



Holiday Menu

Winter Wonderland Holiday Luncheon

\$32.00 per person
Minimum of 25 people

1/2 Hour of Butler Passed Champagne Cocktails
International Cheese & Fruit Display
Crudite with Assorted Dips

Buffet Lunch

Spicy Roasted Sweet Corn & Zucchini Soup with Red Pepper Drizzle & Chives
Salad Caprese with Basil Pesto
(Tomato, Mozzarella, Olive Oil)
"Over The Top" Caesar Salad
(with Black Olives, Garlic Croutons, Bacon, 3 Cheeses: Romano, Asiago, Mozzarella)
Couscous Salad with Cranberries & Pecans
Roasted Tom Turkey with Chestnut Stuffing Carved to Order
Orange Maple & Rosemary Glazed Ham Carved to Order
Turkey Gravy
Sweet Potato Soufflé
Seasonal Vegetables
Fresh Baked Rolls with Creamy Butter
Freshly Brewed Coffees & Herbal Teas
Le Grande Dessert
(Selection of our Finest Desserts with Traditional Christmas Theme)



Holiday Cheer Cocktail Party

\$36.00 per person

One Hour Top Shelf Bar with Dry Snacks
International Cheese Display
Fresh Crudite with Assorted Dips
Seasonal Fresh Fruit

Choice of Five of the Following Butler Passed Canapes:

- Hot -

Chicken-Fried Steak Fingers with Creole Mustard Sauce
Sausage Stuffed Mushroom Caps
Scallops Wrapped in Bacon
Mini Pizza with Arugula, Bacon & Mushrooms
Panko-Crusted Crab Cake Bites with Roasted Pepper-Chive aioli

- Cold -

Marinated Italian Cheeses, Stuffed Olives & Spiced Nut
Caramelized Onion-Cranberry Cream Cheese Bites
Cherry Tomatoes Stuffed with Crab Salad
Asparagus Spears with Prosciutto Spirals
Smoked Salmon Crostini



- Add-Ons -

Each additional bar hour per person:
\$12.00 for the first hour
\$7.00 for each hour after the first hour
15% Service Charge
8.25% NYS Tax

Dashing Through the Snow Food Station Party

\$65.00 per person
Minimum of 25 people

One Hour Top Shelf Bar with Dry Snacks

~ Soup Shooters ~

Lobster Bisque & Cream of Wild Mushroom

Choice of Three of the Following Butler Passed Canapes:

~ Hot ~

Chicken-Fried Steak Fingers with Creole Mustard Sauce
Smoked Salmon Crostini
Sausage Stuffed Mushroom Caps
Scallops Wrapped in Bacon

~ Cold ~

Cherry Tomatoes Stuffed with Crab Salad
Asparagus Spears with Prosciutto Spirals
Caramelized Onion-Cranberry Cream Cheese Bites

**The following 4 Food Stations elaborately displayed
for two hours**

- Seafood Pasta Station -

Shrimp, Scallops, Mussels
Linguine or Penne Pasta
Pesto, Alfredo, Marinara Sauce
(All Made to Order)

- Salad Station -

"Over the Top" Caesar Salad
(with Black Olives, Garlic Croutons, Bacon, 3 Cheeses: Romano, Asiago, Mozzarella, Tossed in a Creamy Garlic Caesar Dressing)
Spinach Radicchio Salad
(with Goat Cheese in a Warm Bacon Vinaigrette)
Marinated Portabella Mushroom Salad
(with Onion, Thyme, Roasted Pine Nuts, Tomato & Basil)

- Carving Station -

Char Grilled Bacon Wrapped Tenderloin with Béarnaise
Seared Salmon with Ligenberry Burre Blanc
Smoked Turkey with Cranberry Mayonnaise
Whipped Acorn Squash with Brown Sugar Butter
Seasonal Vegetables
Fresh Baked Breads & Rolls with Creamy Butter

- Holiday Display of Desserts -

Assortment of Mousse in Glasses, Pies, Cakes, & Cookies
Freshly brewed Coffees & Herbal Teas



Home for the Holidays Dinner Reception

\$58.00 per person

One Hour Top Shelf Bar with Dry Snacks

~ Soup Shooters ~

Lobster Bisque and Cream of Wild Mushroom

Choice of Three of the Following Butler Passed Canapes:

- Hot -

Chicken-Fried Steak Fingers with Creole Mustard Sauce
Smoked Salmon Crostini
Sausage Stuffed Mushroom Caps
Scallops Wrapped in Bacon

- Cold -

Cherry Tomatoes Stuffed with Crab Salad
Asparagus Spears with Prosciutto Spirals
Caramelized Onion-Cranberry Cream Cheese Bites

- First Course -

Grilled Caesar Salad with Homemade Garlic Croutons

- Choice of 3 Entrees -

(Pre-Orders Requested)

Traditional Slow Roasted Tom Turkey with Chestnut Stuffing,
Garlic-Scallion Mashed, Turkey Gravy & Homemade Cranberry Sauce
8 oz Filet of Beef with Herb Butter & a Nest of Frizzled Leeks
Served on a Bed of Porcini Mushroom Polenta
Prime Rib of Beef Au Jus Garlic-Scallion Mashed
Stir Fried Chicken Breast & Jumbo Shrimp in a Hot
Garlic Cream Sauce over Penne
Eggplant Rollatini with Ricotta & Parmigiano Cheeses
Served with Pomodoro Sauce
Fresh Seasonal Vegetables
Fresh Baked Breads and Rolls with Creamy Butter

- Holiday Display of Desserts -

Freshly Brewed Coffees & Teas
Holiday Themed Cakes, Pies, Cookies,
& Assorted Mousse in Glasses

- Overnight Packages -

\$149.00 single*

\$169.00 double*

**Packages Only Apply to the Food Station & Sit Down Menus
Prices Include Full Breakfast Buffet*

