

Holiday Luncheon Menu

\$32 PER PERSON, GROUPS OF 20 OR MORE

PRICE INCLUDES ONE APPETIZER, ONE ENTRÉE, ONE DESSERT & COFFEE & TEA SERVICE

APPETIZERS

Accompanied by House Made Baked Rolls & Butter

PLEASE SELECT ONE (1)

MIXED FIELD GREENS

Dried Cranberries, Shaved Onion, Toasted Pepitas, Cider Vinaigrette

LOCAL KALE SALAD

Walnuts, Roasted Beets, Blue Cheese, Balsamic Vinaigrette

CAESAR SALAD

Parmesan, Focaccia Croutons, Lemon

ROASTED WINTER SQUASH BISQUE

Toasted Pumpkin Seeds, Maple Cream

NEW ENGLAND CLAM CHOWDER

Chive Garnish

ENTRÉES

PLEASE SELECT TWO (2) PLUS A VEGETARIAN

*Accompanied by Chef's Selection of Seasonal Starch & Vegetable,
Unless Otherwise Noted*

ALL NATURAL STATLER CHICKEN BREAST

Glace de Poulet, Lemon Sage Gremolata

SCOTTISH SALMON FILLET

Maple Soy Glaze, Scallion, Radish

DUROC PORK LOIN CHOPS

Bourbon Apple Butter, Candied Pecans

SLOW ROASTED SIRLOIN OF BEEF

Port Wine Demi-Glace, Crispy Onions

\$4 Upcharge Per Guest

ROOT VEGETABLE & COUSCOUS STUFFED WINTER SQUASH

Brown Butter Bread Crumbs, Crispy Sage

**Does Not Come With Starch & Vegetable*

CAMPANELLE PASTA

Seasonal Vegetables, Parmesan

**Does Not Come With Starch & Vegetable*

DESSERT

PLEASE SELECT ONE (1)

EGGNOG CRÈME BRÛLÉE

Whipped Cream, Snickerdoodle Cookie

BUTTERMILK PANNA COTTA

Raspberry Coulis, Berries

CHOCOLATE MOUSSE

White Chocolate, Irish Cream & Kahlua Mousses, Brownie, Caramel Sauce

APPLE UPSIDE-DOWN CAKE

Caramel Sauce, Candied Pecans, Chantilly

BVI CUSTOMIZED CHOCOLATE BAG EST 1989

Candy Cane Garnish

\$8 Upcharge Per Guest

EXACT COUNTS OF EACH ENTRÉE CHOICE MUST BE PROVIDED SEVEN (7) DAYS PRIOR TO EVENT