



Holiday Menus

Snowflake Buffet

*California Mixed Greens with Raspberry Vinaigrette Dressing
Tri Color Tortellini pasta salad
Herb Roasted Turkey Breast
With Stuffing and Gravy
Slow Roasted Beef with Green Peppercorn Brandy sauce
Mashed Potatoes
Seasonal Vegetables
Rolls and Butter*

*Holiday Dessert Table
Includes Coffee and Tea Station
House Holiday Linens and House Holiday Centerpiece
\$32.95 per guest*

Traditional Buffet

*Mixed Winter Greens with Carrots, Cucumber & Cherry Tomatoes and Assorted Dressings
Herb Roasted Turkey Breast
Garlic Whipped Potatoes
Cornbread Stuffing and Gravy
Seasonal Vegetable Medley
Rolls and Butter*

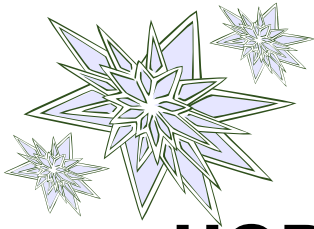
*Dessert Station
Assorted Fresh Baked Pies
Includes Coffee & Tea Station
House Holiday Linens and House Holiday Centerpiece
\$25.95 per guest
Add Honey Glazed Ham
\$2.00 more per person*

Holiday Trio

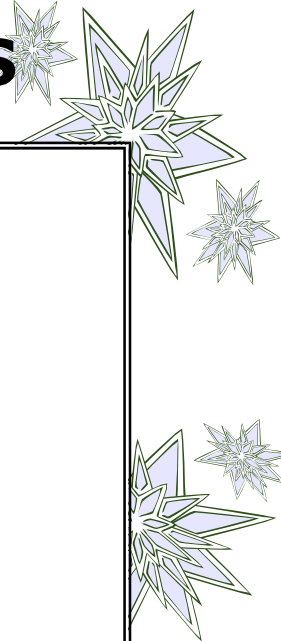
*Caesar Salad with Seasoned Croutons and Parmesan Cheese Served with Caesar Dressing
Fusilli Pasta Salad with Red and Green Peppers Celery and Onions with an Italian Vinaigrette*

*Slow Roasted Tri Tip
Herb Roasted Turkey Breast with Stuffing and Gravy
Baked Salmon Filet with Sweet Red Bell Pepper Sauce
Mashed Potatoes
Green Beans Almondine
Rolls and Butter*

*Holiday Dessert Table
Includes Coffee and Tea Station
House Holiday Linens and House Holiday Centerpiece
\$39.95 per guest*



HORS D'OEUVRES – DESSERTS



All Hors d'oeuvres are priced at two pieces per person except where noted*

Hot

Mini Quiche Lorraine	\$3 per person
Crab Cakes*	\$3 each
Swedish Meatballs	\$3 per person
Pot Stickers with Chili Sauce	\$3 per person
Mini Cheese Quesadillas	\$3 per person
Vegetarian Egg Rolls	\$4 per person
Crab Meat Stuffed Mushrooms*	\$4 each
Chicken Wings with Honey Mustard*	\$4 each
Chicken Skewers with Thai Peanut Sauce	\$4 per person
Sesame Chicken	\$3 per person
Coconut Shrimp*	\$4 each

Cold

Tomato & Mozzarella Bruschetta	\$3 per person
Cucumber Cups with Bay Shrimp Mousse	\$3 per person
Prosciutto & Melon	\$3 per person
Shrimp & Avocado on Toast Points	\$4 per person
Smoked Salmon on Toast Points	\$4 per person
Assorted Mini Sandwiches	\$4 per person

Platters & Displays

Garden Vegetables with Spinach Ranch Dip	\$3 per person
Tri Color Homemade Chips with Chunky Roasted Salsa	\$3 per person
Domestic Cheese with Crackers and Fruit Garnish	\$4 per person
Seasonal Fruit Platter with Yogurt Honey Dip	\$4 per person

Desserts

Ice Cream with Chocolate Sauce	\$3 each
Chocolate Covered Strawberries	\$3 each
Brownie & Cookie Display	\$3 per person
Tiramisu	\$4 each
New York Style Cheesecake	\$4 each
Chocolate Mousse Cake	\$4 each
Assorted Mini Desserts	\$6 per person

Minimums may apply to buffet service. Food & beverage is subject to 22% service charge & applicable taxes. Prices are subject to change. Publication 3/19

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Fairview

GREEN RIVER

BEVERAGE SELECTIONS

Cocktail Service: CASH PRICES

Soda or Juice	\$2.50
Domestic Beer	\$4.50
Imported Beer	\$5.00
Premium Beer	\$6.00
House Wine	\$6.00
Well	\$6.00
Call	\$7.00
Premium	\$8.00
Super Premium	\$9.00
Cognac	\$9.00
Cordials	\$9.00

Wine & Sample List

Sparkling: J. Roget Champagne, Madera, CA	
Cabernet Sauvignon: Sycamore Lane, Napa, CA	
Merlot: Sycamore Lane, Napa, CA	
Chardonnay: Sycamore Lane, Napa, CA	
Pinot Grigio: Sycamore Lane, Napa, CA	
White Zinfandel: Sycamore Lane, Napa, CA	
Bottle	\$20 and up

Hosted Premium Bar

Includes Premium Liquor, Beer, Wine & Soda	
Two Hours	\$22 per person
Three Hours	\$26 per person
Four Hours	\$29 per person

Hosted Well Bar

Includes Well Liquor, Domestic Draft Beer, Wine & Soda	
Two Hours	\$16 per person
Three Hours	\$19 per person
Four Hours	\$22 per person

Hosted Soft Bar

Includes Domestic Draft Beer, Wine & Soda	
Two Hours	\$14 per person
Three Hours	\$17 per person
Four Hours	\$20 per person