



**NEWPORT NEWS  
AT CITY CENTER**

## Holiday Events 2011 by Marriott

### Build-Your-Own Holiday Buffet

Menu listed on this page plus selections from the following page:

2 entrées, 2 Salads, 2 Vegetables, 2 Starches	\$ 32
3 entrées, 2 Salads, 2 Vegetables, 2 Starches	\$ 35
4 entrées, 2 Salads, 2 Vegetables, 2 Starches	\$ 38

*Please add 21% service charge and 11.5% sales tax*

#### Salads (Select 2)

Asparagus, Baby Shrimp and Orzo Salad

Virginia Corn and Ham Salad

Seasonal Greens with Assorted Toppings

Iceberg Lettuce with Grape Tomatoes, Applewood Bacon and Bleu Cheese

Caesar Salad

Mixed Greens with Roasted Apples, Flame Grapes, Dried Apricots and Cider Vinaigrette

Baby Spinach with Roasted Red Peppers, Red Onion, Egg, Applewood Bacon and Dressing

Minimum of 50 Guests Required. A Labor Charge of \$150 will applied if the minimum attendance is not reached. We reserve the right to alter buffets for guarantee of less than 50 guests.



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### Entrees (Select 2, 3 or 4)

- Sugar Cane Glazed Virginia Ham
- Molasses Glazed Pork Loin with Rum and Golden Raisin Glaze
- Roasted Tom Turkey with Gravy
- Pot Roast of Beef
- Roasted New York Strip of Beef with Rosemary Demi Glaze
- Grilled Chicken in Pomegranate Reduction with Mandarin Oranges
- Herb Roasted Tilapia, Smoked Tomatoes, Baby Shrimp and Lemon Dill Sauce
- Chili Roasted Chicken Breast, BBQ Hollandaise and Crisp Onions

### Starches (Select 2)

- |   |   |
|---|---|
| Cornbread and Sage Dressing                             | Wild Rice Blend with Roasted Apples and Walnuts         |
| Roasted Red Pepper Mashed Potatoes                      | Roasted Sweet Potatoes, Peanut Brittle and Marshmallows |
| Creamy Mashed Potatoes                                  | Roasted Vegetable Couscous                              |
| Au Gratin Potatoes                                      | Apple and Sausage Dressing                              |
| Tri-Color Cheese Tortellini with Sun-dried Tomato Sauce | Herb Roasted Red Potatoes                               |
| Confetti Rice   |   |

### Vegetables (Select 2)

- Creamed Spinach
- Collar Greens
- Ginger Honey and Raspberry Vinegar Carrots
- Maple Glazed Butternut Squash with Cranberries
- Baby Green Beans, Applewood Bacon and Pecans
- Sauteed Zucchini, Pine Nuts, Lemon, Basil and Grape Tomatoes
- Broccoli Casserole with Smoked Gouda and Herb Bread Crumbs
- Winter Vegetable Medley
- Buttered Corn with Chives

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### Soups

- Pumpkin Soup with Nutmeg Crème
- Roasted Red Peppers with Garlic Croutons
- Cream of Butternut Squash with Roasted Apples

### *All Meals Served with:*

- Freshly Baked Dinner Rolls with Butter
- Regular Coffee and Decaffeinated Coffee
- Iced Tea and Hot Teas

### Salads

- Baby Spinach, Candied Pecans, Poached Pears, Pomegranate, Gorgonzola, Raspberry Vinaigrette
- Arugula, Belgian Endive, Tangerines, Walnuts, Brie and Dried Cherries, Champagne Citrus Vinaigrette
- Caesar Salad
- Garden Salad with Choice of Dressing

### Entrees

- Apple, Chestnut and Golden Raisin Stuffed Pork Rib Chop
- Yukon Gold and Smoked Gouda Mashed Potatoes and Southern Corn Pudding
- Grilled Colorado Lamb Chops with Amaretto Almond Demi Glaze
- Confetti and Wild Mushroom Israeli Couscous and Roasted Root Vegetables
- Brioche, Cranberry and Walnut Stuffed Herb Roasted Cornish Game Hen, Blood Orange & Grand Marnier Glaze
- Sweet Potato Hash and Ginger Snap Peas
- Crab and Shrimp Crusted Atlantic Salmon with Cognac and Lobster Sauce
- Meyer Lemon Risotto and Asparagus with Roasted Red Pepper Hollandaise
- Tenderloin of Beef Oscar with Bearnaise Sauce
- Twice Baked Potatoes and Roasted Maple Cinnamon Butternut Squash

### Desserts

- |   |  |
|---|--|
| White Chocolate and Raspberry Mousse Cake | Poached Pear Tart with Apricot Glaze & Vanilla Sauce |
| Black Forest Cake with Chocolate Sauce    | Banana and Walnut Bread Pudding & Bourbon Sauce      |
| Lemon Chiffon Cake with Strawberry Sauce  |  |