

Humphrey's Half Moon Inn & Suites

2010 Holiday Dinner Packages

Hors d'oeuvres Buffet – included in package

Array of imported and domestic cheese with a variety of crackers, Greek Spanakopita, Creamy Hot Artichoke Dip and Hot Spinach Dip served with garlic toasted baguettes

Additional hors d'oeuvres selections available upon request

Dinner Entrée Selections

Select a maximum of two entrees, the higher price will be charged for all selections.

Add shrimp scampi to any entrée for an additional \$6.95 per person

Entrees include:

Petite Pan French Rolls, Sourdough Rolls, sweet butter

Coffee and Flavored Teas offered complimentary for the entire function

Choice of one salad:

Mixed baby lettuce with pear tomatoes, cucumber, carrots, feta, toasted almonds and Guava Vinaigrette

Spoon Spinach Salad with Radicchio, Gorgonzola Cheese, Candied walnuts and Basil Dressing

Mandarin Orange Salad with radicchio, butter lettuce, romaine, Point Reyes blue cheese and apple-balsamic

Choice of one of the following:

Horseradish Chive Whipped Potatoes, Herbed Wild Rice, Yukon Gold Roasted Potatoes tossed with Extra Virgin Olive Oil & Fresh Rosemary, or Cavatappi Pasta with Pesto and Fresh Mozzarella

Choice of one of the following:

Blue Lake Beans with sliced almonds, Sauteed Asparagus with Baby Carrots, or Sauteed Zucchini with tomato and basil

Choice of one of the following spectacular holiday desserts:

Red Velvet Cake, Killer Chocolate Torte, Fresh berries, Pumpkin Cheesecake,

Bourbon Chocolate Pecan Tart, Carrot Cake. or Crème Brulee

Chicken Dijon

Marinated Breast of Chicken seasoned with rosemary thyme and Dijon mustard sauce

\$49.95

Roasted Scottish Salmon

Atlantic Salmon finished with shrimp and tarragon hash

\$53.95

Brandt Natural Beef Top Sirloin

Charbroiled Top Sirloin, shitake mushrooms and black truffle sauce

\$54.95

White Sea Bass

Marinated in Orange-Serrano Reduction, with Cilantro Butter Sauce

\$52.95

Prime Rib of Beef au Jus

Slow roasted Aged Prime Rib with natural au jus

\$57.95

Grilled Swordfish

Lemon Grass crusted Swordfish with red curry cream sauce

\$54.95

Chicken Florentine

Charbroiled Breast of Chicken finished with sun-dried tomato and spinach butter sauce

\$49.95

Filet Mignon

Charbroiled Beef Tenderloin with trumpet mushrooms, and black truffle sauce

\$69.95

Vegetables Bombay [Vegetarian Alternative]

Sauteed seasonal vegetables in a light curry sauce with apples, cashews, coconut, and raisins served on a bed of steamed rice

20% service charge and sales tax will be added to all food and beverage items

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2010 Holiday Dinner Buffet Packages

Hors d'oeuvres Buffet – included in package

Array of imported and domestic cheese with a variety of crackers, Greek Spanakopita, Creamy Hot Artichoke Dip and Hot Spinach Dip served with garlic toasted baguettes

Additional hors d'oeuvres selections available upon request

Choice of two salads:

Traditional Caesar Salad with fresh parmesan and croutons

Mixed greens with pear tomatoes, feta cheese, toasted almonds and guava vinaigrette

Spoon Spinach Salad with Radicchio, Gorgonzola Cheese, Candied walnuts and Basil Dressing

Mandarin Orange Salad with radicchio, butter lettuce, romaine, Point Reyes blue cheese and apple-balsamic dressing

Choice of two of the following:

Horseradish Chive Whipped Potatoes, Herbed Wild Rice, Yukon Gold Roasted Potatoes tossed with Extra Virgin Olive Oil & Fresh Rosemary, or Cavatappi Pasta with Pesto and Fresh Mozzarella

Choice of one of the following:

Baked Eggplant Tomato Gratin with Parmesan, Blue Lake Beans with sliced almonds, or Sauteed Asparagus and Baby Carrots

Choice of two of the following spectacular desserts:

Red Velvet Cake, Killer Chocolate Cake, Fresh berries, Bourbon Chocolate Pecan Tart, Carrot Cake & Mini Crème Brulee

Buffets include:

Petite Pan French Rolls, Sourdough Rolls, sweet butter

Freshly Ground Coffee and Flavored Teas offered complimentary for the entire evening

Humphrey's Classic Buffet

Fresh Pacific Swordfish with Sun Dried Tomato Caponata, Carved Roast Turkey Breast, slow roasted Prime Rib of Beef au jus, Pecan sage dressing, Sour cream gravy, and homemade cranberry sauce

\$68.95

The Islander Buffet

Chicken Florentine with sundried tomato, feta cheese, and spinach in white wine butter sauce,

Mahi Mahi in a Macadamia nut crust with lemon caper sauce, and Prime Rib of Beef au jus, carved to order

\$69.95

Ballast Point Buffet

Pistachio Sea Bass, Baked Chicken with Asiago, Tomato and Basil, carved

Roast Turkey breast with pecan sage dressing, sour cream gravy, and homemade cranberry sauce

\$67.95

Chef's Choice Buffet

Baked Salmon with champagne orange sauce, Rosemary Garlic Chicken with sage and thyme, and Grilled Top Sirloin with Cracked Black Peppercorn Sauce

\$71.95

*Buffets are open for one hour and replenished as needed
20% service charge and sales tax will be added to all food and beverage items*