

Host your Holiday party at the Water's Edge Resort and Spa!

Water's Edge Resort and Spa is the perfect place to host your holiday party! Whether you want to host a lunch or dinner celebration, our carefully selected seasonal menus will put all of your guests in the holiday spirit.

Call the Sales Department directly at 860-399-5901 ext. 2043 to book your event today!

Water's Edge Resort & Spa

1525 Boston Post Road
Westbrook, CT 06498

Phone: 860-399-5901 ext. 2043



Holiday Menu



Holiday Lunch Buffet

Stationary Hors D'Oeuvres

Imported and Domestic Cheeses and Fruit Display
Flat breads and crackers

Choice of Two Salads:

Roasted Brussel Sprout Salad *Dried Cranberry, Cherrywood Bacon Bits, Spinach, Dijon Vinaigrette*

Roasted Beet Salad *Orange Segments, Goat Cheese, Shaved Red Onions, Red Wine Vinaigrette*

Quinoa Salad *Roasted Tomatoes, Red Onion, Arugula, Kalamata Olive, Herb Oil*

Baby Greens Salad *Shredded Carrots, Cucumbers, Cherry Tomatoes, Spiced Pepitas, Maple Vinaigrette*

Choice of One Entrée From Each Category:

Chicken/Poultry Entrees

Pan Roasted Chicken Breasts *Dried Cranberry Demi*

Grilled Chicken Breasts *Parsnip Cream Sauce*

Sliced Turkey Breast *Traditional Gravy*

Beef/Pork Entrees

Grilled Flank Steak of Angus Beef *Pearl Onion Demi-Glace*

Boneless Braised Short Ribs *Burgundy Jus*

Cider Glazed Pork Loin *Caramelized Pear Jus Lie*

Pasta Entrees

Butternut Squash Ravioli *Sweet Potato Chive Cream*

Cheese Tortellini *Sage Walnut Pesto*

Penne a la Vodka

Choice of One Starch

Herb Roasted Potatoes | Sun-Dried Cranberry Stuffing | Maple Roasted Sweet Potatoes

Chef's Choice of Seasonal Vegetable

Fresh Baked Rolls and Butter

Pastry Chef's Creation of Holiday Dessert

Fresh Brewed Coffee & Hot Tea

\$46.00 per person

\$62.00 per person with one hour of open bar

Excludes CT sales tax and service charge

Holiday Dinner Buffet

Stationary Hors D'Oeuvres

Imported and Domestic Cheeses and Fruit Display
Flat breads and crackers

Choice of Two Salads

Roasted Cabbage and Fennel Salad *Julienne Carrots, Citrus Vinaigrette*
Roasted Beet Salad *Orange Segments, Goat Cheese, Shaved Red Onions, Red Wine Vinaigrette*

Arugula Salad *Sun Dried Cranberries, Grape Tomatoes, Purple Onions, Roasted Fennel Vinaigrette*

Spinach Salad *Grape Tomatoes, Pickled Purple Onions, Sautéed Wild Mushrooms, Candied Walnuts, Cranberry Vinaigrette*

Baby Greens Salad *Shredded Carrots, Cucumbers, Cherry Tomatoes, Spiced Pepitas, Maple Vinaigrette*

Add Soup for \$6 Per Person

Clam Chowder | Sweet Potato Andouille Bisque | Butternut Squash Bisque

Choice of One Entrée From Each Category

Chicken/Poultry Entrees

Seared Sage Chicken Breasts *Apple Cider Jus Lie*

Grilled Chicken Breasts *Parsnip Vin Blanc*

Sliced Turkey Breast *Traditional Gravy*

Beef/Pork Entrees

Grilled Flank Steak of Angus Beef *Sage Chimichurri Sauce*

Boneless Braised Short Ribs *Pearl Onion Demi-Glace Cider*

Glazed Pork Loin *Caramelized Pear Jus Lie*

Maple Cured Pork Loin *Pancetta Apple Chutney*

Pasta Entrees

Butternut Squash Ravioli *Sweet Potato Chive Cream*

Cheese Tortellini *Sage Walnut Pesto*

Penne Pomodoro *Roasted Vegetable*

Choice of One Starch

Herb Roasted Potatoes | Sun-Dried Cranberry Stuffing | Maple Roasted Sweet Potatoes

Chef's Choice of Seasonal Vegetable

Pastry Chef's Creation of Holiday Desserts

Fresh Brewed Coffee & Hot Tea

\$56.00 per person

\$72.00 per person with one hour of open bar

Excludes CT sales tax and service charge