

# TIER TWO HOLIDAY DINNER MENU

GROUPS OF 25 OR MORE

GUEST MUST PROVIDE EXACT COUNTS 7 DAYS PRIOR TO EVENT

## APPETIZERS- SELECT ONE

POTATO GNOCCHI

Roasted Tomato Sauce, Basil Pesto, Baby Arugula, Parmesan

CRISPY CRAB CAKE

Citrus Aioli, Pickled Fennel Salad

RICOTTA STUFFED PORTOBELLO MUSHROOM

Arugula, Butternut & Toasted Pumpkin Seed Salad, Smoked Olive Oil

CITRUS POACHED SHRIMP

Spicy Cocktail Sauce, Charred Lemons, Baby Greens

BEEF CARPACCIO

Capers, Cornichons, Lemon Aioli, Parmesan, Arugula

LOCAL MUSHROOM TART

Sweet Onion Cream, Herb & Red Sorrel Salad

## SALADS & SOUPS- SELECT ONE

WINTER SQUASH BISQUE

Spiced Pecans, Pumpkin Seed Oil

NEW ENGLAND CLAM CHOWDER

Chive Garnish

POTATO & ROASTED GARLIC BISQUE

Black Truffle, Crème Fraîche, Chive

ARUGULA SALAD

San Daniele Prosciutto, Pine Nuts, Parmesan, Roasted Lemon Vinaigrette

MESCLUN SALAD

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

BABY KALE SALAD

Roasted Beets, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette

## ENTREES- SELECT TWO

COUNTS REQUIRED SEVEN DAYS PRIOR TO EVENT

ALL NATURAL STATLER CHICKEN BREAST \$69

Truffled Glace de Poulet, Garlic Chips

LOBSTER & CRAB STUFFED GULF OF MAINE SOLE \$75

Winter Citrus Beurre Blanc, Crispy Leeks

ROASTED LONG ISLAND DUCK BREAST \$75

Dried Cherry Gastrique, Smoked Sea Salt

## ENTREES CONT'D

SCOTTISH SALMON FILLET \$71

Micro Herbs, Smoked Olive Oil, Horseradish, Salmon Roe

HERB RUBBED VEAL PORTERHOUSE \$79

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

ENTRÉES ACCOMPANIED BY CHEF'S SELECTION OF STARCH & VEGETABLE

\*ITEMS DO NOT COME WITH STARCH AND VEGETABLE

## DESSERT- SELECT ONE

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

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