

TIER ONE HOLIDAY COCKTAIL RECEPTION MENU

\$66 PER PERSON, GROUPS OF 50 OR MORE

GUEST MUST PROVIDE EXACT COUNTS 7 DAYS PRIOR TO EVENT

STATIONARY HORS D'OEUVRES- SELECT ONE

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 & Baguettes.

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

PASSED HORS D'OEUVRES- SELECT FOUR

POACHED SHRIMP Bloody Mary Cocktail Sauce

PETITE CROQUE MONSIEUR

CHICKEN SATAY Spicy Peanut Sauce

PETITE LOBSTER TACO

BACON WRAPPED SCALLOP Honey Mustard Glaze

GOAT CHEESE & LEEK STUFFED MUSHROOM

PORK & MUSHROOM POTSTICKER

WATERMELON, FETA & MINT

THAI CHICKEN & CASHEW SPRING ROLL

ASSORTED PIZZETTAS

LOBSTER MAC N CHEESE

PUTTANESCA BRUSCHETTA

GARLIC SHRIMP

BACON WRAPPED BEEF TENDERLOIN

MINI FALAFEL Tzatziki

TOMATO, MOZZARELLA & BASIL SPIEDINI

BLT CROSTINI Crispy Prosciutto, Frisée, Cherry Tomato, Garlic Aioli

PROSCIUTTO WRAPPED MEDJOOl DATE Black Pepper Goat Cheese

CARVING STATION- SELECT ONE

SERVED WITH CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE,
HOUSE BAKED ROLLS & BUTTER

SLOW ROASTED SIRLOIN OF BEEF

Horseradish Cream & Red Wine Au Jus

MAPLE & BROWN SUGAR GLAZED PORK LOIN

Apple Cider Glaze & 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

Minted Lamb Jus & Kalamata Olive Salad

PASTA AL DENTE- SELECT TWO

INCLUDES CAESAR SALAD & HOUSE MADE FOCACCIA

ORECCHIETTE

Roasted Chicken, Broccoli, Arugula, Cherry Tomatoes, Parmesan, Roasted Garlic, 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 Lamb, Roasted Root Vegetable, Cipollini Onions, Arugula

CAMPANELLE SCAMPI

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

HOLIDAY VIENNESE TABLE

AN ARRAY OF PASTRIES TO INCLUDE DECADENT CAKES, SEASONAL FRUIT
DESSERTS, BARS, MOUSSES, PETIT FOURS & FRENCH MACAROONS