

## 2016 Christmas Brunch

All of your brunch favorites joined with an array of bountiful carvery, seafood, made-to-order dishes, and Chef Ben's holiday surprise savories, salads and desserts. Toss in free flowing champagne, a Mimosa Bar, and Live Entertainment... and you're gonna need a bigger sleigh getting home!

Location: Grand Ballroom

Seating Times: 10:30am - 11:00am

and 2:00pm - 2:30pm

Price: \$76 adult; \$32 children 12 and under

(Children 4 and under eat free)

## New Year's Eve

Tides Dinner includes free flowing champagne

and party favors

Location: Tides Ballroom

Time: 6pm-10pm

Price: \$49 adult; \$24.95 child 12 and under

(4 years and under free)

Reservations can be made by calling Shades

at (714) 845-8444

## New Year's Eve in the West Coast

8pm-1am

Cash Bar

No Cover charge

DJ and dance floor, party favors

Light snacks (Chips and Popcorn)



# *Christmas 2016 Menu*

## Cheese and Starters

Artisan Cheeses, Accompanied by Assorted Olives,  
Hearty Breads and Rolls  
Potato & Bacon Cheddar Soup  
Asparagus Mimosa  
Tangerine and Beet Salad with Shaved Red Onions  
and Crumbled Goat Cheese  
Roasted Root Vegetables Salad with Wild Baby  
Arugula and Cranberry Vinaigrette  
Twice Cooked Pork Salad with Orange and Ginger Dressing  
Smoked Chicken Salad with Wild Rice and Roasted  
Winter Squash  
Waterfront Mix Green Salad with Assorted Dressings

## Seafood

Alaskan Crab Legs with Mango Cocktail Sauce  
Jumbo Shrimp Cocktail  
Oysters on the Half Shell with Mignonette Sauce and Horseradish  
Waterfront Sushi Selection  
Ceviche Salad with Scallops, Rock Shrimp, and Calamari  
Waterfront Fresh Seafood Creamy Chowder with Oldbay  
Shades Crab Cakes Cooked on the Buffet  
Herb Marinated Grill Swordfish with Provencal  
Vegetable Orzo and Red Wine Butter Sauce

## Carving Board

Free range Turkey with Giblet Gravy and Cranberry Sauce  
Whole Grain Mustard Baked Ham with Caramelized  
Pineapple Sauce  
Roasted Prime Rib with Cabernet Jus  
Citrus Marinated Pork Tenderloin with Cranberry Chutney  
Sourdough Stuffing with Spicy Italian Sausage  
Red Wine Cinnamon Roasted Lamb Leg Sweet Pea  
Risotto and Rosemary Jus  
Stuffed Chicken Breast with Artichoke Sundried  
Tomato and Fontina Cheese  
Baked Assorted Vegetable Pomodoro  
Buttermilk Whipped Potatoes  
Sweet Potato Gratin with Caramelized Onions  
Breakfast Selection of Eggs Benedict, Bacon,  
Sausage and Country Potatoes

## Dessert

Chocolate and Mint Mini Ganache Tarts  
Apple Spiced cakes  
Spiced Carrot Cake with Cream Cheese Frosting  
Mini Fruit Tarts  
Assortment of Crème Puffs  
Cheesecakes Bites  
Tiramisu Cakes with Amaretto  
Holiday Mini Cupcakes

## **New Year's Dinner in Tides**

**Saturday, December 31, 2016**

**6pm-10pm**

**\$49.00/Adults, \$24.95/Children**

- \* Marinated Salmon with Lemon Caper Butter Sauce
- \* Garlic and Rosemary Pork Loin with Blackberry Port Wine Sauce
- \* Grilled Airline Chicken Breast with Rice Pilaf and Natural Pan Gravy
- \* Boneless Braised Beef Short Ribs, Roasted Root Vegetable
- \* Cheese Tortellini Pasta with Basil Pesto Cream Sauce
- \* Carving Station Featuring Roasted Turkey and Herb Roasted Prime Rib with accoutrements.
- \* Vegetable Medley
- \* Herb Roasted Baby Yukon Potatoes
- \* Cesar Salad with Shaved Parmesan and Garlic Croutons and Creamy Cesar Dressing
- \* Shades House Salad with Roasted Tomatoes, Shaved Red Onions and Sherry Vinaigrette
- \* Orange, Feta and Watermelon Salad with a Cilantro Lime Vinaigrette.
- \* Assortment of Holiday Desserts

## **New Years Eve in the West Coast**

**Saturday, December 31, 2016**

**8pm-1am**

**Cash Bar, No Cover Charge, Party Favors, DJ  
and Dancing**

**\*\*LIGHTS SNACKS ONLY  
(Chips and Popcorn)\*\***