



**Monarch Hotel & Conference Center
2011 Holiday Dinner Menus**

Traditional Holiday Dinner Buffet

Caesar Salad with Garlic Croutons

*Monarch Signature Salad - Mesclun Greens with Candied Walnuts,
Bleu Cheese Crumble and Balsamic Vinaigrette*

Waldorf Salad with Chopped Hazelnuts & Dried Cranberries

***Sliced, Roasted Breast of Turkey
Sliced, Pineapple Glazed Ham***

*Roasted Garlic Mashed Potatoes with Gravy
Traditional Sage Dressing & Cranberry Relish
Fresh Seasonal Vegetables
Rolls with Butter*

*Chef's Selection of Assorted Desserts, Including Pumpkin Pie
Coffee, Tea, Decaf, Iced Tea*

\$23.95 Per Person + 20% Service Charge

Sleigh Bell Dinner Buffet

Hors D'Oeuvres

*Northwest Cheeseboard Served with Assorted Crackers
Chilled Vegetables with Ranch Dip*

Dinner Buffet

*Monarch Signature Salad - Mesclun Greens with Candied Walnuts,
Bleu Cheese Crumbles, Dried Cranberries and Balsamic Vinaigrette*

*Broccoli Salad with Diced Celery, Green Onion, Red Grapes,
Toasted Almonds and Bacon, Tossed in a Light Mayonnaise Dressing*

***Slow Roasted Prime Rib, Carved in the Room
Served with Au Jus and Creamed Horseradish***

Your Choice of Two of the Following Entrees:

Filet of Salmon with Lemon Herb Butter

Pork Medallions with Apple Demi-Glace

Chicken Champignon

*Sauteed Breast of Chicken
Finished with a White Wine-Mushroom Sauce*

Chicken Monarch

*Breaded and Baked Breast of Chicken,
Filled with Spinach, Mozzarella & Parmesan*

Sliced, Pineapple Glazed Ham

Sliced, Roasted Breast of Turkey

Choice of Two Starches:

*Yukon Gold Scalloped Potatoes, Sage Dressing, Rice Pilaf, Penne Pasta Alfredo,
Mashed Sweet Potatoes, Baby Red Potatoes, Roasted Garlic Mashed Potatoes with Turkey Gravy*

*Fresh Seasonal Vegetables
Rolls with Butter*

*Chef's Selection of Assorted Desserts
Coffee, Tea, Decaf, Iced Tea*

\$39.95 Per Person + 20% Service Charge



Holiday Greetings





**Monarch Hotel & Conference Center
2011 Holiday Dinner Menus**

Holiday Entrée Specials

Garden Green Salad with Ranch Dressing

Roasted Breast of Turkey

*Accompanied by Yukon Gold Mashed Potatoes with Gravy
and Fresh Seasonal Vegetables*

Cranberry Relish

Rolls with Butter

Apple, Pumpkin or Pecan Pie with Whipped Cream

Coffee, Tea, Decaf, Iced Tea

\$18.95 Per Person + 20% Service Charge

or

Garden Green Salad with Ranch Dressing

Pineapple Glazed Ham

*Accompanied by Yukon Gold Mashed Potatoes
And Fresh Seasonal Vegetables*

Rolls with Butter

Apple, Pumpkin or Pecan Pie with Whipped Cream

Coffee, Tea, Decaf, Iced Tea

\$18.95 Per Person + 20% Service Charge



Holiday Greetings

