



Holiday Entertaining

The following menu items are available for pick up on December 24th between 10:30AM-2:30PM
Please place orders by Friday, December 16th.

Presentation Stations

Bruschetta Bar

olive tapenade, rustic white bean dip,
roasted red peppers and seasonal pesto
*jars of mixed olives and spiced nuts
*crostini and pita crisps
\$90 serves 25-40

Autumn Roasted Vegetables

topped baby carrots, Portobello, fennel, cippolini,
fingerling potatoes, beets, seasonal squash,
parsnips*accompanied by hummus
\$90 serves 10-15 guests

Seasonal Fruit Display

pineapple, pomegranate, blood orange, grapes,
figs, apricots, & cherries
\$36 small tray (serves 10-15)

Cheese Board

chef's selection of: wedges of Stilton, Vermont
cheddar, brie, boursin, port salut, Parmigginao
Reggiano, pecorino, aged gouda, jarlsberg
*garnished with dried fruits and nuts *Crostini,
crackers, flatbreads
\$90 serves 10-15 guests

Spinach Dip \$8.00/ pint

Jumbo Shrimp Cocktail

*cocktail sauce and lemon wedges
\$8.00 per person (minimum 10 guests)

Pastry Encrusted Baked Brie

stuffed with Raspberry Preserves
*crostini, flatbreads, crackers
\$75.00

Triple Mezza

eggplant dip, garlic hummus, white bean confit
*assorted olives and paprika toasted pita wedges
\$60 serves 15-30 guests

Festive Flatbread Pizza

flatbread focaccia pizza with seasonal
caramelized onions, blue cheese and pancetta
butternut squash, hazelnuts, sage pesto
figs, prosciutto, basil and Reggiano Parmesan
crumbled bacon, cranberries,
and gouda cheese
\$30 per pizza / each yields approx 12 slices

Bite-Size Hors d'oeuvres

\$15 per dozen

Sesame Crusted Soy Marinated Chicken Skewer drizzled with Thai Peanut Sauce
Spiked Scallops Wrapped in Bacon
Baby Mushrooms Stuffed with Arugula, Pecorino and Truffle Oil
Classic Bite Size Crab Cakes with Chipotle Aioli

Open House Entertaining Cocktail Enhancements / Main Fare

Herb-Roasted Beef Tenderloin

with a Raspberry Chianti Reduction Sauce, Sweet
Onion Relish, Horseradish Cream
Served with Soft Brioche Rolls
\$180 (serves 10-15 guests)

Rosemary Roasted Side of Salmon

served whole over tender field greens
with chive aioli, roasted corn chutney
lemon wedges, cucumbers, capers, onions
Ala Carte \$170
serves approximately 20 people

Roasted Pork Loin

with Fig Compote and
a Balsamic Reduction Drizzle
\$90.00 (serves 10-12 guests)

Chicken Marsala

\$8.50 per person (10 guest minimum)

3 oz Pan-Seared Crab Cakes

Served with chipotle aioli
\$48 per dozen

Butternut Squash & Spinach Gratin

layered with parmesan and béchamel
parmesan herb crust
\$65 for a half hotel pan
(serves 12-15 guests)

Sides

Herb Crusted Mac-n-Cheese

\$36 for a half hotel pan

**Caramelized Balsamic Maple
Brussels Sprouts \$8.00/lb**

Maple Whipped Sweet Potatoes

\$7.00/lb

Roasted Garlic Mashed Golden Potatoes

\$7.00/lb

Roasted Haricot Vert

\$7.00/lb

Barley & Wheat Berry Salad

with diced roasted butternut squash
and arugula pesto *\$9.00/lb*

Dessert

Festive Cookie Tray

Raspberry Linzer Cookies,
Powder Sugar Dusted Pecan Balls,
Decorated Sugar Cookies, Pecan Bars,
Lemon Bars, Fudge Brownies
Pumpkin Chocolate Chip Bars
\$60 tray serves 10
\$90 tray serves 15
\$120 tray serves 20-30