

Beaver Hollow

Holiday Packages

One Hour Open Bar Package

*Holiday Dinner
and One Hour Open Bar, Bonfire
\$75 per person*

Holiday Party Package

*Holiday Dinner and Three Hour Bar, Bonfire
\$100 per person*

Overnight Package

*Holiday Dinner, Three Hour Open Bar, Overnight guest room for Two,
Breakfast for Two, Bonfire
\$275 per person
Based on Double Occupancy*

15% Service Charge and Sales Tax Additional

Sit Down Dinner

All sit-down dinners include: Chef Selected Soup, Assorted Rolls and Butter, Chef's Selected Vegetables, Dessert, Fountain Soda and Iced Tea, Brewed Regular and Decaffeinated Coffees and Hot Tea

Salads (Choose One)

Salad Greens with English Cucumber, Heirloom Grape Tomatoes and Assorted Dressings
Caesar Salad with Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing,
Wild Arugula, Pine Nuts, Honey Lemon Vinaigrette, Parmesan
Spinach, hard cooked cage free eggs, chopped nitrite free bacon, tomatoes, red onion, Balsamic dressing.
Upgrade Antipasto Platter per table (\$3.00 extra per person)

Entrees (Choose Two)

~ Counts of Each Must be received no later than 5 Days Prior To Event ~

Grilled Petite Tenderloin Steak & Roasted Garlic Shrimp with Truffled Smashed Potatoes
Roasted Natural Chicken Breast, Sweet Corn Polenta, Thyme and Black Garlic Sauce
Grilled Beef Tenderloin, Gorgonzola Potato Gratin, Marsala Pan Sauce
"Jerk" Rubbed Organic Pork Rib Chop, Maple Mashed Sweet Potato, Warm Apple Compote
Pan Roasted Hidden Fjord Salmon, Fennel, Leek, Tomato and White Bean Ragout
Grilled Chicken Marsala, Shallots, Sliced Mushrooms, Salt Potatoes, Vegetables
Creole Chicken and Andouille Sausage Gumbo over Organic Rice
Bell and Evans Farms Chicken wrapped in Prosciutto di Parma and filled with Spinach & Asiago Cheese,
garnished with Grilled Asparagus & Himalayan Red Rice
Pan Roasted Bell And Evans Farms Organic Chicken & Andouille Sausage Jambalaya
Eggplant and Spinach Rolo-tini, Ricotta Parmesan Filling, Roasted Garlic Tomato Sauce
Classic Steak "Diane", Twin Petite Filets with Mushrooms, Shallots, Brandy and Dijon Sauce

Dessert:

Choice of One, Pre-selection is due prior to event

Brownie Delight: Brownies covered in hot fudge, ice cream, and topped with fresh fruit
Cheesecake: NY Style Cheesecake topped with house made sauce
Apple Crisp topped with a buttery steusel
Chocolate Lava Cake served with house made fudge and whipped cream
Apple, Chocolate or White Cake
Apple Cake: served with hot apple cider caramel sauce and whipped cream
Chocolate Cake: filled with peanut butter frosting or chocolate butter cream frosting
White Cake: filled with raspberry or cherry butter cream and topped w/ white chocolate ganache
Dark Chocolate Peanut Butter Terrine: Rich dark chocolate mousse, oreo base served with our house
made sauce and whipped cream

Dinner Buffet (minimum 20 guests)

All buffet dinners include: Assorted Rolls and Butter, Dessert, Fountain Soda and Iced Tea, Brewed Regular and Decaffeinated Coffees and Hot Tea

Choose Soup and One Salad or Choose Two Salads

Salad Greens With English Cucumber, Heirloom Grape Tomatoes and Assorted Dressings Caesar Salad with Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing

Wild Arugula, Pine Nuts, Honey Lemon Vinaigrette, Parmesan

Spinach, Hard Cooked Cage Free Eggs, Chopped Nitrite-Free Bacon, Tomatoes, Red Onion & Balsamic Dressing

Upgrade to an Antipasto Display (\$3.00 extra per person)

Entrees Mains (Choose Two)

Grilled Marinated Natural Chicken breast, steamed spinach, tomatoes, olives, peppers, feta cheese, lemon-oregano vinaigrette

Parmesan breaded natural chicken breast, Penne Pasta, Tomato basil sauce, Mozzarella, Garlic roasted broccolini

"Cassoulet" Our version of this classic dish: Natural chicken thighs, duck leg confit, chicken sausage & pancetta slow-cooked with garlic, tomatoes, white beans, thyme, carrots, topped with seasoned breadcrumbs

Organic chicken thighs baked with lemon, garlic & rosemary and garnished with spinach, crimini mushrooms & pearl onions

Sea salt crusted and slow roasted Niman Ranch strip loin sliced and garnished with buttered sliced mushrooms

Slow roasted pasture raised pot roast with stewed vegetables

Jerked boneless pork loin, maple mashed sweet potatoes

Classic Beef Stroganoff, wide egg noodles, broccoli

Roasted hidden Fjord sustainable-harvested salmon, organic brown rice, grilled asparagus, lemon-poblano and caper salsa

Spiced vegetable stir fry with lentils, chick peas, couscous, orange, raisins and ginger

Sides (Choose Two)

Butter Parsley Salt Potatoes, Cheddar Baked Scalloped Potatoes, Truffle Butter Smashed Potatoes, Roasted Cauliflower with Romesco Sauce, Grilled Asparagus, sea salt, Garlic roasted Broccolini, Buttered green beans with fried onions

Dessert:

Choice of One, Pre-selection is due prior to event

House Made Bread Pudding with bourbon sauce

Fresh Fruit Tarts & Pies: Apple, Pumpkin, and Pear Tarts and Pies

Chocolate Variations: Chocolate Dipped Strawberries, Swiss Chocolate Cakes, Miniature Chocolate Chip

Cookie Cups with Cream Cheese Filling and Gourmet Brownies

Fruit Crisp topped with a crunchy buttery streusel

Build Your Own Cheesecake: NY Style Cheesecake with Fresh Fruit, House Made Sauces, Assorted Toppings and Whipped Cream