



HOLIDAY PLATED DINNER

BUTLER PASSED HORS D'OEUVRES CHOOSE THREE

Hibachi Chicken Skewers, Crab Rangoons, Cocktail Meatballs, Chicken Quesadillas, Bruschetta, Margherita Flatbread, Mini Crab Cakes, Arancini Balls, Phyllo Wrapped Asparagus

Enhance with

Shrimp Cocktail - additional \$6.50 per guest

Imported and Domestic Cheese Display - additional \$4 per guest

Antipasto Platter - additional \$5 per guest

FIRST COURSE CHOOSE ONE

Roasted Butternut Squash Soup with Candied Pecans and Bacon

Forest Mushroom Bisque

Italian Sausage and Orzo Soup

Loaded Potato Soup

Mixed Green Salad

Caesar Salad

ENTRÉE CHOOSE ONE

Served with Seasonal Vegetables and New Red Potatoes (excluding Salmon)

Chicken Roulade - Stuffed with Butternut Squash, Bacon and Spinach \$32

Pan Seared Canadian Salmon - with Wasabi Rice and Seasonal Vegetables \$36

Herb Crusted Roast Pork Loin - with Forest Mushroom Gravy \$34

Grilled Flank Steak - with a Port Wine Demi \$36

DESSERT CHOOSE ONE

Candy Cane Cheesecake

Triple Chocolate Cake

Spiced Carrot Cake

BAR PACKAGES

Standard Beer, Wine and Soda Station - additional \$17 per guest

Deluxe Liquor, Beer and Wine - additional \$23 per guest

Premium Liquor, Beer and Wine - additional \$27 per guest

Up to 4 hour event. \$2 splitting fee to be added if offering more than one option. Deluxe and Premium Bar packages require a \$100 bartender fee. Includes iced tea and coffee.

8.25% sales tax and 20% service fee additional