



# Holiday Menu

## Trays & Platters

*Trays Serve Appetizer Platters for 20 to 25 People*

### **Vegetable Crudites \$195**

Fresh Seasonal Vegetables with Dipping Sauce

### **Grilled Vegetable Platter \$245**

Fire Roasted Mushrooms, Balsamic Marinated Zucchini, Yellow Squash  
Eggplant and Red Peppers

### **Fresh Seasonal Fruit \$275**

Served with Yogurt Dip

### **Deluxe Cheese Board \$310**

Assorted Imported and Domestic Cheeses, Locally Sourced Mixed Nuts & Dried Fruits

### **Antipasto Platter \$320**

Cured Meats, House Made Pickles, Olives, Mustards, Crostini & Grissini



## Passed Appetizers

*Priced Per Piece*

**Meatballs \$6**

**Chicken Skewers \$6**

**Seasonal Bruschetta \$6**

**Sausage Stuffed Mushrooms \$6.5**

**Arancini \$7**

**Tuna or Beef Tartare \$9**

**Pancetta Wrapped Shrimp \$9**

**Crab Cakes MP**



# Buffet Menu

- (1) Entree: \$55 per person
- (2) Entrees: \$75 per person
- (3) Entrees: \$95 per person

All menus include water, iced tea, fresh baked dinner rolls with butter, choice of salad, entrée, sides and dessert



## Salad

### Mixed Green Salad

Locally Sourced Mixed Greens, Fresh Vegetables & Champagne Vinaigrette

### Caesar Salad

Hearts of Romaine, Grana Padano, Anchovy Dressing & Garlic Croutons

## Entrees

### Herb Roasted Turkey Breast

Pre-Carved and Ready to Serve with Brown Gravy

### Maple & Clove Roasted Ham

Pre-Carved and Ready to Serve

### Roasted Salmon

Served with Lemon Dill Sauce

### Classic Italian Porchetta

Pork Roast Served with Roasted Apples & Potatoes

### Christmas Eve Manicotti

Filled and Baked in a Bechamel Sauce





# Buffet Menu

## Sides

### **Roasted Garlic Mashed Potatoes**

Served with Brown Gravy

### **Savory Home Style Stuffing**

Served with Brown Gravy

### **Rice Pilaf**

Served with

### **Seasonal Roasted Vegetables**



## Dessert

### **Cheesecake**

Seasonal Fruit Toppings

### **Tiramisu**

Espresso, Lady Fingers, Mascarpone Cream & Cocoa

### **Flourless Chocolate**

Dark Chocolate & Candied Hazelnuts

### **Holiday Cookies**

Chef's Selection

## Carving Station



*Minimum of 25 guests*

### **Whole Roasted Turkey \$18**

Served with Cranberry Sauce

### **Roasted Ham \$22**

Pomegranate Molasses Glaze & Dijon

### **Slow Roasted Prime Rib MP**

Served with Horserdich





# Plated Menu

*All Entrees Include Mixed Greens with Champagne Vinaigrette, Fresh Baked Dinner Rolls with Butter, Chef's Seasonal Vegetables, Coffee, Tea and Choice of Dessert*  
*(Choice of Three Entrees - Higher Price Prevails for all Meals)*

## Pasta

### **O-G Rigatoni \$68**

Rigatoni Tossed In Garlic Cream Sauce, Fennel Sausage, Spinach, Sundried Tomato & Parmesan

### **Shrimp Linguine \$70**

Shrimp Sauteed in Lemon, White Wine & Butter Tossed With House-Made Linguini Dusted With Red Pepper Flakes, Garlic & Parmesan



## Chicken

### **Chicken Bruschetta \$72**

Tomato Basil Relish & Roasted Garlic Mashed Potatoes

### **Roasted Airline Chicken \$72**

Airline Chicken & Roasted Garlic Jus Served With Garlic Mashed Potatoes

## Pork

### **Apple Roasted Pork Loin \$74**

Served With Pecan And Brown Sugar Glazed Sweet Potatoes

### **Braised Short Ribs \$74**

Served With Aus Jus, Gremolata & Garlic Mashed Potatoes





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## Steak

### **Prime Rib \$76**

12 oz. Roasted Prime Rib With Garlic Mashed Potatoes

### **New York Steak \$86**

Charbroiled New York Steak With Roasted Shallot Demi Glace And Roasted Potatoes

### **Filet Mignon \$86**

7 oz. Filet With Au Poivre Demi Glace & Garlic Mashed Potatoes

### **Surf & Turf \$106**

6 oz. Petit Filet With Bernaise Sauce, Three Grilled Prawns & Jasmine Rice Pilaf

## Seafood

### **Pan Seared Salmon \$76**

Blistered Tomatoes, Fresh Herbs, Lemon Beurre Blanc & Garlic Mashed Potatoes

### **Prosciutto Wrapped Shrimp \$80**

Served With Corn Mushroom Risotto & Watermelon Radish  
With A Balsamic Reduction

## Dessert

### **Choice of Dessert**

Cheesecake, Tiramisu, Flourless Chocolate Cake Or Holiday Cookies