

SAMPLE MENU: *Holiday Event*

Reception Menu

Stationary Items

Garden Crudités with Two Dips

Assortment of Artisanal Cheeses, Dried Fruit,

Fresh Berries

Water Crackers and Sliced Baguettes

Roasted Vegetables:

Red Peppers

Portobello Mushrooms

Asparagus

Broccoli Rabe

Warm Artichoke, Spinach and Green Chili Dip

Flatbreads, Pita Chips, Bread Sticks

Hot Buffet

Choice of 2 entrée items:

Pan Seared Atlantic Salmon,

Caramelized Butternut Squash, Dried

Cranberries, Pumpkinseed Oil

Maple Roasted Pork Tenderloin, Orange

Cranberry Relish, Fresh Sage

Roasted NY Strip, Wild Mushrooms, Pancetta,

Crispy Onions

French Cut Chicken Breast, Garlic Confit,

Sweet Corn, Charred Cherry Tomatoes

Choice of 3 side dishes:

Baked Yukon Gold Potatoes Lyonnaise

Cornbread, Chicken and Green Apple

Sausage Stuffing

Roasted Fingerling Potato Salad, Whole

Grain Mustard

Parmesan Spinach Gratin

Portobello Mushroom, Green Bean and

Butternut Squash Salad

Beet Salad with Goat Cheese, Toasted Walnuts

and Arugula

Roasted Asparagus, Shaved Parmesan,

Citrus Vinaigrette

Mesclun Salad, Cucumber, Tomato,

Balsamic Vinaigrette

Assorted Bread and Rolls, Sweet Butter

Dessert Assortment to include:

Banana Chocolate Walnut Bread Pudding,

Caramel Sauce

Assorted Miniature Cheesecakes

Seasonal Fruit Salad

Regular and Decaffeinated Coffee, Herbal Tea

FULL PREMIUM BAR TO INCLUDE:

PREMIUM LIQUORS

HOUSE RED AND WHITE WINES

IMPORTED AND DOMESTIC BEERS

ASSORTED SODAS AND MIXERS

FLAT AND SPARKLING MINERAL WATER

4-HOUR PACKAGE INCLUDES:

1 HOUR RECEPTION

2 HOURS OF DINNER BUFFET

1 HOUR OF DESSERT BUFFET

4 HOURS OF OPEN BAR

\$150 PER PERSON

20% STAFFING CHARGE AND SALES TAX MAY APPLY

*MENU APPLICABLE FOR EVENTS FROM 75 GUESTS
TO 150 GUESTS