



Holiday Buffet Menu

STARTERS

Butternut Squash Bisque
Cauliflower Bisque with White Truffle Oil
Roasted Poblano and Corn Bisque
Orzo Pasta, Cranberry, Feta Cheese, Roasted Butternut Squash, Shaved Brussels Sprouts, Pine Nuts
Shaved Parmesan, White Balsamic Vinaigrette

Traditional Salad Bar with Condiments
Roasted Beet Salad, Fresh Basil, Feta Cheese, Red Onion, Raspberry Vinaigrette
Quinoa, Granny Smith Apples, Citrus Segment, Dry Cherry, Cotija Cheese, Avocado, Maple Mustard Vinaigrette
Field Green, Poached Pear, Candied Pecans, Feta Cheese, Citrus Vinaigrette
Boston Bib Lettuce, Blue Cheese, Granny Smith, Candied Pecans, Maple Mustard Vinaigrette

ENTREES

Braised Short Rib, Natural Jus
Beef Tenderloin, Brandy, Green Peppercorn, Demi Reduction
New York Strip Steak, Port Fig Demi
Macadamia Crusted Sea Bass, Romesco Sauce
Bacon-Wrapped Hotel Cut Stuffed Chicken Florentine, Hunter Sauce
Herb Marinated Flat Iron Steak, Chimichurri, Crispy Onions
Seared Salmon with Saffron Citrus Beurre Blanc
Little Neck Clams, Chorizo, Fried Capers, Tomato Concasse, White Wine Lemon Butter Reduction

SIDES

Roasted Potatoes
Garlic Mashed Potatoes
Roasted Root Vegetables
Succotash Stuffing
Maple Glazed Roasted Yams
Green Beans and Mushrooms
Marbled Mashed Potatoes

DESSERT

Yule Log (Raspberry or Mocha Flavored)
Pumkin Swirl Cheesecake
Eggnog Cheesecake
Red Velvet Peppermint Cake
Pumpkin Pie
Apple Crumb Cake
White Chocolate Peppermint Swirl Cheesecake

(3) Soup or Salad Selections, (2) Entrée Selections, (3) Side Selections, (2) Dessert Selections

\$89 per person

(3) Soup or Salad Selections, (3) Entrée Selections, (3) Side Selections, (3) Dessert Selections

\$99 per person



HOTEL VALENCIA
RIVERWALK
SAN ANTONIO



Plated Holiday Menu

Choice of (1) Soup

Butternut Squash Bisque

Cauliflower Bisque with White Truffle Oil

Roasted Poblano and Corn Bisque

Choice of (1) Salad

Field Green, Poached Pear, Candied Pecans, Feta Cheese, Citrus Vinaigrette

Boston Bib Lettuce, Blue Cheese, Granny Smith, Candied Pecans, Maple Mustard Vinaigrette

Wedge of Baby Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Baby Heirloom Tomato, Blue Cheese Dressing

Crisp Field Greens, Shaved Red Onion, Baby Heirloom Tomatoes, Cucumber, Candied Texas Pecans, Strawberry Vinaigrette

Frisée and Spinach with Candied Bacon, Tomatoes, Hardboiled Eggs, and Grain Mustard Vinaigrette

Choice of (1) Entrée & Sides

Bacon-Wrapped Chicken Florentine

Garlic Mashed Potatoes, Asparagus, Hunter Sauce

\$75 per person

Pan Seared Sea Bass

Cranberry Thyme Cous Cous, Spinach, Romesco

\$77 per person

Braised Short Rib

Sautéed Wild Mushroom, Roasted Beet Puree, Blue Cheese, Cauliflower Whipped Potato

\$80 per person

Bacon-Wrapped Filet Mignon

Peppercorn Blue Cheese Mashed Potatoes, Green Beans, Baby Carrots, Madeira Sauce

\$90 per person

Petite Filet & Jumbo Prawns

Roasted Fondant Potato, Asparagus, Roasted Baby Carrots, Madeira Sauce, Citrus Beurre Blanc

\$95 per person

Vegan Stuffed Squash

Roasted Acorn Squash, Quinoa, Kale, Butternut Squash, Cauliflower Puree, Dried Cranberry

\$55 per person

Choice of (1) Dessert

Yule Log (Raspberry or Mocha Flavored)

Eggnog Cheesecake

Red Velvet Peppermint Cake

Pumpkin Pie

Apple Crumb Cake

White Chocolate Peppermint Swirl Cheesecake



HOTEL VALENCIA
RIVERWALK
SAN ANTONIO