

# *The Camelot*

## HOLIDAY BUFFET

### Choice of Two Fresh Salads

Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Two Dressing Choices  
Lemon Orzo Salad with Orzo Pasta, Feta Cheese, Tomatoes, Freshly Chopped Basil, Cucumber, and Lemon Vinaigrette  
Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Freshly Chopped Basil, Balsamic Vinegar & Olive Oil  
Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons and Caesar Dressing  
Roasted Potato Salad with Peppers, Onions, Freshly Chopped Basil and Balsamic Dressing

### Choice of One Chef Carved Entrée

Roasted Top Round of Beef with Thyme Au Jus  
Rosemary Marinated Pork Loin with Roasted Red Pepper Cream Sauce  
Oven Roasted Breast of Turkey with Pan Au Jus

### Choice of Two Entrees

Herb Marinated Boneless Breast of Chicken  
Chicken Marsala  
Stuffed Chicken Breast with Traditional Pan Gravy  
Braised Pot Roast with Carrots, Celery & Onions  
Tilapia Romano  
Lemon Sole Almandine  
Potato Encrusted Baked Cod  
Chicken Romano  
Traditional Sicilian Baked Ziti  
Three Cheese Lasagna  
Penne Pasta with Marinara, Alfredo, or Garlic & Olive Oil  
Pasta Primavera with White Wine Lemon Sauce

### Choice of Two Side Selections

Herb Roasted Red Skin Potatoes	Whole Green Beans Almondine
Scalloped Potatoes	Medley of Seasonal Vegetables
Creamy Mashed Potatoes: Traditional or	Fresh Broccoli with Lemon Butter
Sour Cream & Chive	California Vegetable Blend
Roasted Idaho Potatoes	Roasted Vegetable Medley
Wild Rice Pilaf	

Fresh Baked Rolls & Butter and Freshly Brewed Coffees, Hot Tea

### Dessert

Holiday Cake, Cut & Served to Your Guests

**\$24.95 Per Guest**

**Available November Through January. Includes Four Hour Use of Facility,  
Holiday Décor, and Chair Covers**

**7% Sales Tax and 18% Service Charge Additional**