The Society Room of Hartford

Holiday Plated Dinner $65

Includes Selection of Six Butler-Passed Hors d'oeuvres, Salad, Entrée, Warm Rolls with Butter, Dessert, Coffee & Tea Service

Butler-Passed Hors d'oeuvres

Select Six

Butter Poached Shrimp, Bacon Black Garlic Jam, Crispy Tart Shell

Chicken Cranberry Bite, Maple Balsamic

Swedish Meatballs, Lingonberry Jam (GF)

Black Pepper & Brown Sugar Glazed Pork Belly (GF)

Lobster Mac & Cheese

Maryland Style Crab Dip, Phyllo Cup

Pomegranate Goat Cheese Crostini White Truffle Honey (V)

Spinach & Brie Wonton, Fig Balsamic Syrup (V)

Butternut Sage Fritter, Brown Butter

Beyond® BBQ Meatloaf, Tomato Jam, Cowboy Onions (V)(VG)(GF)

Bacon Wrapped Candied Apple (GF)

Salad

Select One

Panzanella Salad, Baby Arugula, Toasted Focaccia Bread, Grape Tomato,
English Cucumber, Shaved Bermuda Onion, Red Wine Vinaigrette

Spinach Gorgonzola Salad, Port Wine Poached Pear, Candied Pecans,
Maple Balsamic Vinaigrette (GF)

Israeli Cous Cous Apple Salad, Carrots, Red Onion, Red Bell Pepper,
Dried Cranberries and Honey Vinaigrette on a bed of Mixed Greens (VG)

Entrees
Select Two

Honey Roasted Salmon with Creamy Lemon Dill Sauce, Dried Cranberry & Almond Tapenade, Brown Sugar Sweet Potatoes, Haricot Vert Bundle (GF)

Pistachio Crusted Cod Loin, Lemon Risotto
Garlic Wilted Spinach, Champagne Beurre Blanc (GF)

Rosemary Statler Chicken
Grilled Statler Chicken, Butter Poached Fingerling Potatoes, Garlic Broccolini, Rosemary Cream (GF)

Club Cut New York Strip Steak, Cheddar Smashed Red Potatoes, Roasted Asparagus, Dijon Demi (GF)

Burgundy Braised Short Rib, Yukon Mashed Potatoes, Maple Roasted Baby Carrots, Burgundy Demi (GF)

Additional Entree Option $5

Vegetarian Entrees
(Select One)

Eggplant Parmesan Napoleon
Panko Crusted Eggplant, Pomodoro Sauce, Fresh Mozzarella Cheese, Roasted Tomato, Creamy Parmesan Polenta

Stuffed Mushrooms (GF)
Artichoke and Spinach Stuffed Mushrooms, Garlic Wilted Spinach, White Truffle Risotto

Upgraded Entree $8
Duet of Petite Filet of Beef and Garlic Shrimp Skewer
Whipped Yukon Potatoes,
Seasonal Roasted Vegetables

Dessert
Select One

Warm Apple Crisp with Traditional Crumb Topping

Flourless Chocolate Cake with Cinnamon Crème Anglaise

Cheesecake Stuffed Tuile, Grand Marnier Strawberries

White Chocolate & Blueberry Bread Pudding

Served with Locally Roasted Regular and Decaffeinated Coffees and an Assortment of Herbal Teas

Holiday Signature Beverage
(not available with non-alcoholic beverage service)

Enhancements

Cappuccino and Espresso Table
$6 per person
(75 person minimum)
(Reserve Early. Based on Availability)

Holiday Centerpieces
Floating Candle Duet
$10 per table

Lantern with Greenery & Poinsettias
$10 per table

All pricing is per person and is subject to a 22% service charge and CT State sales tax.