

Tier One Holiday Dinner Menu

GROUPS OF 25 OR MORE

PRICE LISTED NEXT TO ENTRÉE INCLUDES ONE FIRST COURSE, ONE ENTRÉE, ONE DESSERT & COFFEE & TEA SERVICE

FIRST COURSE

PLEASE SELECT ONE (1)

Accompanied by House Made Baked Rolls & Butter

ROASTED WINTER SQUASH SOUP

Toasted Pumpkin Seeds, Local Maple Cream

NEW ENGLAND CLAM CHOWDER

Chive Garnish

CAULIFLOWER BISQUE

Toasted Garlic, Rosemary Scented Oil

SPINACH SALAD

*Toasted Walnuts, Shaved Sweet Onions,
Goat Cheese, Cranberry Vinaigrette*

MESCLUN SALAD

*Dried Cranberries, Chives,
Toasted Pepitas, Cider Vinaigrette*

BABY KALE SALAD

*Roasted Beets, Blue Cheese,
Candied Walnuts, Balsamic Vinaigrette*

ENTRÉES

PLEASE SELECT TWO (2) PLUS A VEGETARIAN

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

ROSEMARY MARINATED STATLER CHICKEN BREAST \$57

Glace de Poulet, Truffle Oil

NEW BEDFORD SEA SCALLOPS & GULF WHITE SHRIMP \$69

Basil & Arugula Pesto, Beurre Blanc

SCOTTISH SALMON FILLET \$61

Maple Soy Glaze, Scallion, Sesame

BROWN SUGAR CURED DUROC PORK LOIN CHOPS \$57

Brandy Gastrique, Roasted Apple

CENTER CUT FILET MIGNON \$71

Port Wine Demi-Glace, Crispy Onions

SLOW ROASTED SIRLOIN OF BEEF \$63

Red Wine Demi-Glace, Crispy Onions

ROASTED VEGETABLE & FARRO STUFFED WINTER SQUASH \$49

Tomato Coulis, Red Sorrel, Shaved Fennel

**Does Not Come With Starch & Vegetable*

DESSERT

PLEASE SELECT ONE (1)

WHITE CHOCOLATE BREAD PUDDING

Bourbon Caramel, Apple Compote

VANILLA BEAN CRÈME BRÛLÉE

Gingersnap Cookie, Whipped Cream, Strawberry

LEMON CHEESECAKE

*Graham Cracker Crust, Raspberry Coulis,
Chantilly, Lemon Chip*

CHOCOLATE CAKE

*Peanut Butter Cream Cheese Frosting,
Chocolate Ganache, Peanut Butter Anglaise*

BVI CHOCOLATE BAG EST 1989

*White & Dark Chocolate Mousses,
Assorted Berries, Chambord Sponge Cake*

\$6 Upcharge Per Guest

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