

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 Vinigerette

PLATED DINNER

FIRST COURSE (Select 1)

Burrata Plate with Balsamic
Roasted Butternut Squash Soup with Cinnamon & Crème Fraiche
Seared Tuna with Ponzu Glaze, Avacado on a Wonton 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.

DASHING THROUGH THE SNOW

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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

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

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

DASHING THROUGH THE SNOW

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

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

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,
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 Vinigerette

WARM BREAD PUDDING TABLE

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

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