



2019 Holiday Dinner Menu Packages



Holiday Packages Include

Room rental waived with holiday menu package

Kick up your heels on the free dance floor

Custom package with festive holiday décor

Gorgeous centerpieces are complimentary

A sparkling Christmas tree lights up the event space

Dedicated Events Manager to carry out your holiday cheer

Complimentary upgrade to a Junior Suite for meeting planner

Call today to start planning your event at the
Casa Munras Garden Hotel & Spa located in Monterey!

Laurel Flaherty at 831-233-7907



Holiday Buffet Dinner Option # 1

Coke Farms Winter Chicory Salad

*fresh pomegranates, Point Reyes blue cheese,
honey shallot vinaigrette*

Butter Lettuce and Endive Salad

*candied pecans, Chioggia beets, shaved fennel,
pomegranate vinaigrette*

Traditional Rolls and Butter

Roasted Harvest Vegetables

Twice Baked Potatoes

Roasted Prime Rib

sea salt, natural jus

Apple Cinnamon Raisin Bread Pudding

served with a coffee station

\$75.00++ per person

Holiday Buffet Feast Option # 2

Toasted Chestnut Bisque

porcini olive oil

Roasted Butternut Squash Flat Bread

fennel confit, wild arugula, saba finish

Knoll Farm Chicories Salad

persimmons, Point Reyes blue cheese, sherry walnut vinaigrette

Bloomsdale Spinach Salad

chèvre goat cheese, preserved figs, warm pancetta vinaigrette

Honey Glazed Heirloom Carrots

Garden Kohlrabi Whipped Potato

Pancetta Wrapped Pork Loin

honey mustard vinaigrette

Mary's Free Range Roasted Chicken

cippolini onions jus

Apple Cinnamon Bread Pudding

served with a coffee station

\$90.00++ per person

Holiday Reception and Buffet Option # 3

Reception Station

Cured Meat and Artisanal Cheese Display

marinated olives, dried fruits, toasted baguette

Ahi Tuna Poke

olive oil citrus ponzu, cucumbers

Pigs in a Blanket

dijon mustard

Saffron Arancini

fontina cheese

Buffet Dinner

Wild Arugula and Fennel Salad

winter pomegranates, toasted pecan raisin crostini, mandarin vinaigrette

Roasted Beets and Baby Lettuce

citrus, feta cheese, tarragon vinaigrette

Traditional Assorted Rolls

butter

Roasted Harvest Vegetables

Baked Goat Cheese & Gnocchi

fennel, roasted tomato sauce

Mary's Free Range Roasted Chicken

rosemary, chicken au jus

Cabernet Braised Short Ribs

natural jus, garden herbs

Assorted Holiday and Specialty Cookie Display

served with a coffee station

\$115.00++ per person

Holiday 4-Course Sit-Down Dinner Option # 1

1st Course

Mushroom and Chestnut Bisque

winter truffle oil

Traditional Rolls

butter

2nd Course

Roasted Beets and Baby Lettuce

citrus, feta cheese, tarragon vinaigrette

3rd Course

Washington State Fillet of Beef

sun choke puree, bacon braised brussels sprouts, cabernet jus

4th Course

Peppermint Crème Brûlée

served with coffee, decaf & hot tea

\$85.00++ per person

*Holiday Reception and
4-Course Sit-Down Dinner Option # 2*

Reception Station

Crudité of Seasonal Morning Harvest Vegetables

kitchen favorite dips, spicy siracha line aioli, Point Reyes blue cheese, garden herb aioli

Artisan Cheese Display

a selection of imported and domestic cheeses, fig jam, dried fruit, toasted baguette

Sit-Down Dinner

1st Course

Harvest Maple Roasted Butternut Squash Bisque

crème fraiche, toasted pepitas

Traditional Rolls

butter

2nd Course

Wild Arugula and Fennel salad

winter pomegranates, toasted pecan raisin crostini, mandarin vinaigrette

3rd Course

Cataplana Seafood Stew

*day boat sea scallops, prawns, Monterey Bay catch, mussels, clams,
pepper and tomato broth*

4th Course

Peppermint Crème Brûlée

served with coffee, decaf & hot tea

\$95.00++ per person