and seasonally grown produce; choice of vegetable accompaniments will be prepared considering the season and regional availability, in partnership with local farmers.

Tray-Passed Hors d'oeuvres

Vegetable Spring Rolls, Tomato Basil Bruschetta, Maryland Crab Cake with Mustard Sauce

Starters

(Choice of either)

Caprese Salad, Organic Mixed Greens, Butternut Squash Soup

Entrées

(Choice of Two Entrees)

Traditional Roasted Turkey Red Wine Demi-Glace **Roasted Chicken Breast** Red Wine Demi-Glace

Caramelized Roasted Salmon Citrus Beurre Blanc **Roasted Filet Mignon** Cabernet Thyme Sauce

Prime Rib

Au Jus and Horse Radish

Sides

(Choice of either)

Whipped Mashed Potatoes, Scalloped Potatoes, or Rice Pilaf

Dessert

Chef's Holiday Dessert Display

\$42 per person

Pricing excludes the 10% service charge and applicable local sales tax

Please advise of any special dietary guest's needs

Airtel Plaza Hotel & Conference Center 7277 Valjean Avenue * Van Nuys, CA 91406 * HOTEL PHONE 818.997.7676 * FAX 818.780.2445 RESERVATIONS 800.2-AIRTEL www.airtelplaza.com