

# Tier Two Holiday Cocktail Reception Menu

\$98 PER PERSON, GROUPS OF 50 OR MORE

PRICE INCLUDES ONE STATIONARY HORS D'OEUVRES, FIVE PASSED HORS D'OEUVRES, ONE CHEF ATTENDED SPECIALTY STATION, ONE CARVING STATION, TWO PASTA STATIONS, ONE ENTRÉE FROM THE EAST, A SALAD STATION, A HOLIDAY VIENNESE TABLE & COFFEE & TEA STATION

## PASSED HORS D'OEUVRES

PLEASE SELECT FIVE (5)

### POACHED SHRIMP

*Bloody Mary Cocktail Sauce*

### GOAT CHEESE & LEEK STUFFED MUSHROOM

### CHICKEN SATAY

*Spicy Peanut Sauce*

### BALSAMIC VEGETABLE SPIEDINI

### MINI FALAFEL

*Tzatziki*

### PORK & MUSHROOM POTSTICKER

### BACON WRAPPED SCALLOP

*Honey Mustard Glaze*

### ASSORTED PIZZETTAS

### BLT CROSTINI

*Crispy Prosciutto, Frisée, Cherry Tomato, Garlic Aioli*

### PETITE LOBSTER TACO

### TOMATO WATER SHOOTER

*Bacon, Basil*

### LOBSTER MAC N CHEESE

### FRIED SHRIMP

*Citrus Aioli, Corn Relish*

### THAI CHICKEN & CASHEW SPRING ROLL

### MUSHROOM ARANCINI

*Tomato Jam*

### BACON WRAPPED BEEF TENDERLOIN

### CAPRESE SALAD

*Crostini*

### PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

### PORK BELLY BITES

*Cider Gastrique*

## STATIONARY HORS D'OEUVRES

PLEASE SELECT ONE (1)

### NEW ENGLAND CHEESE DISPLAY

*Brie, Vermont Cheddar, Buttermilk Blue, Manchego & Vermont Goat Cheeses.*

*Served with Grapes, Dried Fruits & Nuts.*

### CHARCUTERIE DISPLAY

*A Selection of Imported & Domestic Meats with Mustards & Pickles.*

*Served with Crackers & Fresh Baguette.*

### VEGETABLE CRUDITÉS

*Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers.*

*Served with Seasonal Dips.*

### TAPAS DISPLAY

*Chickpea Salad, Hummus, Tzatziki Dip, Marinated Olives & Tomato & Feta Salad.*

*Served with Pita Chips.*

### FRESH FRUIT DISPLAY

*Sliced Melons, Pineapple, Kiwi, Watermelon, Mixed Berries*

## CHEF ATTENDED SPECIALTY STATION

PLEASE SELECT ONE (1)

### ANTIPASTO STATION

*San Daniele Prosciutto, Gorgonzola, Parmesan Reggiano, Buffalo Mozzarella,*

*Marinated Olives, Balsamic Onion Jam, Roasted Peppers, Artichokes, Melons,*

*Figs, Pickled Vegetables, Baby Arugula, Breadsticks, Crostini*

### NEW ENGLAND RAW BAR

*Cape Cod Oysters & Clams on the Half Shell, Citrus Poached Shrimp,*

*Chilled Maine Mussels, Bloody Mary Cocktail Sauce, Horseradish, Mignonette, Lemon*

### RISOTTO STATION

*Arborio Rice Heated to Order with an Arrangement of Seasonal Vegetables,*

*Smoked Bacon, Roasted Chicken, Parmesan, Truffle Oil, Herbs, Vermont Butter*

## FROM THE EAST

PLEASE SELECT ONE (1)

*Served with Steamed Jasmine Rice*

### SPICY GINGER CHICKEN WITH CHINESE BROCCOLI

### AH-SO PORK WITH BOK CHOY

### BEEF & BROCCOLI IN GARLIC SOY SAUCE

### LO MEIN & VEGETABLES

### TOFU & ASIAN VEGETABLE STIR FRY

## SALAD STATION

*Chefs Selection of Three Seasonal Salads with House Made Rolls & Whipped Vermont Butter*

## CARVING STATION

PLEASE SELECT ONE (1)

*Served with Chefs Selection of Seasonal Starch & Vegetable,*

### SLOW ROASTED SIRLOIN OF BEEF

*Horseradish Cream & Red Wine Au Jus*

### MAPLE & BROWN SUGAR GLAZED PORK LOIN

*Bourbon Raisin Gastrique, Spiced Pear Chutney*

### SAGE ROASTED TURKEY BREAST

*Cranberry Sauce & Turkey Gravy*

### SMOKED COUNTRY HAM

*Pineapple Clove Compote & Maple Mustard*

### ROSEMARY & GARLIC RUBBED LEG OF LAMB

*Lamb Jus & Chimichurri*

## PASTA AL DENTE

PLEASE SELECT TWO (2)

*Served with House Made Focaccia*

### ORECCHIETTE

*Roasted Chicken, Broccoli, Arugula, Cherry Tomatoes,*

*Parmesan, Basil Cream*

### GARGANELLI

*Roasted Winter Squash, Mushrooms,*

*Kale, Brown Butter Sage Cream*

### BAKED RIGATONI

*Italian Sausage, Tomato Sauce, Mozzarella, Basil*

### PENNE

*Gorgonzola Sauce, English Peas, Walnuts, Parmesan, Prosciutto*

### POTATO GNOCCHI

*Braised Short Rib, Mushrooms, Cipollini Onions, Arugula*

### CAMPANELLE SCAMPI

*Roasted Baby Shrimp, Tomatoes, Garlic Butter, White Wine, Parsley*

## HOLIDAY VIENNESE TABLE

*An Array of Pasties to include Decadent Layered Cakes, Seasonal Fruit Desserts, Bars, Mousses, Petit Fours, French Macaroons*

EXACT GUEST COUNTS MUST BE PROVIDED SEVEN (7) DAYS PRIOR TO EVENT