

HOLIDAY DINNER STATIONS

\$55 per person

Hors D'oeuvres Are Served For the First Hour. Stations Are Designed For One Hour of Service. Add A Chef Attendant For \$100 Per Chef Per Hour.

BUTLER PASSED HORS D'OEUVRES

Brie, Apple, Cranberry Grilled Cheese

Truffle Porcini Mushroom Bisque

Holiday Slider, Turkey, Cornbread, Cranberry Chutney

Seared Scallop, Sweet Potato and Orange Puree, Gremolata

Rosemary Short Rib, Pomegranate

SELECT ONE SALAD

Sea Salt Roasted Beet Salad

Arugula, Endive, Radicchio, Roasted Beets, Goat Cheese

Cajun Toasted Pepita Seeds, Cranberry Maple Vinaigrette

Apple Pomegranate Salad

Local Mixed Greens, Apple Slivers, Blue Cheese Crumbles

Orange Scented Walnuts, Pomegranate Seeds, Lemon Poppy Seed Vinaigrette

Harvest Fruit and "Nut" Quinoa Salad

Dried Cranberries, Cherries, Golden Raisins, Apricots, Ricotta Salata

Sunflower Seeds, White Balsamic Pomegranate Vinaigrette

Housemade Rolls and Butter

SELECT ONE VEGETABLE

Roasted Winter Vegetables

Sundried Tomato and Olive Oil Roasted Cauliflower and Broccoli

Lemon Scented Green Beans with Blistered Baby Tomatoes

BUILD YOUR OWN BAKED POTATO BAR

Whole Yukon and Red Potatoes

Butter, Sour Cream, Chives, Cheddar Cheese, Blue Cheese, Bacon, Tomatoes, Broccoli

Sea Salt, Black Pepper

SELECT TWO PROTEINS

Local Honey and Herb Glazed Turkey Breast, Cranberry Chutney, Sage Jus

Espelette and Garlic Encrusted Sirloin of Beef, Fig Demi

Sherry Wine and Herb Glazed Tri Tip Steak, Steakhouse Demi

Pan Seared Cod, Kale, Butternut Quinoa, Pomegranate Glaze

New England Honey Glazed Ham, Orange Pineapple Compote, Whole Grain Mustard

Brown Sugar and Bourbon Glazed Pork Loin, Roasted Apples, Cider Glaze

Market Price

Porcini Dusted Tenderloin of Beef, Zesty Horseradish Crème

SELECT ONE VEGETARIAN PASTA

Seasonal Ravioli

Orecchiette Pasta, Kale, White Beans, Roasted Red Peppers, Winter Pesto

Butternut Squash Mac and Cheese

DESSERT STATION

Chocolate Dipped Strawberries, Salted Caramel Truffles, Mini Apple Pie
Fresh Berry Skewers, Peppermint Mousse Cups, Pumpkin Cheesecake Bites
Pecan Triangles, Macaroons, Petite Fours

Freshly Brewed Regular and Decaf Coffee, Assorted Herbal Teas

HOLIDAY PLATED DINNER

\$70 per person

Includes: One Hour of Passed Hors D'oeuvres, Choice of 1 Salad, 2 Entrees,
1 Vegetarian Entrée, 1 Dessert, Coffee & Tea Service. Additional Courses Available Upon Request

BUTLER PASSED HORS D'OEUVRES

Brie, Apple, Cranberry Grilled Cheese

Truffle Porcini Mushroom Bisque

Holiday Slider, Turkey, Cornbread, Cranberry Chutney

Seared Scallop, Sweet Potato and Orange Puree, Gremolata

Rosemary Short Rib, Pomegranate

SALAD

Sea Salt Roasted Beet Salad

Arugula, Roasted Beets, Goat Cheese, Cajun Pepita Seeds
Cranberry Maple Vinaigrette

Apple Cranberry Salad

Mixed Greens, Crisp Pear and Apple Slivers, Blue Cheese Crumbles
Orange Scented Walnuts, Spiced Cider Vinaigrette

Housemade Dinner Rolls and Seasonal Butter

VEGETARIAN ENTREES

Root Vegetable and Potato Gnocchi with Basil and Spinach Pesto

Butternut Squash Risotto Stuffed Red Pepper Over Polenta Crisps

ENTREES

Pistachio Nut Dusted Cod Loin

Sweet Potato and Fennel "Farrotto", Garlic Sautéed Brussel Sprouts
Pomegranate Buerre Blanc

Braised Veal Osso Bucco

Creamy Goat Cheese Polenta, Chile Sautéed Broccoli Rabe, Rosemary Demi

Maple Glazed Bone-in Chicken Breast
Butternut Squash Wild Rice, Haricot Verts

Pork Chop "Saltimbocca" with Sage and Brown Butter Glaze
Sautéed Green Beans, Whipped Sweet Potatoes

Market Price

Filet of Beef

Yukon Whipped Potatoes, Haricot Verts, Cherry Laced Fig Demi

DESSERT

Bourbon Glazed Pumpkin and Golden Raisin Bread Pudding with Seasonal Gelato

Holiday Spice Crème Brulee and Mini Biscotti

Deconstructed Black Forest Cake

Freshly Brewed Regular and Decaf Coffee
Assorted Herbal Teas



BEVERAGE SERVICES

Limited Bar

A Selection of Draft Beer, House Wines, Fountain Soda, Assorted Mixers

\$10.00 per person first hour

\$2.00 per person each additional hour

Standard Bar

A Selection of Standard Spirits (Excluding Cordials), Draft Beer, House Wines
Fountain Soda, Assorted Mixers

\$12.00 per person first hour

\$3.00 per person each additional hour

Top Shelf Bar

A Selection of Standard & Top Shelf Spirits, Cordials, House Wines, Draft Beer
Fountain Soda, Mixers, Pellegrino

\$14.00 per person first hour

\$4.00 per person each additional hour

Premium Bar

A Selection of Premium and Top Shelf Spirits, Cordials, House Wines, Champagne, Draft Beer
Fountain Soda, Mixers, Pellegrino

\$16.00 per person first hour

\$5.00 per person each additional hour

Table Wine Service

\$8.00

Your Selection of One White & One Red to be Served Tableside

Canyon Road Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc



BEVERAGE SERVICES

On Consumption Bar/Drink Tickets

Soft Drinks \$2.50

Beer \$5.00

Wine \$6.00

Mixed Drinks \$7.00

Premium Liquors \$8.00

Martini Or On The Rocks \$9.00

Consumption Bar Packages are Subject to a Revenue Minimum

Cash Bar

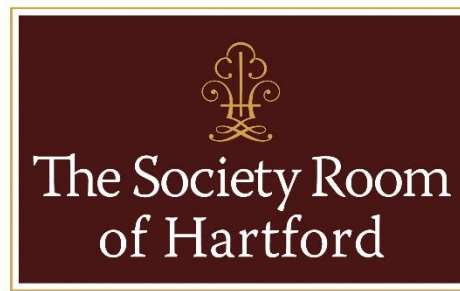
There is a \$10 minimum for any credit card charge. We Accept Visa & Mastercard Only.
Cash Bar Packages Incur a \$100 Fee Per Bartender and a Revenue Minimum

House Beer List

Stella Artois, Amstel Light, Sam Adams Seasonal, Yuengling Lager

Please Inquire About our Upgraded Wine List and Signature Cocktails

We would be happy to customize your beverage packages with upgraded wine, beer or liquors.
Please speak with your event planner for information and pricing.



All stations are priced for 1 hour of service.

Event menus must be finalized three weeks prior to the event date. Please refer to page 1 of your event contract for all event due dates. These dates will ensure that our team is able to execute a seamless event for you.

Custom menus are always available. Please speak with your event planner for further details.

Vendor meals (chef's selection) can be provided for an additional charge.

Dietary restrictions and allergies can always be accommodated with advanced notice.

For groups of 100+ guests we recommend adding an attendant to stations for an additional \$100.

For multi-level stations we will create a menu specific for the event.

All prices are per person and are subject to a service fee and state tax.

Prices are subject to change.