

# HOLIDAY BUFFETS (20 Person Minimum)

## SALADS

**Fresh Greens:** Baby Heirloom Tomatoes, Red Onion, Cucumber and Croûtons.

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

## SIDE DISHES

Garlic Mashed Red Potatoes with Skin  
Mashed Potatoes & Gravy  
Candied Yams  
Long Grain, Wild Rice  
Seasonal Fresh Mixed Vegetables  
Green Bean Casserole  
Baby Carrots Sautéed in Butter, Honey and Mint.  
Steamed Asparagus with Hollandaise: Add \$4

## BREAST OF CHICKEN ENTRÉES

**Cran-Apple Glaze**  
**Piccata**  
**Marsala**

## PREMIUM ENTRÉES USDA PRIME BEEF

**Top Sirloin Roast:** Herb Crusted Roast finished with Exotic Mushroom Demi Glaze.

**Prime Rib Carving Station:** Add \$10 Au Jus and Horseradish.

## PREMIUM ENTRÉES PORK

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

**Roasted Pork Loin:**  
With Brown Sugar Orange Glaze.

## PREMIUM ENTRÉES SALMON FILLET

**Honey Mustard Dijon**  
**Lemon Butter and Herb**

### HOLIDAY BUFFET SILVER: \$29

**Beverage Station:**  
Water, Iced Tea, Coffee,  
Lemonade or Fruit Punch

**Dinner Rolls and Butter**

*CHOICE OF:*

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

**Dessert:**  
Assorted Cakes & Holiday Pies

### GOURMET BUFFET GOLD: \$36

**Chair Covers**

**Beverage Station:**  
Water, Iced Tea, Coffee,  
Lemonade or Fruit Punch

**Dinner Rolls and Butter**

*CHOICE OF:*

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

**Dessert:**  
Assorted Cakes & Holiday Pies

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