



# *The Dana on Mission Bay*

## *Holiday Starter Menus*

Welcome your guests with any of the following holiday delights!

### *Station Hors d'Oeuvres*

#### **Mission Bay Starter**

**8.50**

Seasonal Fruit Display  
Imported and Domestic Cheese Display assorted Crackers  
Vegetable Crudités with Dipping Sauces

#### **Baked Brie en Croute**

**6.00**

Almond Crusted Baked Brie with Apple Spice Chutney Tray with assorted Crackers and Baguettes

#### **Spreads of Joy**

**7.00**

Spinach and Artichoke Dip, Roasted Red Pepper Hummus, and Bruschetta Salad with Rustic Breads and Pita Chips

### *Tray Pass Hors d'Oeuvres*

Buffalo Mozzarella, Tomato and Basil  
Smoked Salmon Rosette  
Caramelized figs with Brie on Toast  
Beef Wellington  
Seared Ahi Tuna with Olive Tapenade  
Asparagus wrapped in Phyllo with Asiago Cheese  
Shrimp and Crab Firecracker  
Risotto Croquettes with Fontina Marinara

**3 pieces per person 8.00**

**6 pieces per person 15.00**

*Cash or Hosted Bar Options Available*

*Prices are subject to 18% service charge and applicable sales tax.*





# The Dana on Mission Bay

## Holiday Menu Selections

The three course meal includes choice of Salad, Entrée and Dessert selection. Each entrée is served with a medley of fresh Asparagus and Baby Carrots and comes with a choice of Herb Wild Rice, Garlic Mashed Potato, or Roasted Red Potatoes. Provided with your meal are Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

### First Course

#### Caesar Salad

Hearts of Romaine Lettuce, Garlic Herb Croutons and grated Parmesan Cheese with Caesar Dressing

#### Spinach and Arugula Salad

Baby Spinach Leaves, dried Cranberries, and Maytag Blue Cheese with Balsamic Vinaigrette

#### Holiday Salad

Mixed Baby Lettuce, shaved Asiago Cheese, candied Walnut, dried Figs with a Balsamic Emulsion

#### Market Salad

Baby Greens with Shaved Carrot, English Cucumber, Cherry Tomato, Feta Cheese and Roasted Garden Vinaigrette

### Entrees

#### Pistachio Crusted Salmon

55.00

Fresh Herb and Mustard Buerre Blanc

#### Seared Filet Mignon

60.00

Wild Mushrooms and Pinot Noir Demi Glaze

#### Scallop Crusted Halibut

65.00

Atop a bed of creamed Spinach and Lemon Buerre Blanc

#### Portobello Wellington

48.00

Baked in a Puff Pastry and topped with Onion, Garlic, Roasted Red Pepper and Goat Cheese

#### Stuffed Chicken Breast

52.00

Sage, Fontina and Prosciutto Ham with a Roasted Red Pepper Sauce

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## *Combination Entrées*

### **Seared Filet Mignon**

**64.00**

Pinot Noir and Wild Mushroom Sauce

### **Lemon Thyme Chicken and Halibut**

**62.00**

Marinated Chicken Breast and Halibut topped with a Lemon Caper Sauce

### **Filet Mignon and Pesto Scampi**

**68.00**

Filet topped with Blue Cheese and Jumbo Shrimp sautéed in a White Wine with Garlic Scampi Sauce

## *Third Course*

Your choice of Plated or upgraded Dessert Buffet

### **Plated Desserts**

Chocolate Swirl Cheesecake with Raspberry Puree

Holiday Yule Log

Apple Cranberry Torte

Pumpkin Pie

### **Dessert Buffet**

**9.00**

A decadent display of assorted Mini Desserts and Holiday Cookies with Regular and Decaffeinated Coffee, Hot Tea and Chocolate with Flavored Syrups, Sugar Cubes, Sugar Sticks, Whipped Cream, Cinnamon, Nutmeg and Chocolate Shavings

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# *The Dana on Mission Bay*

## *Holiday Buffet Selections*

The Dana requires a minimum of 40 people. For 25-30 people, add \$4.00 per person. Buffets are replenished for one hour. Provided with the buffet are Rolls, Butter, Seasonal Vegetables, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

**2 Main Course Selections      60.00**

**3 Main Course Selections      65.00**

## *Salad Selections*

Choice of Two

### **Caesar Salad**

Hearts of Romaine Lettuce, Garlic Herb Croutons and grated Parmesan Cheese with Caesar Dressing

### **Spinach Salad**

Baby Spinach Leaves, dried Cranberries and Maytag Blue Cheese with White Balsamic Vinaigrette.

### **Holiday Salad**

Frisee and Red Oak, shaved Asiago Cheese, candied Walnut and Figs with a Sherry Dressing

### **Market Salad**

Baby Greens with shaved Carrot, English Cucumber, Cherry Tomato, Feta Cheese and Croutons with Garden Vinaigrette

## *Carving Station Selections*

Additional \$95.00 fee applies per Carver

### **Individual Salmon en Croute**

Atlantic Salmon with fresh Spinach in Puff Pastry

### **Roast Fresh Turkey Breast**

Turkey Breast Cranberry Relish and Herb Turkey Gravy

### **Steamship Round**

Red Wine Demi Glaze Prime Rib Horseradish Cream and Natural Juices

## *Entrée Selections*

### **Lemon Thyme Chicken**

Marinated Chicken Breast topped with Lemon Caper Sauce

### **Top Sirloin**

Topped with Peppercorn Sauce

### **Pistachio Crusted Halibut**

Fresh Northern Halibut lightly coated with chopped Pistachio served with Whole Grain Mustard Buerre Blanc

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# *The Dana on Mission Bay*

## *Trimmings*

Choice of Two

Rosemary Red Potatoes

Rice Pilaf

Orzo Pasta

## *Dessert Assortment*

Choice of Two

Raspberry Swirl Cheesecake

Chocolate Ganache

White Chocolate Macadamia Nut

Three Citrus Tart, Almond Sponge Cake

Gourmet Apple

Chocolate Mousse Cup

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