

S O F I T E L
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

Christmas Buffet

MENU

By Executive Chef Pete Manfredini

Soup

Classic Chestnut soup

Salads

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

Sweet Baby Gem: Croutons, Parmesan Cheese & Caesar Dressing

Beet & Arugula Salad: Baby Beets, Citrus Supremes, Toasted Almonds
& A Blood Orange Vinaigrette

Entrees


Slow Roasted Goose With Tart Cherries & Port Reduction

Maple Glazed Ham, Sweet Potato & Smokey Ham Gravy

Slow Roasted Prime Rib: Horseradish Sauce & Au Jus

Herb Crusted Halibut: Butternut Squash Puree & Lobster Veloute

Sides

Lobster Mac'n'cheese 

Creamy Weisser Potato

Roasted Brussel Sprouts & Pancetta

Glazed Rainbow Carrots

Sausage & Apple Stuffing

Desserts

Christmas Yule Log

Chocolate Fountain With Fresh Fruits

Large Selection Of Cakes

Pumpkin And Pecan Pies

French Mini-pastries & Macaroons

\$65 per person

\$30 for children between 12 and 5 years old

Free for children 5 years old and under

Tax And Gratuity Not Included

