



## *2009 Holiday Banquet Menu*

*Minimum of 30 guests*

*Contact Donald Smith Ph: 435.649.2460 XT 217 or [dsmith@parkmeadowsccl.com](mailto:dsmith@parkmeadowsccl.com)*

### *MENU I* *\$40 per guest*

#### *First Course*

*Tomato and Fennel Bisque*

*Or*

*Field Greens and Fresh Herbs  
With Candied Pecans and Shallot Vinaigrette*

#### *Second Course*

*Macaroni and Cheese with Brie, Gruyere and Fontina Cheeses,  
Crisp Pancetta and Black Pepper Crackers*

*Or*

*Shrimp Rockefeller  
With Wilted Spinach, Sundried Tomato Butter and Pernod*

#### *Third Course (choose 2)*

*Peppered Angus Sirloin with Boursin Mashed Potatoes, Onion Crisps and Cabernet Reduction*

*Pan Seared Chicken Supreme with Cranberry Wild Rice Pilaf, Capers, Garlic and White Wine*

*Molasses Braised Lamb Shank with Roasted Root Vegetables, Red Bliss Potatoes, Pan Jus*

*Sesame Crusted Filet of Salmon with Coconut Jasmine Rice,*

*Szechwan Braised Baby Bok Choy, Ginger Cream*

#### *Dessert (choose 1)*

*Citrus and Berry Cheesecake*

*Crème Brûlée*

*Espresso Truffle Torte*



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### ***Menu II***

***\$50 per guest***

#### ***Amuse Bouche***

#### ***First Course (choose 1)***

*Wild Mushroom Soup in Pastry*

*Cauliflower, Smoked Bacon and Vermont Cheddar Soup*

*Baby Spinach and Fuji Apple Salad with Crumbled Gorgonzola,  
Candied Walnuts, Dried Cranberries and Balsamic*

#### ***Second Course (choose 1)***

*Crab, Avocado and Heirloom Tomatoes Wrapped In Cucumber  
with Ruby Grapefruit and Caviar Cream*

*Goat Cheese Raviolis with  
Flaked Salmon, Pear and Watercress, Smoked Tomato*

*Smoked Breast of Duck with  
Butternut Squash Risotto, Apple and Ginger Chutney*

#### ***Third Course (choose 2)***

*Cumin and Mustard Rubbed Pork Tenderloin with  
Wild Mushroom Potato Pancakes, Broccolini, Roasted Garlic and Thyme*

*Wood Grilled Lamb T- Bone with  
Fingerling Potatoes, Red Chard, Arugula and Pumpkinseed Pesto, Cabernet Reduction*

*Thick Cut Choice Angus Ribeye with  
Lobster Mashed Potatoes, Sel de Mer, Braised Bitter Greens*

*Pan Seared Chilean Sea Bass with  
Watercress Risotto, Shaved Fennel and Apple Salad, Mustard Vinaigrette*

#### ***Dessert (choose 1)***

*Bittersweet Chocolate Decadence*

*Caramel Pot D' Crème*

*Tiramisu*



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### *Menu III*

*\$60 per guest*

#### *Amuse Bouche*

#### *First Course (choose 1)*

*Lobster and Asparagus Bisque*

*Butternut Squash Soup with Roquefort Croutets and Red Pepper Crème Fraiche*

*Pear and Arugula Salad with Chevre, Roasted Beets and Pear Vinaigrette*

#### *Second Course (choose 1)*

*Butter Poached Lobster Strudel with*

*Oven Roasted Tomato, Asparagus, Vanilla Beurre Blanc, Caviar*

*Seared Artisan Foie Gras with*

*Caramelized Pear, Blackberry Gastrique, Micro Beets*

*Braised Short Rib Ravioli with*

*Sautéed Mustard Greens, Roasted Garlic and Thyme*

#### *Third Course (Choose 2)*

*Center Cut Beef Tenderloin and Jumbo Prawns with*

*Gruyere Potatoes Au Gratin, Steamed Asparagus, Tarragon Hollandaise*

*Grilled Tender Veal Chop with*

*Rustic French Bread, Creamed Spinach and Morels*

*Pan Seared Filet of Sole with*

*Crab and Pumpkinseed Croquettes, Tomato Broth, Saffron and Fresh Basil*

*Herb Crusted Rack of Lamb with*

*Boursin Mashed Potatoes, Green Tomato Jam, Baby Vegetables*

#### *Dessert (choose 1)*

*Warm Chocolate Lava Cake*

*Zabaglione and Fresh Berries*

*Pear and Frangipane Tart with Amaretto Ice Cream*