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# GARDEN GROVE

## CHRISTMAS EVE BUFFET 2016

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### STARTERS

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CLAM CHOWDER  
ROASTED MUSHROOM SOUP

FRESHLY BAKED ARTISAN ROLLS & SPREADS

HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET  
MUSTARDS

ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS AND  
LETTUCES

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE LAVASH

### CARVING STATION

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SMOKED PORK LOIN, MOJO GLAZE, MAPLE MUSTARD SAUCE

SLOW ROASTED PRIME RIB, AU JUS, HORSERADISH CREME

### MAINS

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ROTISSERIE CHICKEN, CREAMED FARRO, CHASSEUR JUS

PETITE OSSO BUCO, POTATO SILK, WINTER TRUFFLE CUISSON

BUTTERNUT RAVIOLI, BEURRE NOISETTE, CRISPY SAGE, PECORINO

SEARED SALMON, CITRUS COUSCOUS, CARAMELIZED FENNEL, RIESLING CRÈME

PUMPKIN RISOTTO

ROASTED GARLIC MASHED POTATO

HARICOT VERT ALMANDINE

CARAMELIZED CARROTS, CANDIED GINGER, CIPOLLINI ONION

### DESSERTS

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ASSORTMENT OF PETITE PASTRIES AND DESSERTS

### FOR THE LITTLE ONES

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PENNA MARINARA WITH PARMESAN

CHICKEN FINGERS

TATER TOTS

DAILY VEGETABLE

ADULTS \$40.99 CHILDREN \$19.99