

Holiday Buffet Menu



Option 1 - \$27

Salads (Please select one)

- Roasted veggies & goat cheese
- Grilled winter squash salad with bleu cheese and apple cider dressing
- Romaine lettuce with raisins, pecans, Vidalia onions, and cucumbers with champagne vinaigrette dressing
- Spinach salad with apple & walnuts with sweet onions, cucumber & Dijon dressing
- Tossed salad

Entrees (Please select two)

- Bourbon glazed salmon
- Roasted turkey with cornbread stuffing & giblet gravy
- Roasted & sliced local sirloin with cracked pepper demi glaze
- Leg of lamb with spinach stuffing & roasted tomato sauce
- Roasted loin of pork stuffed with spinach and served with pan gravy
- Stuffed roasted chicken with chardonnay sauce

Vegetables (Please select one)

- Roasted winter squash
- Country style green beans
- Broccoli & cauliflower
- Broccoli gratin

Starches (Please select one)

- Sweet potatoes with brown sugar & pecans
- Garlic mashed potatoes
- Potatoes gratin
- Oven roasted potatoes
- Wild rice pilaf

Dessert (Please select one)

- Caramel glaze spice cake
- Candy cane mousse
- Mountain berry cobbler
- Local apple pie

The holiday buffet is served with hot rolls & holiday cookies.

Holiday Buffet Menu



Option 2 - \$29.95

Salads (Please select one)

Iceberg wedge, bacon, cheese, tomatoes, cucumber, and onion

Spinach & romaine with smoked salmon, bleu cheese, capers & onions with walnut vinaigrette

Bib lettuce with roasted sweet pepper, Mandarin oranges & goat cheese vinaigrette

Wedge salad

Tossed salad

Entrees (Please select two)

Roasted turkey with sage stuffing & pan gravy

NY Strip Au Jus - Local New York strip roasted served in au jus

Salmon Princess - Grilled salmon topped with shrimp & hollandaise over asparagus

Leg of lam roasted with fresh herbs & served with mint gastrique & fluffy horseradish

Pork tenderloin Wellington with mushroom Paté & cracked pepper Cognac sauce

Seafood Newburg

Vegetables (Please select one)

Steamed broccoli & cauliflower

Butternut squash

Broccoli gratin

Asparagus

Starches (Please select one)

Sour cream chive potatoes

Rice pilaf with hearty grains

Whipped Yukon gold potatoes

Mushroom & sweet peas

Oven roasted potatoes

Dessert (Please select one)

Chocolate Grand Marnier cake

Butterscotch cake

Peppermint Napoleon

Local apple pie

The holiday buffet is served with hot rolls & holiday cookies.

Plated Holiday Dinner Menu

\$35

Course 1

Lobster Bisque

Pozole

Course 2 (Please select one)

Arugula & iceberg salad with dried fruit, nuts & champagne vinaigrette

Tossed salad with crispy veggies & choice of dressing

Spinach salad with chopped eggs, bacon, mushrooms & honey mustard

Fall mushroom salad with creamy rosemary salad

Course 3

Entrees (Please select one)

Grilled duck breast with brandied berry sauce

16 oz. bone-in pork loin chop with apple brandy demi glace

Prime rib of beef with rosemary red wine jus

Grilled Scottish salmon with béarnaise

Broiled gulf shrimp in garlic butter

Chicken Oscar

Vegetables (Please select one)

Brussel sprouts with riesling & butter

Roasted winter squash

Steamed asparagus

Vegetable medley

Starches (Please select one)

Potatoes dauphinoise

Roasted garlic mashed potatoes

Oven roasted potatoes

Roasted sweet potatoes

Rice pilaf with raisins and apricots

Wild rice pilaf

Course 4 - Dessert (Please select one)

Poached local apples with cinnamon crème fraiche

Strawberry pistachio cake

Chocolate decadence

Raspberry tart

Crème brulee

Plated holiday dinner served with hot rolls.



All prices do not include 18% Gratuity and applicable taxes. Prices are per person.



Holiday Appetizers & Upgrades

Holiday Appetizers

Cocktail Shrimp (prices per piece)

Jumbo - Market Price | Large - Market Price | Medium - Market Price

Smoked salmon side with traditional condiments | \$175 per side

Oysters & clams (on the half shell) | Market price

Oysters Rockefeller | \$3.50 each

Domestic cheese & crackers | \$40 per tray

Charcuterie | Small tray - \$75 | Large tray - \$125

BBQ meatballs | \$40 per tray

Crudite | \$40 per tray

Holiday Upgrades

Steamed shrimp | \$20 per pound (served with cocktail & lemon)

Top round carved | \$12 per person (minimum of 40 people)

Prime rib carved | \$14 per person (minimum of 25 people)

Leg of lamb carved | \$16 per person (minimum of 20 people)

Poached & displayed whole salmon | \$150

Holiday Package Options

Evergreen Package

Prices starting at \$347 per person

(taxes, resort fees, catering room rental fees, and gratuities are additional)

This package features a 2 night stay in a hotel room. Enjoy option one holiday buffet dinner and dessert.
One \$50 Massanutten gift card for use towards holiday activity.

Yuletide Package

Prices starting at \$440.95 per person

(taxes, resort fees, catering room rental fees, and gratuities are additional)

This package features a 2 night stay in a 1-bedroom Woodstone Casa condo.
Followed by option two holiday buffet dinner and dessert.
One \$50 Massanutten gift card for use towards holiday activity.

*Catering options offered in these packages can be customized to create your perfect holiday party with the help of our catering specialists.

Holiday Activities / Add-ons

Visit WWW.MASSRESORT.COM/PLAY to explore all the exciting holiday events happening this season!



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All prices do not include 18% Gratuity and applicable taxes. Prices are per person.