

# TIER ONE HOLIDAY DINNER MENU

GROUPS OF 25 OR MORE  
GUEST MUST PROVIDE EXACT COUNTS 7 DAYS PRIOR TO EVENT

## APPETIZERS- SELECT ONE

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

## ENTREES- SELECT TWO

COUNTS REQUIRED SEVEN DAYS PRIOR TO EVENT

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 \$60  
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

## ENTREES CONT'D

SLOW ROASTED SIRLOIN OF BEEF \$63  
Red Wine Demi-Glace, Crispy Onions

ROASTED VEGETABLE & FREGOLA STUFFED WINTER SQUASH\* \$49  
Tomato Coulis, Red Sorrel & Shaved Fennel

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

## DESSERT- SELECT ONE

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

CHOCOLATE BAG . . . . . \$6 UPCHARGE PER PERSON  
White & Dark Chocolate Mousses, Assorted Berries, Chambord Sponge Cake