

Holiday Party Packages

SILVER PACKAGE

\$78++/person

INCLUDES:

One hour of house brand hosted bar, glass of house wine with dinner

COCKTAIL HOUR:

Choice of two:

- Cheese & Sausage*
- Crudité & Dip*
- Fresh Fruit*
- Smoke Salmon Dip*

SECOND COURSE:

Mixed green salad with seasonal house dressing & freshly baked rolls

THIRD COURSE:

Please select up to two entrees:

- HONEY RUM JERK GLAZED MAHI MAHI**
Great northern white bean puree, garlic scented wilted greens
- GRILLED 6 OZ. FLAT IRON**
Mushroom sherry demi, rosemary roast potatoes, slow roast onions & cauliflower
- RYE CRUST SALMON
Cranberry cream sauce, herb de provence rice & grain pilaf, roasted carrots & broccoli
- CRISPY DUCK BREAST†
Cognac apple chutney, Herb de provence rice & grain pilaf, roasted carrots & broccoli
- ROAST CHICKEN BREAST*
Guajillo almond salsa, Great Northern white bean puree, garlic scented wilted greens
- SWEET POTATO RISOTTO*
Goat cheese, spinach, toast almonds, quinoa

DESSERT COURSE:

Please select up to two desserts:

- German chocolate torte
- Cranberry orange cream
- Grasshopper mousse cup
- Eggnog pot de crème with gingerbread cookie

GOLD PACKAGE

\$147++/person

INCLUDES:

One hour of premium hosted bar, unlimited premium wine pour with dinner (one red and one white)

COCKTAIL HOUR:

Butler passed Champagne and a choice of two:

- Artisanal Cheese & Charcuterie
- Shrimp Cocktail*
- Ahi Tuna Poke† - avocado, radish, tobiko, wonton
- Pumpkin Squash Mousse Profiterole with maple candied bacon

FIRST COURSE:

Choose one of each:

- Caesar salad† or mixed fields greens salad
- Butternut Squash Soup* or Lobster Bisque

SECOND COURSE:

Intermezzo

THIRD COURSE:

Please select up to two entrees:

- ROAST BEEF TENDERLOIN**
Sour Cherry and foie gras demi, confit garlic mashed potatoes, winter vegetable collage
- COCOA & COFFEE CRUST LAMB**
Red wine demi, Great Northern white bean puree, garlic scented wilted greens
- ROAST BISON LOIN†
Mole poblano, glazed baby beets, pumpkin seed crumble, blistered onions
- MAINE LOBSTER TAIL*
Rosemary roast potatoes, roasted carrots & broccoli, lemon butter
- WILD RUBBED SCALLOPS**
Maple cherry jus, roast potatoes, slow roast onions & cauliflower
- BUTTERNUT SQUASH RAVIOLI
Pistachio pesto cream sauce, wilted greens, pecorino

DESSERT COURSE:

Served with truffles and a selection of up to two desserts:

- Dark chocolate torte
- Cranberry orange cream cheese tart
- Calvados crème brûlée*
- Hot chocolate & toasted marshmallow cheesecake



†Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg. *Gluten-free options

Holiday Party Hors d'Oeuvres

HORS D'OEUVRES PACKAGE

\$75++/person

INCLUDES:

One hour open bar with house brands or two drink tickets per person**

HORS D'OEUVRES DISPLAY:

Choice of chef-carved roast beef, smoked turkey, or honey glazed ham with horseradish cream and country apple mustard.

Carving stations include assorted artisanal rolls and house-made seasonal condiments. Chef-attendant required (\$150 two hours).

- Iced shrimp cocktail*
- Cheese/sausage with crackers & pickles
- Cranberry barbeque meatballs
- Seven layer hummus dip with pita chips
- Smoked chicken skewers with tikka masala*
- Chorizo stuffed mussels with herb bread crumbs
- Bacon wrapped mushrooms & artichokes with Calabrian chili pesto*
- Smoked salmon display*
- Mini ham sandwiches with gruyere & apple mustard
- Atlantic crab & jalapeno dip, toast points & endive
- Rosemary spiced mixed nuts*

Seasonally-inspired finger sweets assortment

Petite Dessert Buffet available for \$3 additional fee*

Coffee, tea & milk

SPECIALTY COFFEE STATION \$4++/PER PERSON

Hot chocolate

Regular & decaf coffee

Shaved white & dark chocolate

Fresh whipped cream

Gourmet syrups & flavorings

Seasonal toppings & garnishes

****ASK ABOUT OUR BAR UPGRADES**



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