



Valley Hi Country Club Holiday Menu

PLATED HOLIDAY LUNCHES

Served with Mix Greens Salad with Toasted Walnuts, Dried Cranberries & Bleu Cheese Crumbles; Fresh Vegetables; Appropriate Starch; Warm Bread & Butter

Chicken Breast Saltimbocca \$21

Ricotta, Spinach & Caramelized Shallot Filling; Bread Crumb Crust & Tomato-Lavender Cream

Slow-Roasted Angus Tri-Tip \$23

Brandy Dijon Demi-Glace

Roasted Turkey Breast \$21

Sage Stuffing, Giblet Gravy & Cranberry Sauce

Thyme-Roasted Pork Loin \$20

Caramelized Apples & Natural Jus

Fresh Seared Salmon Filet \$22

Champagne, Basil, Lemon Cream

Honey-Glazed Ham \$19

Cranberry & Pecan Chutney

Fresh Mount Lassen Trout \$22

Brown Butter and Lemon

Airline Chicken Breast \$21

Pesto, Jack Cheese and Tomato Cream



Served with Mix Greens Salad with Toasted Walnuts, Dried Cranberries & Bleu Cheese Crumbles; Fresh Vegetables; Appropriate Starch; Warm Bread & Butter

8oz Sautéed Chicken Breast \$27

Wild Mushroom Ragout & Butternut-Sage Beurre Blanc

Roasted Turkey Breast \$28

Giblet Gravy, Sage Stuffing, Mashed Potato & Cranberry Sauce

Slow-Roasted Angus Prime Rib \$37

Rosemary Jus & Creamed Horseradish

Marinated Grilled Bone-In Pork Chop \$29

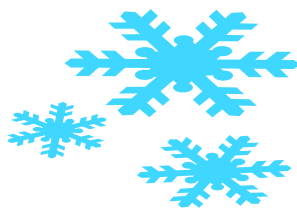
Rosemary, Blistered Tomatoes & Roast Garlic

Baked Salmon En Crouete \$29

Wilted Spinach & Fresh Dill Buerre Blanc

Block-Cut 9oz CAB New York & Herb-Roasted Prawns \$40

Pinot Noir Demi & Herb Butter



VEGETARIAN SPECIALTIES

Served with Organic Greens with Toasted Walnuts, Dried Cranberries & Bleu Cheese Crumbles; Fresh Vegetables; Appropriate Starch; Warm Bread & Butter.

Butternut Ravioli

\$16 Lunch/\$19 Dinner

Blue Cheese Crumble, Olive Oil, Candied Walnuts & Chives

Stuffed Bell Peppers

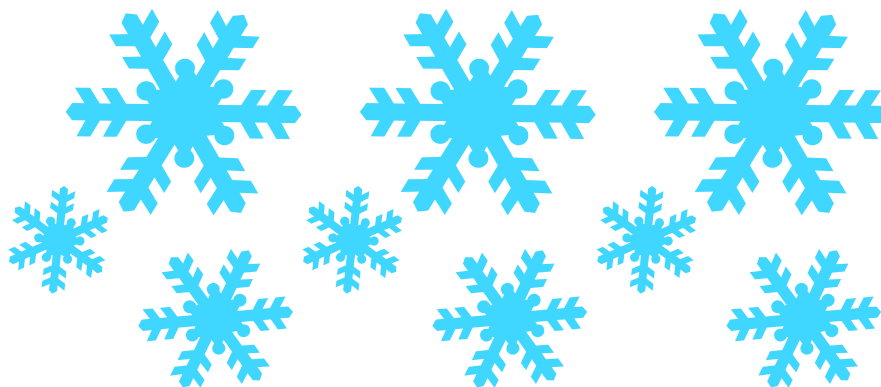
\$16 Lunch/\$19 Dinner

Grilled Vegetable and Cous Cous Filling with Charred Tomato Coulis

Grilled Vegetable and Polenta in Puff Pastry

\$17 Lunch/\$23 Dinner

Roasted Red Pepper Cream





HOLIDAY BUFFET

Includes Fresh Seasonal Vegetables, Whipped Garlic Potatoes, Warm Bread
& Butter

Antipasto or Fresh Fruit Display

Fresh Mixed Greens

With Toasted Almonds, Dried Cranberries & Crumbled Bleu Cheese

Orzo Salad

With Bay Shrimp, Dried Tomatoes, Feta & Dill

CHOOSE 2 ENTREES \$24 Lunch/\$29 Dinner

CHOOSE 3 ENTREES \$29 Lunch/\$34 Dinner

Roasted Turkey Breast

Sage Stuffing, Giblet Gravy & Cranberry Sauce

Grilled Airline Chicken Breast

Wild Mushroom Ragout & Butternut-Sage Beurre Blanc

Honey-Glazed Ham

Caramelized Apple & Cranberry Compote

Butternut Ravioli

Blue Cheese Crumble, Olive Oil, Candied Walnuts & Chives

Herb-Grilled Chicken Breast

Pesto, Jack Cheese, and Tomato Cream

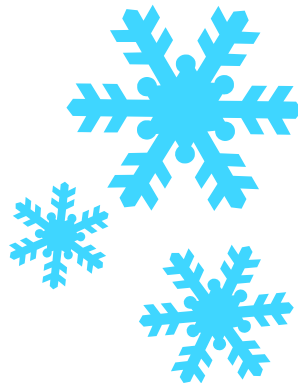
The following items will have a carver & an additional upcharge

Baked Salmon En Croute (Add \$2)

Wilted Spinach & Fresh Dill Buerre Blanc

Slow-Roasted Angus Tri-Tip (Add \$3)

Brandy Dijon Demi-Glace





TOP FLIGHT HOLIDAY BUFFET

\$40 per Person

Passed Hors D'œuvres (3 items)

Carved Prime Rib

Au Jus with Creamed Horseradish

Sautéed Chicken Breast

Wild Mushroom Ragout & Butternut-Sage Beurre Blanc

Fresh Seared Salmon Filet

Champagne, Basil, Lemon Cream

Fresh Fruit Display

Fresh Mixed Greens

With Toasted Almonds, Cranberries & Bleu Cheese

Orzo Salad

With Shrimp, Dried Tomatoes, Feta & Dill

Asian Chicken Salad

With Roasted Chicken, Napa Cabbage, Mandarin Oranges & Almonds

Cranberry Pilaf

Whipped Garlic Potatoes

Fresh Seasonal Vegetables



Holiday Desserts Add \$3

Pecan Pie

Pumpkin Pie

Coconut Cream Pie

New York Cheesecake

Chocolate Mousse

Pumpkin or Caramel Pecan Cheesecake