

# PLATED HOLIDAY DINNER

Chicken \$40.45    Fish \$44.45    Beef \$48.45

## COCKTAIL HOUR

*Choice of our Artisan Cheese & Fruit Table or Three Passed Hors D'Oeuvres*

### Artisan Cheese & Fruit Table:

Locally Sourced Cheeses, Fig Jam, Crackers + Crostini, Sliced Melon, Pineapple, Grapes & Strawberries

### Passed Options:

Braised Short Rib, Creamy Herb Polenta  
Crispy Chicken + Lemongrass Pot Stickers  
Beef Empanadas, Chimichurri  
Spinach & Feta Phyllo Bites  
Asian Vegetable Spring Rolls with a Sweet Chili Sauce  
Herb & Cheese Stuffed Mushroom

Roasted Tomato Basil Bruschetta with Balsamic Syrup  
French Onion Soup Bites  
Buffalo Braised Chicken, Phyllo Cup, Celery, Blue Cheese  
Warm Fig & Goat Cheese Flat Bread  
Truffle Parmesan Arancini  
Spicy Chicken and Pepper Jack Cheese Quesadilla

## FIRST COURSE

*Choice of:*

Garden Vegetable Salad or Classic Caesar Salad

## ENTREES

**Pan Seared Atlantic Salmon**, Cauliflower Risotto, Buttered Green Beans, Mushrooms, Herb White Wine Reduction

**Grilled Atlantic Salmon**, Quinoa + Mediterranean Vegetable Pilaf, Red Onion Jam

**Grilled Swordfish**, Ginger Laced Jasmine Rice, Baby Bok Choy, Tropical Fruit Salsa

**Herb Roasted Chicken Breast**, Roasted Garlic Mashed Potato, Petite Carrots + Green Beans, Madeira Reduction

**Lemon & Thyme Marinated Grilled Chicken**, Wild Rice Pilaf, Roasted Vegetable Medley, White Wine-Caper Sauce

**Slow Roasted Chicken Breast**, Red Bliss Smashed Potatoes, Petite Carrots + Green Beans, Classic Bread Stuffing, Pan Gravy

**Braised Short Ribs**, Horseradish Mashed Potatoes, Buttered Green Beans, Rosemary Pan Sauce

**10 oz. Herb Marinated Top Sirloin**, Herb Roasted Potatoes, Medley of Petite Carrots + Green Beans, Signature Steak Sauce

## DESSERT

*Choice of:*

**New York Cheese Cake**, Caramel Sauce  
**Chocolate Mousse Cake**, Raspberry Sauce  
Classic Tiramisu

**Chocolate Tuxedo Cake**  
**Lemon Curd Layer Cake**  
**Strawberries & Cream Layer Cake**

Freshly Baked Breads & Butter | Fresh Brewed Coffee & Tea

# BUFFET HOLIDAY DINNER

## COCKTAIL HOUR

*Choice of our Artisan Cheese & Fruit Table or Three Passed Hors D'Oeuvres*

### Artisan Cheese & Fruit Table:

Locally Sourced Cheeses, Fig Jam, Crackers + Crostini, Sliced Melon, Pineapple, Grapes & Strawberries

### Passed Options:

Braised Short Rib, Creamy Herb Polenta  
Crispy Chicken + Lemongrass Pot Stickers  
Beef Empanadas, Chimichurri  
Spinach & Feta Phyllo Bites  
Asian Vegetable Spring Rolls with a Sweet Chili Sauce  
Herb & Cheese Stuffed Mushroom

Roasted Tomato Basil Bruschetta with Balsamic Syrup  
French Onion Soup Bites  
Buffalo Braised Chicken, Phyllo Cup, Celery, Blue Cheese  
Warm Fig & Goat Cheese Flat Bread  
Truffle Parmesan Arancini  
Spicy Chicken and Pepper Jack Cheese Quesadilla

## FIRST COURSE

*Choice of:*

Garden Vegetable Salad or Classic Caesar Salad

### BUFFET A \$35.45

Classic Baked New England Cod, Cracker Crumb Topping  
Slow Roasted Beef, Red Wine Jus  
Garlic Mashed Potatoes  
Steamed Green Beans + Baby Carrots

### BUFFET B \$37.45

Herb Roasted Chicken Breast, Artichokes, Tomatoes, Basil,  
Kalamata olives, Capers, Herb Cream Sauce  
Red Wine Braised Short Ribs  
Baked Stuffed Shells, Pomodoro Sauce, Mozzarella  
Oven Roasted Potatoes  
Roasted Seasonal Vegetable Medley

### BUFFET C \$38.45

Grilled Salmon, Lemon Caper Sauce  
Herb Marinated Chicken Breast, Button Mushroom  
Marsala Sauce  
Three Cheese Tortellini, Spinach, Roma Tomatoes,  
Pesto Cream Sauce  
Steamed Green Beans + Baby Carrots  
Multigrain Pilaf

### BUFFET D \$43.45

Grilled Petite Sirloin Steaks, Red Wine Sauce  
Pretzel Crusted Salmon, Lemon Whole Grain  
Mustard Sauce, Roasted Broccoli & Cauliflower  
Ultimate Mac + Cheese  
Oven Roasted Potatoes  
Candied Baby Carrots

## SWEET DISPLAY

Assorted Mini Desserts Display {or Plated Dessert if Holiday Edible Art was selected}

Freshly Baked Breads & Butter | Fresh Brewed Coffee & Tea