

Holiday Menus



Go festive this holiday season with the
Courtyard by Marriott Houston Galleria

Holiday Events include:

- Festive Ornamental Tree
- Decorative Centerpieces
- Holiday Music
- Guest Parking
- Holiday Guestroom Rates

Spend the 2011 Holidays With Us!

Luncheon Buffet

Salads

Fresh Garden Greens with a Selection of Dressings
Pasta Salad, Creamy Potato Salad

Platters

Assorted Cold Cuts & Pickles
Assortment of Fresh Vegetables with Creamy Garlic Dip
Selection of Cheeses and Crackers

Main Dishes

Turkey with Savory Dressing and Cranberry Sauce
Glazed Ham with Honey Mustard Sauce
Whipped Potatoes and Candied Yams
Buttered Winter Vegetables

Desserts

Holiday Cookies, Mince Tarts, Trifle, Holiday Cakes
And Traditional Christmas Yule Log

\$27 per guest

Plated Lunch

Menu I

Fresh Rolls and Whipped Butter
Winter Greens with Cranberry Dressing
Roast Traditional Turkey
Whipped Potatoes, Savory Stuffing, Winter
Vegetable Medley
Cranberry Sauce and Turkey Gravy

With Choice of One of the Following Desserts:

Cheesecake
Yule Log
Holiday Cakes

\$23 per guest

Menu II

Fresh Rolls and Whipped Butter
Traditional Caesar Salad with Shrimp
Roast Traditional Turkey
Whipped Potatoes, Savory Stuffing
Or
Maple Glazed Grilled Salmon Fillet
Whipped Potatoes, Buttered Winter Vegetables

With Choice of One of the Following Desserts:

Holiday Pudding with Vanilla Sauce
Yule Log
Cranberry Cheesecake

\$27 per guest

All Menus Include Coffee, Decaffeinated Coffee & Assorted Tea and Fresh Rolls with Whipped Butter

Lunch Menu Available from 11:00 am to 2:00 pm

Dinner Buffet

Salads & Platters

Fresh Winter Greens with Assorted Dressings
Potato Salad, Pasta Salad & Coleslaw
Vegetable Tray with Creamy Garlic Dip
Tray of Sliced Turkey, Beef, Ham, Corned Beef and Salami

Main Dishes

With Choice of Two of the Following:

- Turkey with Savory Dressing and Cranberry Sauce
- Lasagna (Meat or Vegetarian)
- Roast Pork Loin with Grain Mustard Sauce
- Sliced Glazed Ham with Honey Mustard Sauce
- Tender Beef Tips with Mushroom Sauce
- Breast of Chicken Coquitlam w/Sundried Cranberry Jus
- Cabbage Rolls

With Choice of One of the Following:

- Rice Pilaf
- Oven Roasted Potatoes,
- Scalloped Potatoes or
- Whipped Potatoes
- Buttered Winter Vegetables

Desserts

Fresh Fruit Tray with a Selection of Cheeses and Crackers
Holiday Cookies & Cakes, Mince Tarts,
English Trifle, Holiday Yule Log

\$35 per guest

Deluxe Dinner Buffet

Platters & Salads

Decorated West Coast Salmon Fillet
Assorted Cold Cuts
Fresh Vegetables with Creamy Garlic Dip
Fresh Winter Greens with Assorted Dressings
Pasta Salad and Greek Style Salad
Creamy Potato Salad and Coleslaw

Main Dishes

With Choice of One Chef Carving Station:

- Roast Baron of Beef
- Holiday Mustard Glazed Leg of Ham

With Choice of Two of the Following:

- Turkey with Savory Dressing and Cranberry Sauce
- Lasagna (Meat or Vegetarian)
- Roast Pork Loin with Grain Mustard Sauce
- Sliced Glazed Ham with Honey Mustard Sauce
- Tender Beef Tips with Mushroom Sauce
- Breast of Chicken Coquitlam with Sundried Cranberry Jus

With Choice of One of the Following:

- Rice Pilaf
- Oven Roasted Potatoes,
- Scalloped Potatoes or
- Whipped Potatoes
- Buttered Winter Vegetables

Desserts

Seasonal Fresh Fruit with a Selection of Cheeses and Crackers,
Holiday Cookies and Cakes, Mince Tarts,
English Trifle, Holiday Yule Log

\$37 per guest

All Menus Include Coffee, Decaffeinated Coffee & Assorted Tea and Fresh Rolls with Whipped Butter

* Additional Hot Items: Add \$4.50 per Guest / Baron of Beef with Carver –Add \$5.50 per guest

Diamond Dinner Buffet

Platters & Salads

Decorated West Coast Salmon Fillet
Cheese Board and Assorted Crackers
Assortment of Cold Cuts & Pickles
Assorted Dinner Rolls & Butter
Fresh Vegetable Tray with Creamy Dip
Fresh Winter Green with Assortment of Dressings
Four Salads Assortment

Main Dishes Selection 1 (Choice of One of the Following)

- Roast Pork Loin with Grain Mustard Sauce
- Sliced Glazed Ham with Honey Mustard Sauce
- Tender Beef Tips with Mushroom Sauce
- Breast of Chicken Coquitlam w/Sundried Cranberry Jus

Dish Selection 2 (Choice of One of the Following)

- Oven Baked Salmon with Cilantro Lime Sauce
- West Coast Seafood Medley in a Lobster Sauce
- Red Snapper Fraiche

Dish Selection 3 (Choice of One of the Following)

- Roasted Potatoes
- Potato and Leek Au Gratin
- Creamy Garlic Mashed Potatoes
- Rice Pilaf
- Fresh Pasta with Marinara Sauce
- Buttered Winter Vegetables

Carving Station Selection:

- Roast Turkey **\$41.95**
- Roasted Boneless Leg of Lamb with Mint Jus **\$45.95**
- Slow Roasted Canada #1 Baron of Beef Au Jus **\$47.95**

Desserts

Fresh Seasonal Fruit Tray, Holiday Cookies & Cakes, Mince Tarts,
English Trifle, Holiday Yule Log

Pricing Per Guest Based On Carving Station Selection

Plated Dinner

Caesar or House Salad

With Choice of One of the Following:

- Roast Traditional Turkey with Cranberry Sauce
Whipped Potatoes with Turkey Gravy
Savory Stuffing
Winter Vegetable Medley
- Baron of Beef
Rich Cabernet Sauce
Whipped Potatoes
Buttered Winter Vegetables
- Grilled Salmon Fillet
With a Creamy Dill Sauce
Served on a bed of Rice Pilaf
Buttered Winter Vegetables
- Phyllo Wrapped Vegetable Ratatouille
Buttered Winter Vegetables
Rice Pilaf

Dessert

With Choice of One of the Following:

- Cheesecake
- Triple Chocolate Cake
- Holiday Yule Log

\$28 per guest

All Menus Include Coffee, Decaffeinated Coffee & Assorted Tea and Fresh Rolls with Whipped Butter

* Additional Hot Items: Add \$4.50 per Guest / Baron of Beef with Carver –Add \$5.50 per guest