CHESTNUTS ROASTING ON AN OPEN FIRE

WELCOME COCKTAIL RECEPTION

PASSED HORS D’OEUVRES
- Chicken & Sweet Corn Pancakes, Spicy Chili Sauce
- Soba Noodle and Crabmeat on a Spoon
- Buffalo Chicken Spring Rolls, Bleu Cheese Sauce
- Creamy Tomato Soup with miniature Grilled Cheese
- Grilled Chicken Satay with Peanut Dipping Sauce
- Cider Roasted Pork on Crostini, Apple & Cranberry Marmalade
- Potato Pancakes, Cinnamon Spiced Apple Compote
- Brie and Raspberry Tartlet
- Vegetarian Spring Rolls with Cucumber Dipping Sauce

TUSCAN CHEESES & CHARCUTERIE BOARD WITH SAVORY JAMS, FLATBREADS & DRIED FRUITS

SALAD (Select 1) / bread
- Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette
- Roasted Squash, Spinach, & Leek Salad, Maple Dressing
- Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinaigrette

PLATED DINNER

FIRST COURSE (Select 1)
- Burrata Plate with Balsamic
- Roasted Butternut Squash Soup with Cinnamon & Crème Fraîche
- Seared Tuna with Ponzu Glaze, Avocado on a Wanton Wrapper Served Cold

ENTRÉES:

CHICKEN
- Roasted Chicken Breast, Corn & Artichoke Cake, Asparagus, Roasted Tomato Butter

BEEF
- Chatue Briand -Thyme Demi Glace, Garlic Mashed Fingerling & Broccolini

SEAFOOD
- Horseradish Crusted Salmon, Confetti Wild Rice, Lemon Broth

VEGETARIAN
- Chickpea, Sweet Potato Curry Coconut Stew over Rice

DESSERT
- Pumpkin Cheesecake

Before placing your order, please inform your server if a person in your party has a food allergy.
Welcome Cocktail Reception

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- Brie and Raspberry Tartlet
- Vegetarian Spring Rolls with Cucumber Dipping Sauce

**Tuscan Cheeses & Charcuterie Board with Savory Jams, Flatbreads & Dried Fruits**

Buffet Dinner

**Carving Station** (Select 1)
- Roasted Turkey in Winter Spices
- Brussels Sprouts with Bronzed Almonds, Golden Raisins, Whipped Mashed Potatoes with Roasted Shallots
- Cranberry Relish, Pan Gravy
- Slow-Roasted Maple Glazed Ham
- Braised Endive & Roasted Carrots Potato Gratin; Apple Cider / Cranberry Reduction
- Aromatic Beef Tenderloin
  - Roasted Balsamic Vegetables, Roasted Red Potatoes with Brown Butter,
  - Chanterelle Mushroom Sauce

**Pasta Bar** (Select 2)
- Cavatappi with Homemade Marinara Sauce, Grilled Mushrooms, Julienne Vegetables
- Butternut Squash Ravioli with Sage Cream Sauce
- Orrechiette with Fennel Sausage, Slow-Roasted Tomatoes, Fontina & Broccoli Rabe
- Classic Penne Ala Vodka

**Salad** (Select 1) / Bread
- Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette
- Roasted Squash, Spinach, & Leek Salad, Maple Dressing
- Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinigerette

**Dessert** (Select 1)
- Gelato Station
  - 3 Seasonal Gelato Flavors with assorted toppings

  - Warm Bread Pudding Table
  - Vanilla Bean Bread Pudding, Warm Caramel Sauce
  - Bittersweet Chocolate Bread Pudding, Irish Cream Sauce
  - Coffee / Tea

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HOT DISHES:

CHICKEN (Select 1)
- Chicken & Sausage Stuffing (Apples / Dried Apricots)
- Proscutto & Provalone Stuffed Chicken
- Pesto Chicken with Sliced Tomato & Fresh Mozzarella
- Chicken Chasseur

SEAFOOD (Select 1)
- Sriracha Dusted Tile Fish with White Chocolate Sauce
- Pistachio Crusted Salmon with Lemon Butter Sauce
- Ponzu & Ginger Shrimp Stir Fry with Super Food Vegetables
- Seafood Crepes with Newberg Sauce

VEGETARIAN (Select 1)
- Eggplant Rollatini
- Golden Saute Rice / Cous Cous Blend
- Chick Pea / Sweet Potato / Coconut Stew
- Steamed Vegetarian Asian Dumplings
MOST WONDERFUL TIME OF THE YEAR

3 HOUR COCKTAIL RECEPTION

PASSED HORS D’OEUVRES
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- Buffalo Chicken Spring Rolls, Bleu Cheese Sauce
- Creamy Tomato Soup with miniature Grilled Cheese
- Grilled Chicken Satay with Peanut Dipping Sauce
- Cider Roasted Pork on Crostini, Apple & Cranberry Marmalade
- Potato Pancakes, Cinnamon Spiced Apple Compote
- Brie and Raspberry Tartlet
- Vegetarian Spring Rolls with Cucumber Dipping Sauce

CARVING STATION (Select 1)
- Roasted Turkey in Winter Spices
- Brussels Sprouts with Bronzed Almonds, Golden Raisins, Whipped Mashed Potatoes with Roasted Shallots
- Cranberry Relish, Pan Gravy
- Slow-Roasted Maple Glazed Ham
- Braised Endive & Roasted Carrots Potato Gratin; Apple Cider / Cranberry Reduction
- Aromatic Beef Tenderloin
- Slow-Roasted Maple Glazed Ham
- Braised Endive & Roasted Carrots Potato Gratin; Apple Cider / Cranberry Reduction
- Aromatic Beef Tenderloin
- Roasted Balsamic Vegetables, Roasted Red Potatoes with Brown Butter
- Wild Mushroom Demi

PASTA BAR (Select 2)
- Cavatappi with Homemade Marinara Sauce, Grilled Mushrooms, Julienne Vegetables
- Butternut Squash Ravioli with Sage Cream Sauce
- Orrechiette with Fennel Sausage, Slow-Roasted Tomatoes, Fontina & Broccoli Rabe
- Classic Penne Ala Vodka

SALAD (Select 1) / Bread
- Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette
- Roasted Squash, Spinach, & Leek Salad, Maple Dressing
- Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinaigrette

WARM BREAD PUDDING TABLE
- Vanilla Bean Bread Pudding, Warm Caramel Sauce
- Bittersweet Chocolate Bread Pudding, Irish Cream Sauce
- Coffee / Tea

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