



Distinctive • Memorable • Delicious

## ***Holiday Menus***

### ***Menu I***

*Mixed Greens, Grilled Pears, Apples and Gouda with Chipotle Dressing  
Rosemary and Pecan Mashed Sweet Potatoes  
Holiday Eve Pasta with Penne, Capers, Swiss Chard, Light Garlic, Dried Cranberries, Tomato  
Finish with French Parm  
Honey Maple Roasted Carrot  
Cranberry Apple stuffed Turkey Breast with Rustic Pan Gravy  
Rolls and Butter  
Apple Rum Bread Pudding  
Coffee, Tea and Decaffeinated Coffee  
At \$21.50 per Person plus 23% Catering Charge and 7% MA Tax*

### ***Menu II***

#### ***Beverage Station***

*Hot Mulled Apple Cider, Coffee, Tea, Hot Chocolate and Decaffeinated Coffee with Flavored  
Syrups, Shaved Chocolate, Cinnamon Sticks, Turbinado Sugar, Marshmallows and Whipped  
Cream  
Sparkling Holiday Punch  
Cranberry Mint Water*

#### ***Reception***

*Elaborate Display of International Cheeses, Fresh Sliced Fruit, Raw Vegetable Crudités with  
Cranberry Salsa Sour Cream Dip and Crackers*

#### ***Waitstaff to Pass***

*Spinach Artichoke Pinwheel  
Honey Glazed Chicken Skewers  
Cranberry and Brie Crostini*

#### ***Dinner Buffet***

*Mesclun, Caramelized Shallots, Sun Dried Cranberries and Blue Cheese Crumbles with  
Mandarin Orange and Chive Vinaigrette  
Butternut Squash Risotto  
Winter Vegetable with Cider Vinaigrette  
Caprese stuffed Boneless Chicken Breast with Balsamic Glaze  
Lemon Parmesan Cod with Garlic Butter  
Rolls, Breadsticks and Butter  
Individual Dessert Shooters  
At \$35.95 per Person plus 23% Catering Charge and 7% MA Tax*



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### **Menu III**

*Raw Beet and Citrus Salad with Shredded Beets, Carrots, Red Cabbage, Sliced Onions and Peas with Sweet Onion Citrus Dressing*  
*Sour Cream Mashed Potatoes*  
*Herb Roasted White Carrots*  
*Tri-colored Green Beans Sautéed in Garlic*  
*Apricot and Fig stuffed Pork Loin with Pan Roast Gravy*  
*Breadsticks, Rolls and Butter*  
*Coffee, Tea and Decaffeinated Coffee*  
*Cinnamon Pumpkin Crunch*  
**At \$20.50 per Person plus 23% Catering Charge and 7% MA Tax**

### **Menu IV**

#### **Beverage Station**

*Hot Mulled Apple Cider, Coffee, Tea, Hot Chocolate and Decaffeinated Coffee with Flavored Syrups, Shaved Chocolate, Cinnamon Sticks, Turbinado Sugar, Marshmallows and Whipped Cream*  
*Sparkling Holiday Punch*  
*Cranberry Mint Water*

#### **Reception**

*Elaborate Display of International Cheeses, Fresh Sliced Fruit, Raw Vegetable Crudités with Cranberry Salsa Sour Cream Dip and Crackers*

#### **Waitstaff to Pass**

*Miniature Bagel Crostini with Ricotta, Prosciutto and Fresh Italian Basil*  
*Tuscan stuffed Mushroom Caps (vegetarian)*  
*Miniature Tomatoes filled with Sausage and Mushrooms*

#### **Dinner Buffet**

*Winterfell Salad with Apples, Dates, Gorgonzola and Baked Croutons with Honey Dressing*  
*Spinach and Gruyere Potato Casserole*  
*Marinated Grilled Winter Vegetables*

***Boneless Breast of Chicken with a Creamy Parmesan, Garlic and Mushroom Sauce***  
***Or***

***Honey Soy Glazed Salmon***

*Herb Crusted Prime Rib with Thyme au Jus and Burgundy Mushroom Sauce*  
*Rolls, Breadsticks and Butter*

*Chocolate Covered Strawberry Cheese Cake and Holiday Cannoli*  
**At \$38.95 per Person plus 23% Catering Charge and 7% MA Tax**

**Minimum Guarantee of 25 Guests Required**