



## **Holiday Dinner Menus**

Happy Holidays!

Our professional catering staff is pleased to assist you with all of your holiday dinner party needs.

Enclosed are our menus which offer plated and buffet options. Our menus are just samplings of what our culinary staff is capable of. We encourage you to allow us to customize a special menu for you.

Harrah's is dedicated to providing only the best quality food and service to our valuable guests. Thank you for allowing us the opportunity to host your holiday dinner!

## Specialty Holiday Dinner Buffets

All buffet dinners include freshly brewed coffee, iced tea or soft drinks with meal service

### Harrah's Holiday Buffet

*\$29.95 Per Person – 25 person Minimum*

Roast Tom Turkey Breast with Cranberry-Orange Relish

Honey Baked Ham with Rum Raisin Sauce

Candied Yams

Apple Sage Dressing

Mashed Red Potatoes & Gravy

Green Bean Casserole

Mixed Green Salad with Condiments & Dressings

Ambrosia Salad

Waldorf Salad

Carrot-Raisin Salad

Freshly Baked Rolls & Butter

Pumpkin, Pecan and Apple Pies

### Harrah's Holiday Prime Rib Buffet

*\$39.95 Per Person – 25 person Minimum*

Slow Roasted Prime Rib Carved to Order

Served with Au jus, Creamy and Atomic Horseradish

Roast Tom Turkey Breast with Cranberry-Orange Relish

Honey Baked Ham with Rum Raisin Sauce

Candied Yams

Apple Sage Dressing

Mashed Red Potatoes & Gravy

Green Bean Casserole

Mixed Green Salad with Condiments & Dressings

Ambrosia Salad

Waldorf Salad

Carrot-Raisin Salad

Freshly Baked Rolls & Butter

Pumpkin, Pecan and Apple Pies

## Traditional Holiday Dinner Entrées

All entrées include freshly brewed coffee, iced tea or soft drinks with meal service

*\$33.95 Per Person – 25 Person Minimum*

*Please Choose 1 Item From Each Category:*

### Salads

Pear and Candied Pecan Salad with a Citrus Dressing

Or

Mixed Green Salad with Choice of Dressing

### Entrées

Stuffed Chicken Reloude

6oz Chicken breast stuffed with basil, buffalo mozzarella cheese, roasted red pepper, breaded and fried to perfection. Served with pasta and marinara sauce

Or

**Stuffed Pork Chop**

Apple-raisin bread, onions, applewood smoked bacon, accompanied by bourbon whiskey glaze

*\$39.95 Per Person – 25 Person Minimum*

**Prime Rib**

6oz Slow roasted prime rib served with atomic/creamy horseradish and As jus

Or

**Broiled Halibut**

Broiled to perfection, served with a dill butter cream sauce

Or

**5oz Filet Mignon**

Grilled to medium, served with a mushroom and burgundy wine demi glaze

*\$39.95 Per Person – 25 Person Minimum*

Add a 6oz Lobster tail to any entrée, add \$20 per person

Add Fried Coconut Shrimp to any entrée, add \$10 per person

### Desserts

Pumpkin Mousse

Turtle Cheese Cake

Tiramisu