

Tier Two Holiday Dinner Menu

GROUPS OF 25 OR MORE

PRICE LISTED NEXT TO ENTRÉE INCLUDES AN APPETIZER, A SOUP OR SALAD, AN ENTRÉE, A DESSERT & COFFEE & TEA SERVICE

APPETIZERS

PLEASE SELECT ONE (1)

POTATO GNOCCHI

Roasted Tomato Sauce, Basil Pesto, Baby Arugula, Parmesan

CRISPY CRAB CAKE

Citrus Aioli, Pickled Fennel Salad

MAPLEBROOK FARM BURRATA

Kale & Arugula Pesto, Herb Salad, Balsamic Reduction, Crispy Prosciutto

CITRUS POACHED SHRIMP

Spicy Cocktail Sauce, Charred Lemons, Baby Greens

BEEF CARPACCIO

Capers, Cornichons, Lemon Aioli, Parmesan, Arugula

LOCAL MUSHROOM VOL-AU-VENT

Sweet Onion Cream, Swiss Chard & Red Sorrel Salad

SOUP & SALAD

PLEASE SELECT ONE (1)

Accompanied by House Made Baked Rolls & Butter

WINTER SQUASH BISQUE

Spiced Pecans, Pumpkin Seed Oil

NEW ENGLAND CLAM CHOWDER

Chive Garnish

POTATO & ROASTED GARLIC BISQUE

Black Truffle, Crème Fraîche, Chive

CAESAR SALAD

Romaine, Caesar Dressing, Croutons, Grana Padano, Lemon

MESCLUN SALAD

Dried Cranberries, Shaved Sweet Onions, Rosemary Croutons, Pomegranate Vinaigrette

BABY KALE SALAD

Roasted Beets, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette

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 \$69

Truffle'd Glace de Poulet, Garlic Chips

LOBSTER & CRAB STUFFED GULF OF MAINE SOLE \$77

Winter Citrus Beurre Blanc, Crispy Leeks

ROASTED LONG ISLAND DUCK BREAST \$75

Dried Cherry Gastrique, Smoked Sea Salt

SCOTTISH SALMON FILLET \$71

Micro Herbs, Smoked Olive Oil, Horseradish, Salmon Roe

HERB RUBBED VEAL PORTERHOUSE \$80

Madeira Butter, Oyster Mushrooms

CENTER CUT FILET MIGNON \$82

Port Wine Demi-Glace, Truffled Gaufrettes

HERB ROASTED SIRLOIN OF BEEF \$77

Red Wine Reduction, Crispy Onions

WINTER SQUASH RISOTTO \$59

Brown Butter Mushrooms, Fontina, Crispy Sage

**Does Not Come With Starch & Vegetable*

DESSERT

PLEASE SELECT ONE (1)

PECAN APPLE BOURBON TART

Shortbread Crust, Chocolate Sauce, Chantilly

VANILLA CRÈME BRÛLÉE

Passion Fruit Coulis, Honey Tuile

CARROT CAKE

*Cream Cheese Frosting, Candied Walnuts,
Salted Caramel Sauce*

MINT CHOCOLATE CHIP CHEESECAKE

*Chocolate Cookie Crumb Crust,
Chocolate Sauce, Raspberry, Mint*

BVI CHOCOLATE BAG EST 1989

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

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