

# **CAMBRIA®**

**Burbank Airport**

## **HOLIDAY EVENTS**



**LET OUR TEAM HELP YOUR TEAM  
PLAN A MEMORABLE HOLIDAY CELEBRATION**

**ALL EVENT PACKAGES INCLUDE HOLIDAY  
LINEN AND CENTERPIECES**

**CHRISTMAS TREE AVAILABLE UPON REQUEST**



## HORS D'OEUVRES



CHILLED ROSEMARY BEEF TENDERLOIN CROSTINI  
THINLY SLICED, HERB-CRUSTED BEEF ON GRILLED BAGUETTE ROUNDS  
WITH HORSERADISH CREME FRAICHE AND BABY ARUGULA  
\$8

MINI TURKEY MEATBALLS WITH CRANBERRY-CHILI GLAZE  
TENDER TURKEY BITES GLAZED WITH A SWEET-TART CRANBERRY  
SAUCE AND SUMMER CHILI HEAT  
\$6

MINI SWEET POTATO PANCAKES WITH MAPLE-CIDER CREME  
CRISP SWEET POTATO CAKES TOPPED WITH WHIPPED MAPLE-CIDER  
SOUR CREAM AND MICROGREENS  
\$5

CHILLED BUTTERNUT SQUASH SOUP SHOOTERS  
VELVETY BUTTERNUT SQUASH WITH HINTS OF GINGER AND COCONUT  
MILK, SERVED IN SHOT GLASSES WITH TOASTED PEPITAS  
\$6

DEVEILED EGGS WITH SMOKED PAPRIKA & PICKLED SHALLOT  
A CREAMY, SMOKY TWIST ON THE CLASSIC HOLIDAY BITE, TOPPED  
WITH A BRIGHT PICKLED SHALLOT SLIVER  
\$6

*PRICES ARE PER ITEM. 24 PIECE MINIMUM PER ITEM.  
TAXES AND 23% GRATUITY WILL BE APPLIED.*



# ENTREES

-CHOOSE ONE-



BUFFET INCLUDES CHOICE OF 1 ENTREE, 1 SALAD,  
2 ACCOMPANIMENTS, DESSERT TABLE AND DRINKS

ROASTED PRIME RIB OF BEEF  
SLOW-ROASTED TO PERFECTION AND SERVED WITH ROSEMARY-INFUSED  
AU JUS AND WHIPPED HORSERADISH CREAM  
\$75

BROWN SUGAR-GLAZED SPIRAL HAM  
CARVED THICK AND LAQUERED WITH A SPICED BROWN SUGAR AND  
WHOLE-GRAIN MUSTARD GLAZE  
\$69

HERB-ROASTED TURKEY  
TENDER AND GOLDEN, ACCOMPANIED BY CLASSIC PAN GRAVY AND SAGE-  
SCENTED AROMATICS  
\$64

WILD MUSHROOM & TRUFFLE RISOTTO  
CREAMY RISOTTO WITH ROASTED WILD MUSHROOMS, FRESH THYME  
AND BLACK TRUFFLE OIL  
\$56

HERB CRUSTED SALMON  
OVEN ROASTED SALMON FILET WITH AN HERB CRUST, SERVED WITH  
LUXURIOUS CHAMPAGNE BUERRE BLANC SAUCE  
\$66

*PRICED PER PERSON. TAXES AND 23% GRATUITY WILL BE APPLIED.*

*ADDITIONAL ENTREES MAY BE ADDED TO BUFFET  
FOR \$8 PER PERSON, PER ADDITIONAL ENTREE. PLUS APPLICABLE FEES.*



## SALADS

-CHOOSE ONE-



### WINTER GARDEN SALAD

MIXED FIELD GREENS, SPICED PECANS, DRIED CRANBERRIES,  
AND GOAT CHEESE, WITH BALSAMIC-MAPLE VINAIGRETTE

### CAESAR SALAD

CLASSIC CAESAR WITH PARMESAN AND HOMEMADE CROUTONS



## ACCOMPANIMENTS

-CHOOSE TWO-



### YUKON GOLD GARLIC MASHED POTATOES

WHIPPED SMOOTH WITH ROASTED GARLIC, CREAM,  
AND A TOUCH OF BUTTER

### SWEET POTATO CASSEROLE

VELVETY SWEET POTATOES TOPPED WITH TOASTED MARSHMALLOWS  
AND CANDIED PECAN CRUMBLE

### GREEN BEAN ALMONDINE

HARICOTS VERTS TOSSED WITH CARMELIZED SHALLOTS AND CRISP  
SLIVERED ALMONDS

### CLASSIC HERB STUFFING

SAVORY BLEND OF ARTISAN BREAD, FRESH HERBS, CELERY, AND ONION,  
OVEN-BAKED UNTIL GOLDEN

### ROASTED VEGETABLE MEDLEY

SEASONAL VEGETABLES ROASTED WITH FINE HERBS

### CRANBERRY RELISH

FRESH CRANBERRIES SIMMERED WITH ORANGE ZEST AND WINTER SPICES

### CORN PUDDING

A RICH, CUSTARD STYLE SOUTHERN CLASSIC WITH SWEET CORN  
AND A HIT OF NUTMEG

### WARM ARTISAN DINNER ROLLS

SERVED WITH SWEET CREAM BUTTER AND SEA SALT



## DESSERT TABLE



TRADITIONAL PUMPKIN PIE  
WITH VANILLA BEAN WHIPPED CREAM

SOUTHERN PECAN PIE  
SWEET AND NUTTY WITH A BUTTERY FLAKY CRUST

WARM APPLE PIE  
SPICED GRANNY SMITH APPLES WITH BROWN SUGAR CRUMBLE



## BEVERAGE OFFERINGS



SPICED EGGNOG  
CLASSIC CUSTARD-STYLE, WITH OPTIONAL BOURBON OR BRANDY

SPICED CRANBERRY APEROL SPRITZ  
PROSECCO, APEROL, AND SPICED CRANBERRY

HOT CHOCOLATE BAR  
FEATURING PEPPERMINT STICKS, FLAVORED SYRUPS, WHIPPED CREAM,  
AND FESTIVE TOPPINGS

COFFEE AND TEA STATION

ICED TEA