

Holiday Menu



Plated Menu

All Entrees will include Soup or Salad with choice of dressing
Entree, Dessert, Fresh Bread with Whipped Butter
Iced Tea and Coffee Service

- Soups -



Chicken Tortilla Soup
Avocado, Monterey Jack Cheese, Crisp Tortilla Chips

Roasted Butternut Squash Soup
Ancho Chili Crema, Toasted Pepitas

- Salads -



Harvest Salad
*Mixed Baby Greens, Pickled Beets, Shaved Red Onion,
Cranberries, Crumbled Gorgonzola Cheese, White Balsamic
Vinaigrette*

Oro Caesar Salad
*Hearts of Romaine, Oven Roasted Tomatoe, Parmesan Chees,
Ancho Chili Caesar Dressing*

- Entrées -



Pecan Crusted Chicken Breast 32
*Wild Mushroom Potato Gratin, Griddled Broccolini, Cognac
Cream Sauce*

Herb Roasted Turkey Breast 34
*Cornbread Stuffing, Sautéed Green Beans, Snipped Chive
Mashed Potato
Gravy, Cranberry Compote*

Guajillo-Honey Glazed Salmon 36
*Cheddar Cheese Grits, Roasted Tomatoes & Chard Brussels
Sprouts
Roasted Red Pepper Butter Sauce*

Braised Short Rib 34
*Ancho Chili Mashed Potatoes, Honey Glazed Baby Carrots, Au
Jus*

Oro Hand-Cut Steaks
*Roasted Garlic Mashed Potatoes, Grilled Asparagus, Port
Shallot Demi-Glace*

Ribeye 14oz 40

New York Steak 10oz 36

Filet Mignon 7oz 45

- Desserts -



Pecan Pie
Pumpkin Pie
Cheese Cake
Carrot Cake



THE
EMILY MORGAN
HOTEL
A DOUBLETREE BY HILTON



Holiday Menu



Buffets

Based on 60 minutes of food service, Minimum of 20 guest for all buffets
Iced Tea and Coffee Service

- *El Mercado* -



Fresh Tortilla Chips and Queso, Salsa Roja
Chopped Romaine Salad, Black Beans, Diced Tomato, Roasted Corn, Queso Fresco
Spiced Tortilla Croutons, Jalapeno Ranch, White Balsamic Vinaigrette
Chicken Tortillas Soup
Marinated Beef and Chicken Fajitas
With Sauteed Peppers and Sweet Onions
Sour Cream, Pico De Gallo, Guacamole, Flour Tortillas
Cheese Enchiladas
Spanish rice, Boracho Beans
Churros
\$42

- *Oro Holiday Feast* -



Oven Roasted Butternut Squash Soup, Spiced Pepitas
Baby Spinach Salad, Toasted Walnuts,
Sliced Red Onions, Crumbled Blue Cheese,
Buttermilk Ranch Dressing, Balsamic Vinaigrette
Oven Roasted Turkey Breast, Cornbread Stuffing,
Gravy, Cranberry Sauce
Chive Mashed Potatoes, Buttered Green Beans,
Assorted Dinner Rolls, Whipped Butter
Candied Sweet Potatoes with Toasted Marshmallows
Texas Pecan Pie
\$46

- *Prime Rib* -



Broccoli Cheddar Soup
Garden Mixed Green Salad, Cherry Tomatoes, Cucumbers,
Shaved Carrots, Sourdough Crotons, Sliced Red Onions
Buttermilk Ranch, Balsamic Vinaigrette
Slow Roasted Carved Prime Rib, Natural Au Jus
Mashed Potato Bar
Cheddar Cheese, Scallions, Chopped Bacon
Sour Cream, Whipped Butter
Sautéed Seasonal Vegetables
Assorted Dinner Rolls
Whipped Butter
Banana Foster Bread Pudding
\$48



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Holiday Menu



- Hors d' Oeuvres -



- Smoked Chicken Tostada 5
- Garden Tomato & Mozzarella Bruschetta
On Toasted Crostini 4
- Seasonal Fruit Brochettes
With Raspberry Mint Yogurt 4
- Bacon Wrapped Jalapeno Quail Bites 7
- Mini Crab Cakes with Chipotle Remoulade 8
- Beef Empanadas with Cilantro Chimichurri 6
- Vegetable Spring Rolls 5

- Carving Stations -



- Maple Glazed Bone In Ham
- Buttermilk Biscuits, Honey Mustard, Rosemary Au Jus
(Serves 25)
\$250
- Mesquite Smoked Brisket
- Jack Daniels BBQ Sauce, Pickled Onions, Pickled Chips
Assorted Dinner Rolls, Whipped Butter
(Serves 25)
\$325
- Whole Herb Roasted Turkey
- Giblet Gravy, Assorted Dinner Rolls
Whipped Butter
(Serves 20)
\$275
- Ancho Chili Rubbed Akaush Inside Round
- Horseradish, Horseradish Cream, Natural Au Jus
Assorted Dinner Rolls, Whipped Butter
(Serves 20)
\$350

