



# OJAI VALLEY INN

## 2018 CHRISTMAS GRAND BUFFET

### SALADS OF THE SEASON

ROASTED BROCCOLI AND CAULIFLOWER SALAD WITH APPLES, RAISINS AND WHOLE GRAIN MUSTARD DRESSING  
ROASTED BEETS AND WINTER SQUASHES WITH PECANS, KALE AND CITRUS VINAIGRETTE  
PEARL PASTA SALAD WITH CRANBERRIES, WALNUTS AND MOROCCAN SPICE DRESSING  
GRILLED ASPARAGUS, FRISÉE AND FETA SALAD WITH ROASTED PORTOBELLO MUSHROOMS AND BACON DRESSING  
PATES AND TERRINES WITH CUMBERLAND SAUCE AND ASSORTED BREADS AND ROLLS  
CREATE YOUR OWN SALAD WITH A SELECTION OF GREENS, SEASONAL TOPPINGS, CHEESES AND HOUSE MADE DRESSINGS

### CHEESE AND MEZZE

MEZZE PLATTERS OF OLIVES, TABBOULEH AND HUMMUS  
BASKETS OF CRACKERS, LAVASH, CROSTINI AND PITA  
INTERNATIONAL AND DOMESTIC CHEESE DISPLAY WITH DRIED FRUITS AND NUTS

### SEAFOOD AND RAW BAR

ICED DISPLAY OF SHRIMP, CRAB CLAWS AND OYSTERS  
COCKTAIL SAUCE, LEMON WEDGES, RED WINE MIGNONETTE AND CRÈME FRAICHE  
SMOKED SALMON WITH CHOPPED EGGS, ONIONS, CAPERS AND SLICED TOMATOES  
SEASONAL SEAFOOD SALADS

### CAVIAR STATION

AMERICAN CAVIAR, SALMON ROE, WASABI CAVIAR, AND TOBIKO WITH TRADITIONAL GARNISHES AND BRIOCHE TOAST

### CHEF ATTENDED CIOPPINO ACTION STATION

SHRIMP, SCALLOPS AND MUSSELS WITH GARLIC IN A SPICY FIRE ROASTED TOMATO BROTH

### THE CARVERY

HERB ROASTED PRIME RIB OF BEEF WITH NATURAL JUS AND BLACK PEPPER HORSERADISH CREAM  
OVEN ROASTED TURKEY WITH CRANBERRY-ORANGE COMPOTE AND TURKEY GRAVY  
CHRISTMAS HAM WITH CALIFORNIA RAISIN SAUCE AND BUTTERMILK BISCUITS

### MAIN COURSES AND SIDES

SKUNA BAY SALMON, ROASTED CAULIFLOWER, GOLDEN RAISINS, PINE NUTS, CITRUS BEURRE BLANC  
CAST IRON BAKED ORGANIC CHICKEN, BROWN BUTTER SAGE SAUCE, ROASTED FINGERLING POTATO  
WINTER VEGETABLE MEDLEY SAUTÉ  
POTATO AND CHEESE GRATIN  
TRI-COLOR QUINOA WITH ESTATE HERBS AND DRIED FRUITS

### CHEF ATTENDED RISOTTO STATION

ARBORIO RISOTTO WITH YOUR CHOICE OF INGREDIENTS AND GOURMET CHEESES  
ASPARAGUS, TOMATO, PANCETTA, WILD FORAGED MUSHROOMS, PEARL ONIONS, WINTER SQUASH, RAINBOW SWISS CHARD  
PARMIGIANO REGGIANO, MAYTAG BLUE, OR BLACK TRUFFLE BOSCHETTO CHEESES

### DESSERT STATION

CHOCOLATE BUCHE DE NOEL AND LEMON VANILLA BUCHE DE NOEL  
DARK CHOCOLATE ENROBED HAZELNUT DOME  
MARBLED BERRY MINI CHEESECAKE POPS  
PASSION FRUIT BAVARIAN VERRINE  
EGG NOG CRÈME BRULEE  
GRAND MARNIER PANNA COTTA  
CHRISTMAS COOKIES  
BOURBON PECAN PRALINE TART  
MEXICAN CHOCOLATE S'MORE POT DU CRÈME  
HOUSE MADE PUMPKIN AND APPLE PIE WITH WHIPPED CREAM

12:00 PM to 7:00 PM | \$130.00 per person | \$50.00 per child 5 - 12 years; children 4 and under are complimentary

Includes Champagne and non-alcoholic beverages; Additional Beverages, Tax and Gratuity are not included; 23% gratuity is added to parties of 6 or more