

National Conference Center unveils holiday menu

Saturday, September 24 by Laura Peters



A brie lover's dream, this hunk of melted, cheesy brie makes a perfect topping for a piece of French bread or pita. Times-Mirror Video Still/Matt Vecchio

The National Conference Center debuted its 2011 holiday menu, "Taste of the Holidays" to a small group of business people in Leesburg Sept. 15. With Olivera Music Entertainment playing winter songs in the background, guests could wander around the large conference room to food displays ranging from hors d'oeuvres, cocktails, main courses and desserts.

Hors d'oeuvres included white bean and oregano hummus on a crispy toast round, asparagus tips wrapped in beef tenderloin with boursin cheese, assorted nigiri and hand-rolled sushi, Gorgonzola and fig profiterole, button mushrooms stuffed with spinach and cheese, and miniature beef wellington.

Sauntering down to the next station, there was a french triple creme brie filled with a walnut and dried fruit compote wrapped in puff pastry served with sliced french baguettes, warm spinach and artichoke dip with seasoned pita crisps, marinated grilled seasonal vegetables with a balsamic reduction, roasted baby beet salad with granny smith apple vinaigrette, and a mixed field greens martini with dried cranberries, candied walnuts and goat cheese with a raspberry vinaigrette dressing.

The room also had a carving station, which served peppered tenderloin beef with horseradish aioli and Dijon crusted rack of lamb. The smaller entrees included fresh jumbo lump Maryland crab cakes with Cajun remoulade atop harvest corn pudding cakes, chicken breast medallions

stuffed with apples and almonds with spinach with caramelized garlic, and pan seared Chesapeake rockfish with creamy fennel and leek compote.

Guests could also pick up the conference center's drink special of holiday sangria that hints of nutmeg and cinnamon. To round out the meal, warm cinnamon apple bread pudding accompanied various chocolate and mini dessert treats.

Visit the National Conference Center on Upper Belmont Place in Leesburg to taste its delectable new holiday cuisine.



Hand-carved meats are among the selections of food available, like this slice of beef and rack of lamb. Times-Mirror Video Still/ Matt Vecchio

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