

# Holidays

*at Biltmore Hotel & Suites*



## HOLIDAY PLATED LUNCH

All Plated Lunches are served with Choice of Salad, Seasonal Vegetables, Choice of side, Rolls & Butter, Choice of Dessert. Freshly Brewed Coffee & Assorted Tea as well as Spiced Ice Tea.

**YOUR AFTERNOON WILL BEGIN WITH TWO BOTTLES OF CHAMPAGNE OR SPARKLING CIDER ON EACH TABLE FOR YOUR GUESTS TO ENJOY!**

### SALAD CHOICES

Mixed Field Greens with Green Apples, Gorgonzola Cheese, Walnuts and Raspberry Vinaigrette

Crisp Greens adorned with Cherry Tomatoes, cucumbers, garlic croutons and Toasted Almonds

Fresh Spinach Salad with Grape Tomatoes, Pecan Crusted Garlic Herb Cheese Rounds, Shaved Red Onions & Balsamic Vinaigrette

### ACCOMPANIMENTS

All entrees will come with Winter Vegetables and your Choice of a following Seasonal Side with each selected entree

Chef's Holiday Stuffing  
Asiago Cheese & Garlic Whipped Potatoes  
Roasted Sweet Potato Puree' with Candied Walnuts  
Golden Roasted Herb Potatoes  
Winter Wild Rice Blend

## CHEF'S HOLIDAY ENTREES

Pre-Select three; the higher priced entrée selection determines the price

### Blackened Salmon

Blackened Filet of Salmon topped with Mango and Papaya Relish  
\$21.95

### Asiago Chicken

Roasted Chicken Breast stuffed with seasoned bread crumbs, Asiago and Mozzarella Cheese topped with Roasted Red Pepper Cream Sauce \$21.95

### Mushroom Ravioli with Champagne Cream

Perfectly coated with Parmesan and Diced Tomatoes and placed on a bed of fresh Vegetables \$20.95

### Cabernet Peppercorn London Broil

Choice Angus Tri-Tip roasted then sliced to perfection \$22.95

### DUETS

Chicken Breast and Salmon topped with a Basil & Lemon Zest Cream Sauce \$24.95

Grilled Petite Filet & Prawns with Cabernet Demi- Glaze and Pesto Oil \$26.95

### DESSERT

Chocolate Triad – A Three Layer Mousse Cake  
Warm Eggnog Bread Pudding with Whipped Cream  
Pecan Caramel New York Cheesecake  
Pumpkin Pie Garnished with Vanilla Cream and Strawberries



Biltmore Hotel & Suites  
2151 Laurelwood Rd., Santa Clara, Ca 95054  
408.988.8411  
[www.hotelbiltmore.com](http://www.hotelbiltmore.com)

## HOLIDAY LUNCH BUFFET

All Lunch Buffets are served with Rolls & Butter, Freshly Brewed Coffee, Assorted Teas & Ice Tea.

**YOUR AFTERNOON WILL BEGIN WITH TWO BOTTLES OF CHAMPAGNE OR SPARKLING CIDER ON EACH TABLE FOR YOUR GUESTS TO ENJOY!**

### SALADS & SEASONAL ACCOMPANIMENTS

#### YOUR CHOICE OF FIVE ITEMS

- Mixed Field Greens with Green Apples, Gorgonzola Cheese, Walnuts and Raspberry Vinaigrette
- Crisp Greens adorned with Cherry Tomatoes, cucumbers, garlic croutons and Toasted Almonds
- Fresh Spinach Salad with Grape Tomatoes, Fresh Mozzarella, Shaved Red Onions & Balsamic Vinaigrette
- Winter's Finest Fresh Fruit Salad
- Penne Pasta with Kalamata Olives, Feta Cheese, Tomatoes and Fresh Basil
- Chef's Holiday Stuffing
- Asiago Cheese & Garlic Whipped Potatoes
- Assorted Winter Vegetables
- Glazed Ginger Carrots
- Roasted Sweet Potato Puree' with Candied Pecans
- Golden Roasted Herb Potatoes
- Winter Wild Rice Blend

### CHEF'S HOLIDAY ENTREES

PLEASE SELECT TWO MEAT AND ONE VEGETARIAN ITEM

- Hoisin Glazed Salmon Filet  
Topped with Ginger Chipotle Apple Chutney
- Pistachio Crusted Chicken Breast  
Drizzled in Pineapple Melon Butter
- Home-style Roast Turkey  
With cornbread stuffing, Home-style Gravy & Cranberry
- Cabernet Peppercorn London Broil  
Choice Angus Tri-Tip roasted then sliced to perfection
- Orange Ginger Glazed Baked Ham
- Champagne Cream Shiitake Mushroom Ravioli
- Schezwan Vegetable Stir-Fry  
Fresh Vegetables sautéed in Garlic and topped with a mild Schezwan sauce atop a bed of Grilled Tofu.

### DESSERT

YOUR CHOICE OF TWO ITEMS

- Chocolate Triad – A Three Layer Mousse Cake
- Warm Eggnog Bread Pudding with Whipped Cream
- Pecan Caramel New York Cheesecake
- Pumpkin Pie Garnished with Vanilla Cream and Strawberries

\$29.95++



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## **INCLUDED IN ALL HOLIDAY DINNER RECEPTIONS COMPLIMENTS OF THE BILTMORE HOTEL & SUITES!**

- A festive hour of appetizers and cocktails to begin the evening
- No Room Rental fees for your first hour of Cocktails & Hors d' oeuvres as well as the following five hours of time included for dinner and dancing.
- Complimentary room set-up and clean up including large wooden dance floor
- Selection of holiday linen colors and festive candle centerpieces
- Beautiful decorations around the entire hotel including a perfectly adorned tree in your own event space.
- Full service staff in black and white attire for your entire event
- Opportunity to celebrate until as late as 1am with your own DJ or live band
- Generously discounted room rates for all your guests so you can all simply "take the elevator home" and enjoy a complimentary breakfast buffet on us the next morning
- Ample complimentary parking and free airport shuttle
- A very flexible sales team with capabilities to customize our menus and work with ANY budget!!
- Additional complimentary items to be found on each dinner menu~*



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## HOLIDAY PLATED DINNER

### FESTIVE HORS D' OEUVRES HOUR

International Cheese Display

Winter Crudite Platter with Herbed Dip

#### AND YOUR CHOICE OF TWO ADDITIONAL ITEMS

- Samosas with Vegetable Curry
- Coconut Chicken Tenders with Thai Peanut Sauce
- Seafood Stuffed Phyllo Shells
- Salmon Cream Cheese Pinwheels

### PLATED DINNER SALAD CHOICES

Please select one salad

Mixed Field Greens with Apples, Gorgonzola Cheese, Walnuts and Raspberry Vinaigrette

Crisp Greens adorned with Cherry Tomatoes, Cucumbers, Garlic croutons and Toasted Almonds

Fresh Spinach Salad with Grape Tomatoes, Pecan Crusted Garlic Herb Cheese Rounds, Shaved Red Onions & Balsamic Vinaigrette

### ACCOMPANIMENTS

All entrees will come with Winter Vegetables and your Choice of one of the following Seasonal Sides with each selected entree

Chef's Holiday Stuffing

Asiago Cheese & Garlic Whipped Potatoes

Roasted Sweet Potato Puree' with Candied Pecans

Golden Roasted Herb Potatoes

Winter Wild Rice Blend

**YOUR EVENING WILL INCLUDE TWO BOTTLES OF CHAMPAGNE OR SPARKLING CIDER ON EACH TABLE FOR YOUR GUESTS TO ENJOY!**

### CHEF'S HOLIDAY ENTREES

Pre-Select three; the higher priced entrée selection determines price

Cashew Crusted Mahi Mahi

Adorned with Pineapple Melon Relish \$28.95

Asiago Chicken

Roasted Chicken Breast stuffed with seasoned bread crumbs, Asiago and Mozzarella Cheese topped with Roasted Red Pepper Cream Sauce \$27.95

Home-style Roast Turkey

With cornbread stuffing, Home-style Gravy & Cranberry \$27.95

Cabernet Peppercorn London Broil

Choice Angus Tri-Tip roasted then sliced to perfection \$29.95

Orange Ginger Glazed Baked Ham \$28.95

Champagne Cream Shiitake Mushroom Ravioli \$24.95

Curry Vegetable Stir-Fry

Fresh Vegetables sautéed in a mild curry sauce served atop a bed of Grilled Tofu \$24.95

### DUETS

Chicken Breast and Salmon topped with a Basil & Lemon Zest Cream Sauce \$30.95

Grilled Petite Filet & Prawns with Cabernet Demi- Glaze and Pesto Oil \$31.95

**DESSERT** Please select one or two items

Chocolate Triad, Warm Egnog Bread Pudding with Whipped Cream, Pecan Caramel New York Cheesecake Or Pumpkin Pie Garnished with Vanilla Cream & Strawberries

Prices are per person. Food & Beverage Pricing is Subject to a 19% service charge and 9.25% sales tax



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## HOLIDAY BUFFET DINNER

### FESTIVE HORS D' OEUVRES HOUR

International Cheese Display

Winter Crudite Platter with Herbed Dip

#### AND YOUR CHOICE OF TWO ADDITIONAL ITEMS

- Samosas with Vegetable Curry
- Coconut Chicken Tenders with Thai Peanut Sauce
- Fried wontons with a creamy crab filling
- Salmon Cream Cheese Pinwheels

### BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

#### YOUR CHOICE OF FIVE ITEMS

- Mixed Field Greens with Green Apples, Gorgonzola Cheese, Walnuts and Raspberry Vinaigrette
- Crisp Greens adorned with Cherry Tomatoes, cucumbers, garlic croutons and Toasted Almonds
- Fresh Spinach Salad with Grape Tomatoes, Fresh Mozzarella, Shaved Red Onions & Balsamic Vinaigrette
- Winter's Finest Fresh Fruit Salad
- Penne Pasta with Kalamata Olives, Feta Cheese, Tomatoes and Fresh Basil
- Chef's Holiday Stuffing
- Asiago Cheese & Garlic Whipped Potatoes
- Assorted Winter Vegetables
- Roasted Ginger Carrots
- Roasted Sweet Potato Puree' with Candied Pecans
- Golden Roasted Herb Potatoes
- Winter Wild Rice Blend

**YOUR EVENING WILL INCLUDE TWO BOTTLES OF CHAMPAGNE OR SPARKLING CIDER ON EACH TABLE FOR YOUR GUESTS TO ENJOY!**

### CHEF'S HOLIDAY ENTREES

PLEASE SELECT TWO MEAT AND ONE VEGETARIAN ITEM

Hoisin Glazed Salmon Filet

Topped with Ginger Chipotle Apple Chutney

Pistachio Crusted Chicken Breast

Drizzled in Pineapple Melon Butter

Home-style Roast Turkey

With cornbread stuffing, Home-style Gravy & Cranberry

Cabernet Peppercorn London Broil

Choice Angus Tri-Tip roasted then sliced to perfection

Citrus-Mustard Smoked Holiday Ham

Served with apple-cranberry compote

Three Cheese Ravioli

Served with the choice of flavorful Pesto and Marinara Sauces

Schezwan Vegetable Stir-Fry

Fresh Vegetables sautéed in Garlic and topped with a mild Schezwan sauce atop a bed of Grilled Tofu.

### DESSERT

#### YOUR CHOICE OF TWO ITEMS

Chocolate Triad - A Three Layer Mousse Cake

Warm Eggnog Bread Pudding with Whipped Cream

Pecan Caramel New York Cheesecake

Pumpkin Pie Garnished with Vanilla Cream and Strawberries

**\$35.95++**

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## PREMIUM BUFFET DINNER

### FESTIVE HORS D' OEUVRES HOUR

International Cheese Display

Winter Crudite Platter with Herbed Dip

#### AND YOUR CHOICE OF TWO ADDITIONAL ITEMS

- Samosas with Vegetable Curry
- Coconut Chicken Tenders with Thai Peanut Sauce
- Fried wontons with a creamy crab filling
- Salmon Cream Cheese Pinwheels

WITH OUR PREMIUM PACKAGE YOUR EVENING WILL INCLUDE ONE HOUR OF UNLIMITED BEER, WINE & SODA FOR ALL GUESTS OR TWO DRINK TICKETS PER GUEST!

### BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

#### YOUR CHOICE OF FIVE ITEMS

- Mixed Field Greens with Pears, Gorgonzola Cheese, Walnuts and Raspberry Vinaigrette
- Crisp Greens adorned with Cherry Tomatoes, cucumbers, garlic croutons and Toasted Almonds
- Fresh Spinach Salad with Grape Tomatoes, Pecan Crusted Goat Cheese, Shaved Red Onions & Balsamic Vinaigrette
- Winter's Finest Fresh Fruit Salad
- Penne Pasta with Kalamata Olives, Feta Cheese, Tomatoes and Fresh Basil
- Chef's Holiday Stuffing
- Asiago Cheese & Garlic Whipped Potatoes
- Assorted Winter Vegetables
- Roasted Sweet Potato Puree' with Candied Pecans
- Golden Roasted Herb Potatoes
- Winter Wild Rice Blend

YOUR EVENING WILL ALSO INCLUDE TWO BOTTLES OF CHAMPAGNE OR SPARKLING CIDER ON EACH TABLE FOR YOUR GUESTS TO ENJOY AS WELL AS COMPLIMENTARY CHAIR COVERS AND SASHES FOR THAT PERFECT FINAL TOUCH!

### CHEF'S HOLIDAY ENTREES

PLEASE SELECT TWO MEAT AND ONE VEGETARIAN ITEM

#### Chicken Asparagus Supreme

A lightly breaded breast of Chicken stuffed with fresh Sage, Asparagus, Prosciutto and Cream Cheese on a bed of our Chef's Supreme Sauce

#### Prime Rib

Perfectly prepared and served with Au Jus & Horseradish Sour Cream

#### Lamb Chops

Roasted Rack of Lamb with a festive Holiday Mint Sauce

#### Seafood Stuffed Tilapia

Flaky Tilapia stuffed with Shrimp, Lobster & Crab finished with a flavorful cream sauce

#### Orange Ginger Glazed Baked Ham

#### Champagne Cream Shiitake Mushroom Ravioli

#### Jack Daniels New York Strip Steak

Perfectly tender meat marinated with Jack Daniels sauce and served with cracked black pepper and roasted garlic

*\*\*You can also substitute in a dish from any previous menu if you prefer!*

### DESSERT

#### YOUR CHOICE OF TWO ITEMS

Chocolate Triad, Warm Eggnog Bread Pudding with Whipped Cream, Pecan Caramel New York Cheesecake, or Pumpkin Pie Garnished with Vanilla Cream and Strawberries

\$46.95++

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## 2 HOUR HOLIDAY RECEPTION

PERFECT FOR A WEEKDAY CELEBRATION OR THOSE  
TRYING TO STICK WITH A BUDGET THIS  
HOLIDAY SEASON!

### HALF HOUR RECEPTION

#### DISPLAY OF SEASONAL GARDEN VEGETABLES

Assortment of Seasonal Fresh Vegetables – Celery and Carrot Sticks, Broccoli and Cauliflower Florets, Zucchini, Red Peppers and Green and Black Olives served with freshly prepared assorted dips.

#### HORS D' OEUVRES

Chef's Choice of six hot or cold hors d' oeuvres

#### CHAMPAGNE PUNCH BOWL

Based on 2 glasses per guest of this sparkling delight!

### HOURLY BUFFET

#### CARVING STATION

Herb Roasted Turkey Breast served by your own personal carver accompanied by condiments & fresh rolls

### HALF HOUR DESSERT

Assorted Holiday Cookies & Pastries  
Regular and Decaffeinated Coffee and  
Assorted Seasonal Teas

\$19.95++ per person  
15 person minimum required

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## FESTIVE ADDITIONS

### CHOCOLATE FOUNTAINS -

Your choice of 5 delicious assorted dipping items and a flowing fountain of white, milk or dark chocolate for three hours of delectable enjoyment!  
\$8.50++ per person

### END OF THE EVENING HOLIDAY TEA & COOKIES -

After a few Holiday Libations, the perfect end to the evening will be a platter of fresh holiday cookies along with seasonal peppermint tea, warm apple cider and hot chocolate.  
\$5.50 per person with any of our Holiday Menus

CHAIR COVERS — available in white or ivory  
\$4.00++ea.

CHAIR SASHES — available in a wide variety of colors  
\$2.00++ea

UPGRADED LINEN — we do provide complimentary house linens but if you would like to upgrade to lovely holiday options we have a specific company we will need you to work with so please let us know, we will be happy to assist you!

CHILDREN'S MENU — a fun filled children's plate for ages 2-10 can be requested at a special rate of \$20.95++.

CORKAGE — wine, champagne or cider brought into the hotel will be charged a corkage fee of \$12++ per bottle and \$15++ per magnum bottle. Outside hard liquor is not permitted and penalty fees will apply for not following this policy.

### POURED CHAMPAGNE & CIDER TOAST —

A perfectly served choice of champagne or cider  
\$3.50++ per glass

### HOUSE WINE SELECTION —

Finish the table setting with a bottle or two of wine per table. Our house wine, Salmon Creek, is available in Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet. (Our extended wine list is available upon request)  
\$20.75++ per bottle

SILVER PUNCH FOUNTAIN - \$35.00++ per gallon

TROPICAL PUNCH BOWL - \$25.00++ per gallon

CHAMPAGNE PUNCH BOWL - \$45.00 per gallon

STARBUCKS UPGRADE - \$1.00 per person

### AUDIO VISUAL —

A mic, screen and projector or any other equipment you might need we can order for you, please let us know!

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***ALL OF OUR MENUS ARE INCREDIBLY FLEXIBLE SO IF YOU NEED US TO WORK WITH YOUR BUDGET OR CUSTOMIZE AND ADJUST OUR MENUS SPECIFICALLY FOR YOUR GROUP WE WOULD BE HAPPY TO DO SO!!***

***\*A BAR MINIMUM OF \$500.00 PER BAR WILL APPLY***