

Holiday Dinner

~ Stationary hors d'oeuvres ~

Imported and Domestic Cheeses and Fruit Display *with flat breads and crackers*

Choice of One Salad:

Beet Carpaccio Salad - Baby Greens, Chèvre Goat Cheese, Blood Orange Vinaigrette

Grilled Fennel Salad - Arugula, Citrus Segments, Shaved Grana Padano, Cranberry Sage Vinaigrette

Mixed Greens Salad - Poached Pears, Candied Walnuts, Dried Cranberries,
Maple Vinaigrette

Add Soup for \$6 Per Person

Clam Chowder | Potato Leek | Butternut Squash Bisque

Choice of Three Plated Entrées:

Seared Chicken Medallions - Cranberry Demi, Butternut Squash Risotto, Bacon Caramelized Brussel Sprouts

Fire Grilled Tenderloin of Berkshire Pork - Apple Cider Reduction, Sweet Potato Purée, Haricot Vert

Dill Pollen Seared Salmon - Lobster Infused Saffron Tomato Brodo, Parsnip Purée, Broccolini

Fire Grilled Filet Mignon - Pear Sage Demi, Herb Roasted Fingerling Potatoes, Asparagus

Stuffed Chicken Roulades - Sun Dried Cranberry Dressing, Butternut Squash Risotto,
Bacon Caramelized Brussel Sprouts

Winter Ale Braised Short Ribs - Soft Polenta, Asparagus

Vegetarian Entrées

Herb Grilled Squash - Quinoa, Haricot Vert, Sage Walnut Pesto

Grilled Eggplant "Steak" - Roasted Root Vegetables, Asparagus, Port Reduction

Pastry Chef's Creation of Holiday Desserts

Fresh Brewed Coffee, Decaf Coffee and Hot Tea

\$55.00 per person

\$72.00 per person includes one hour of open bar

Excluding tax and service charge