

TIER TWO HOLIDAY COCKTAIL RECEPTION MENU

\$98 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, Pita

FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Kiwi, Watermelon & Mixed Berries

PASSED HORS D'OEUVRES- SELECT FIVE

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 MEDJOL DATE Black Pepper Goat Cheese

MUSHROOM ARANCINI Tomato Jam

MINI SALAD STATION

CHEF'S SELECTION OF THREE PETITE SEASONAL SALADS

WITH HOUSE MADE ROLLS & WHIPPED VERMONT BUTTER

FROM THE EAST- SELECT ONE

SERVED WITH STEAMED JASMINE RICE & LO MEIN NOODLE SALAD

SPICY GINGER CHICKEN WITH CHINESE BROCCOLI

STIR FRIED SESAME CHICKEN WITH BOK CHOY

BEEF & BROCCOLI IN GARLIC SOY SAUCE

ORANGE BEEF IN GARLIC & CHILI SAUCE

TOFU & ASIAN VEGETABLE STIR FRY

CHEF ATTENDED SPECIALTY STATION- SELECT ONE

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, Crème Fraîche & Vermont Butter

MINI BURGERS

Prime Ground Beef, Toasted Brioche Buns, Assorted Cheeses, Condiments & Toppings

CARVING STATION- SELECT ONE

SERVED WITH CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE

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 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 LAYERED CAKES, SEASONAL FRUIT
DESSERTS, BARS, MOUSSES, PETIT FOURS & FRENCH MACAROONS