

HOLIDAY LUNCHEON MENU
\$32 PER PERSON, GROUPS OF 20 OR MORE
GUEST MUST PROVIDE EXACT COUNTS 7 DAYS PRIOR TO EVENT

APPETIZERS- SELECT ONE

MIXED FIELD GREENS
Dried Cranberries, Chives, Toasted Pepitas, Cider Vinaigrette

BABY SPINACH
Toasted Walnuts, Shaved Sweet Onions, Goat Cheese, Cranberry Vinaigrette

CAESAR SALAD
Parmesan, Focaccia Croutons, Lemon

ROASTED WINTER SQUASH BISQUE
Toasted Pumpkin Seeds, Maple Cream

NEW ENGLAND CLAM CHOWDER
Chive Garnish

ENTRÉES- SELECT TWO

ENTRÉE COUNTS REQUIRED 7 DAYS IN ADVANCE

ALL NATURAL STATLER CHICKEN BREAST
Glace de Poulet, Gremolata

SCOTTISH SALMON FILLET
Maple Soy Glaze, Scallion, Radish

DUROC PORK LOIN CHOPS
Bourbon Apple Butter, Candied Pecans

ROOT VEGETABLE & COUSCOUS STUFFED WINTER SQUASH*
Brown Butter Bread Crumbs, Crispy Sage

CAMPANELLE PASTA*
Seasonal Vegetables, Parmesan

SLOW ROASTED SIRLOIN
Port Wine Demi-Glace, Crispy Onions (\$4 surcharge)

ENTRÉES ACCOMPANIED BY CHEF'S SELECTION OF STARCH & VEGETABLE
*ITEMS DO NOT COME WITH STARCH AND VEGETABLE

DESSERT- SELECT ONE

EGGNOG CRÈME BRÛLÉE
Whipped Cream, Snickerdoodle Cookie

BUTTERMILK PANNA COTTA
Raspberry Coulis, Berries

CHOCOLATE MOUSSE
Sweetened Ricotta, Oreo Crumble, Raspberry

APPLE UPSIDE DOWN CAKE
Caramel Sauce, Candied Pecans, Chantilly

BVI CUSTOMIZED CHOCOLATE BAGS
Candy Cane Garnish (\$8 Upcharge Per Person)