

S O F I T E L
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

Christmas Buffet

MENU

By Executive Chef Pete Manfredini

Soup

Chestnut soup

Salads

Baby Mixed Kale Salad, Roasted Sweet Potato, Toasted Chickpeas,
Pumpkin Seeds, Pomegranate Seeds & Honey-yogurt Dressing

Sweet Baby Gem, Baked Apple, Dry Cherry and Cranberry,
Candy Pecan & Maple-Cider Dressing

Citrus Salad, Crumbled Goat Cheese, Citrus Supreme, Slivered Shallots,
Toasted Almonds, Arugula & Blood Orange Vinaigrette

Entrees


Slow Roasted Goose With Tart Cherry & Port Sauce

Maple Glazed Ham, Sweet Potato Puree & Smokey Ham Gravy

Baked Halibut Provencal, Basil, Cherry Tomato, Tuscan Couscous & Saffron Tomato Sauce

Herb Crusted Prime Rib, Horseradish Cream & Demi Glaze

Short Rib Pappardelle: Baby Kale & Pearl Onions C&C 

Lobster Mac & Cheese C&C 

Sides

Sausage And Apple Stuffing

Glazed Carrots With Walnuts

Spinach And Potato Gratin With Forest Mushrooms

Roasted Brussel Sprouts, Chestnuts & Pancetta

Desserts

Chocolate Fountain With Fresh Fruits

Large Selection Of Cakes

Pumpkin And Pecan Pies

French Mini-pastries & Macaroons

\$65 per person

\$30 for children 12 years old and under

Tax and gratuity not included