

CHRISTMAS DAY BUFFET

With Live Jazz Entertainment

Swiftwater Café
December 25, 2009
12:00PM-5:00pm

Seafood Display

*Spiced Peel and Eat Shrimp, New Zealand Green Lip Mussels, Cocktail Sauce,
Fresh Lemon, Tabasco
Hand Rolled Maki Sushi and California Rolls
Pickled Ginger, Wasabi, and Soy Sauce
Smoked Salmon, Peppered Mackerel, Smoked Trout,
Mini Bagels, Cream Cheese, Sliced Onion and Tomato, Capers, Chopped Egg*

The Salad Bar

*Chef's Box of Baby Greens, Crudités of Vegetables with Assorted Dressings and Vinaigrettes
Classic Tossed Caesar Salad
Sliced Local Melons, Fruit, and Berries
Antipasto Display
Imported and Domestic Cheese Display
Cucumber and Bocconcini Salad with Fresh Basil and Aged Balsamic
Roasted White and Purple Fingerling Potato Salad with Duck Confit and Tarragon Vinaigrette
Roasted Peppers with Currants and Slivered Almonds
Wild Mushroom Salad with Red and Yellow Tear Drop Tomatoes and Roasted Shallot Vinaigrette
Roasted Butternut Squash Salad, Pepper, Onion and Maple Syrup Vinaigrette
Rock Shrimp and Orzo Salad with Basil Vinaigrette
Wild Rice Salad with Sun Dried Tomato, Winter Squash*

The Butcher Block

*Slow Roasted Prime Rib of Beef with Natural Au Jus
Brown Sugar-Honey Baked Ham with Brandy Apricot Chutney
Rosemary and Garlic Crusted Leg of Lamb with Mint Jelly
Creamy Horseradish, Atomic Horseradish, Silver Dollar Rolls
Buttermilk Biscuits*

San Francisco Dim Sum

*Bamboo Baskets Brimming with Pot Stickers, Shu Mai, and Pork Buns
Soy and Sweet Chili Dipping Sauces*

Omelets Made-to-Order

*Whole Eggs, Egg Whites, or Egg Beaters with Your Choice of:
Peppers, Onions, Tomatoes, Mushrooms, Cheddar Cheese, Salsa, Ham,
Shrimp, Spinach, Crisp Bacon or Plump Sausage*

Pasta Tossed To Order

*Butternut Squash and Sage Ravioli with Hazelnut Cream Sauce
Potato Gnocchi with Broccolini and Vodka Sauce
Whole Wheat Penne Pasta with Roasted Roma Tomato Sauce*

Hot Buffet Selections

*Pan Seared Salmon with Creamy Polenta, Wilted Greens,
Roasted Tomato Buerre Blanc
Sliced Pork Loin with Cider Braised Cabbage Ragout and Thyme Jus
Scalloped Potatoes Gratin
Roasted Harvest of Root Vegetables
Napa Valley Sweet Mustard Chicken Breast, Lentil Rice Pilaf, Cabernet Jus
Buttermilk Mashed Potato*

Bakery and Dessert Shoppe

*Traditional Pumpkin Pie with Cinnamon Whipped Cream, Deep Dish Apple
and Pecan Pies, Warm Bread Pudding with Vanilla Anglaise
Assorted European Pastries, Carrot Cake, Black Forest Cake, Peanut Clusters,
Assorted Cheese Cakes, Flavored Mousses, Caramel Pecan Bars,
Chocolate Dipped Strawberries and Much More!*

\$50 for Adults, \$25 for Children 5-12 years of Age
Reservations Recommended
650-696-2690
For Information 650-696-3030



133 Bayshore Highway, Burlingame CA 94010

