



# HOLIDAY BUFFETS

**INCLUDES: Beverage Station: (Water, Iced Tea, Coffee, Lemonade or Fruit Punch),  
Dinner Rolls, Assorted Cakes & Cheese Cakes for Dessert.**

## SALADS

**Spring Mix:** Fresh Spring Greens, Baby Heirloom Tomatoes and Cucumber.

**Caesar:** Crisp Romaine and Shaved Parmesan. Classic Caesar Dressing and Croûtons.

## SIDE DISHES

**Candied Yams**

**Garlic Mashed Potatoes & Gravy**

**Baby Carrots Sautéed in Butter & Brown Sugar**

**Green Bean Casserole**

**Rice Pilaf**

## ENTRÉES

**Holiday Baked Ham:** With Cherry Pineapple Glaze.

**Chicken Chardonnay:** Topped with White Wine and Mushroom Sauce.

**Cran-Apple Glaze Chicken Breast:** Crouton Crust.

**Roasted Pork Loin:** Apricot Glaze

**Stuffed Pork Loin:** Herbed Stuffing Topped with Brown Gravy.

## PREMIUM ENTRÉES

**London Broil:** Served with Red Wine Demi-Glace.

**Rolled Flank:** Stuffed with Chimichuri, Peppers, Onions, Garlic and Havarti Cheese. Topped with Thyme Demi-Glace.

**Seared Salmon:** Choice of Blackberry Glaze, Creamy Lemon Herb or Thai Teriyaki Sauce.

**Baked Cod:** With Lobster Sauce.

**Substitute One Premium Entrée  
For Prime Rib Carving Station: \$10**

### SILVER: \$29

*Choice Of:*

- 1 Salad**
- 2 Side Dishes**
- 2 Entrées**

### GOLD: \$33

*Choice Of:*

- 1 Salad**
- 2 Side Dishes**
- 1 Entrée**
- 1 Premium Entrée**

### PLATINUM: \$37

**Chair Covers**

*Choice Of:*

- 1 Salad**
- 3 Side Dishes**
- 2 Premium Entrées**

PHONE: 719-278-7017 | [Catering@TheAcademyHotel.com](mailto:Catering@TheAcademyHotel.com)

*A customary 20% service charge and sales tax is applied. Prices subject to change.*