



2017/2018 FALL WINTER MENU

HORS D' OEUVRES

(Select Six)

POULTRY OPTIONS

Fennel Braised Chicken Taco, Slaw,
Smoked Pepper Aioli

Thanksgiving Slider, Cornbread,
Cranberry Chutney, Pretzel Roll

Chicken Parmesan Arancini, Red Sauce

Sliced Duck Breast, Sweet Potato Latke,
Pomegranate Apple Slaw

SEAFOOD OPTIONS

Zesty Shrimp Cocktail (GF)

Maryland Style Crab Cakes, Dill Crème Fraiche

Shrimp and Snow Pea Dumplings,
Coconut Lemongrass Broth

Seared Scallop, Sweet Potato and Orange Puree,
Gremolata (GF)

Butter Fried Calamari, Society Room Red Sauce

BEEF/PORK OPTIONS

Beef Slider, Red Onion Jam, Gorgonzola Aioli

Spaghetti and Meatballs

Shaved Sirloin Crostini, Wilted Arugula,
Horseradish Crème

Rosemary Beef Short Rib, Pomegranate, Polenta Round (GF)

Bourbon Laced Pork, Sweet Potato Biscuit,
Brussel Apple Slaw

VEGETARIAN OPTIONS

French Onion Soup Boule

Thai Curry Vegetable Samosa, Minted Yogurt Sauce

Truffled Mushroom Bisque (GF)

Brie, Apple & Cranberry Grilled Cheese Bites

Truffled Mac and Cheese Bites

APPETIZER

(Select One)

Penne Pasta with Traditional Vodka Cream Sauce and Italian Mascarpone (V)

Orecchiette Pasta, Broccoli Rabe, White Beans, Roasted Red Peppers, Winter Pesto (V)

Lemongrass and Coconut Milk Infused Butternut Squash Bisque, Toasted Coconut, Cilantro (V) (GF)

Seared Scallop, Parsnip Puree, Braised Kale, Gremolata

SALAD

(Select One)

SEA SALT ROASTED BEET SALAD

Roasted Beets, Baby Arugula, Radicchio, Spiced Pumpkin Seeds, Goat Cheese, Cranberry Maple Vinaigrette

APPLE POMEGRANATE SALAD

Local Mixed Green Salad, Apples, Pomegranate Seeds, Orange Scented Walnuts, Crumbled Gorgonzola, Cider Vinaigrette

BURGUNDY POACHED PEAR SALAD

Poached Pear, Goat Cheese Mousse, Bibb Lettuce, Spiced Pistachios, Spiced Red Wine Vinaigrette

ENTRÉES

(1 Beef, 1 Fish, 1 Poultry, and 1 Vegetarian Plate included in package)

Dietary and Special Request available

PORCINI DUSTED FILET OF BEEF

Roasted Garlic Whipped Yukon Potatoes, Grilled Asparagus, Wild Mushroom Demi

FILET MEDALLIONS AND SAFFRON GRILLED SHRIMP SKEWERS

Roasted Garlic Whipped Yukon Potatoes, Vegetable "Spaghetti", Demi Glaze

ROSEMARY AND RED WINE BRAISED SHORT RIB

Creamy Pumpkin Polenta, Rustic Winter Vegetables

BONE-IN PORK CHOP SALTIMBOCCA

Prosciutto Wrapped Pork Chop, Baby Twice Baked Sweet Potatoes, Rainbow Swiss Chard, Sage Brown Butter Sauce

HERB ROASTED STATLER CHICKEN

Garlic and Herb Roasted Fingerling Potatoes, Spaghetti Squash, CT Maple Jus

MUSHROOM THYME STUFFED STATLER CHICKEN BREAST

Truffle Risotto Cake, Garlic Roasted Brussel Sprouts, Sherry Cipollini Reduction

GRILLED ATLANTIC SALMON

Butternut Lentil Sauté, Haricot Verts, Herb Oil

PISTACHIO NUT DUSTED COD LOIN

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

SAGE GRILLED BUTTERNUT SQUASH STEAK (V) (VG) (GF)

White Bean Cassoulet, Haricot Verts, Balsamic Reduction

GRILLED PORTOBELLE STEAK (V) (VG) (GF)

Wild Mushroom Risotto, Grilled Asparagus, Herb Oil

MISO GLAZED CHINESE EGGPLANT (V) (VG) (GF)

Miso Marinated and Grilled Chinese Eggplant, Sesame Snap Peas, Sticky Rice

ADD-ONS:

Cold Water Lobster Tail available at Market Price

DESSERT

Wedding Cake

Flavor and Design by Kim's Cottage Confections and Creative Cakes by Donna

*Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.
Food prepared at The Society Room may contain product(s) that include allergens.*