**HOLIDAY DINNER BUFFET**

$75 PER PERSON

**PASSED HORS D’OEUVRES**

(Select 4)

### HOT

- **FRENCH ONION SOUP BOULE**
  - Caramelized Onions – Gruyère Cheese – Mini Brioche

- **LOBSTER BISQUE SOUP BOULE**
  - Creamy Lobster Bisque – Fennel – Leeks

- **FALL ARANCINI**
  - Roasted Butternut Squash – Sage – Pine Nuts

- **BLACK MISSION FIG TART**
  - “Cannoli Crisp” – Gorgonzola Cream – Pistachio Brittle
  - Pink Peppercorns

- **MACADAMIA NUT CRUSTED LAMB CHOPS**
  - Lemon Oregano Demi

- **OLIVE GOAT CHEESE TART**
  - Kalamata Olives – Artichoke Hearts – Crisp Tart Shell

- **ROASTED APRICOTS**
  - Applewood Smoked Bacon – Sage – Fig Syrup

- **BUTTERNUT SQUASH BISQUE SHOOTER**
  - Vermont Aged White Cheddar Grilled Cheese Sandwich

- **PETITE BEEF WELLINGTON**
  - Truffle Demi

### COLD

- **CRISPY PEAR TART**
  - Roquefort Cheese – Balsamic Reduction

- **SHIITAKE SPRING ROLL**
  - Leeks – Ginger – Sweet Soy

- **SMOKED SALMON CROSTINI**
  - Pickled Fennel – Dill Crème Fraîche

- **CRAB TACO**
  - Avocado Relish – Cilantro – Jicama

- **DEVILED EGGS**
  - Lobster - Chive

- **BUTTERNUT SQUASH CROSTINI**
  - Ricotta – Sage – Fennel Honey

- **ENDIVE**
  - Farmhouse Ricotta – Walnuts – Raisins

- **MANCHEGO TOAST POINT**
  - Walnut Bread - Quince

- **SEARED BEEF TENDERLOIN CROSTINI**
  - Horseradish Cream – Onion Jam - Watercress

### SALADS

(Select 1)

- **ROASTED WINTER SQUASH**
  - Fall Greens – Dried Cherries – Cinnamon Spiced Walnuts
  - Caramelized Shallot Dressing

- **WILD RICE SALAD**
  - Oven Roasted Butternut Squash – Golden Raisins
  - Toasted Pine Nuts – Extra Virgin Olive Oil

- **ROASTED BABY BEETS**
  - Arugula – Goat Cheese – Hazelnut Vinaigrette

- **WINTER CHOPPED**
  - Radicchio – Endive – Candied Pecans – Goat Cheese
  - Honey Dijon Vinaigrette

- **TUSCAN KALE SALAD**
  - Green Apples – Almonds – Maytag Blue Cheese
  - Meyer Lemon Vinaigrette

- **WILD GREENS**
  - Dried Cranberries – Chopped Walnuts – Apple Vinaigrette
PASTA
(Select 1)

PUMPKIN RAVIOLI
Sage Cream – Pomegranate

PENNE ALLA VODKA
Prosciutto - Creamy Tomato Vodka Sauce

LOBSTER RAVIOLI
Mixed Seafood Cream Sauce

RIGATONI RAGU
Meatballs – Sweet Sausage – Braised Beef – Marinara Sauce

ENTRÉES
(Select 2)

CRANBERRY STUFFED TURKEY BREAST
Natural Pan Gravy – Crispy Shallots

OVERNIGHT BRAISED SHORT RIBS
Red Wine Reduction

ORGANIC OVEN ROASTED CHICKEN
Apple Cider Pan Sauce

GRILLED BEEF TENDERLOIN
Honey Roasted Shallot Reduction

POMEGRANATE GLAZED LAMB CHOPS
Honey Roasted Shallot Reduction

ALMOND CRUSTED SALMON
Fennel Purée

PROSCIUTTO WRAPPED COD
Sweet Onion Emulsion

STUFFED HALF LOBSTER
Butter Bread Crumb Filling

SIDES
(Select 2)

ROOT VEGETABLE HASH
GREEN BEAN CASSEROLE
CARAMELIZED BRUSSEL SPROUTS & BACON
HORSERADISH SCALLOPED POTATOES

TWICE-BAKED POTATO
ROASTED CARROT & PARSNIPS
SAUTÉED LEMON SPINACH
WHIPPED YUKON GOLD POTATOES

DESSERTS
(Select 2)

SWEET POTATO MERINGUE TARTS
APPLE AND PEAR PIE
MAPLE CHEESECAKE

WHOLE BAKED PEAR
MINI PUMPKIN WHOOPIE PIES
PUMPKIN CHEESECAKE

SODA & WATER
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water

COFFEE & TEA STATION
Dunkin’ Donuts Coffee, Decaffeinated Coffee and Hot Teas
HOLIDAY RECEPTION MENU
$90 PER PERSON

PASSED HORS D’OEUVRES
(Select 4)

HOT

FRENCH ONION SOUP BOULE
Caramelized Onions – Gruyère Cheese – Mini Brioche

LOBSTER BISQUE SOUP BOULE
Creamy Lobster Bisque – Fennel – Leeks

FALL ARANCINI
Roasted Butternut Squash – Sage – Pine Nuts

BLACK MISSION FIG TART
“Cannoli Crisp” – Gorgonzola Cream – Pistachio Brittle
Pink Peppercorns

MACADAMIA NUT CRUSTED LAMB CHOPS
Lemon Oregano Demi

OLIVE GOAT CHEESE TART
Kalamata Olives – Artichoke Hearts – Crisp Tart Shell

ROASTED APRICOTS
Applewood Smoked Bacon – Sage – Fig Syrup

BUTTERNUT SQUASH BISQUE SHOOTER
Vermont Aged White Cheddar Grilled Cheese Sandwich

PETITE BEEF WELLINGTON
Truffle Demi

COLD

CRISPY PEAR TART
Roquefort Cheese – Balsamic Reduction

SHIITAKE SPRINGROLL
Leeks – Ginger – Sweet Soy

SMOKED SALMON CROSTINI
Pickled Fennel – Dill Crème Fraîché

CRAB TACO
Avocado Relish – Cilantro – Jicama

DEVILED EGGS
Lobster - Chive

BUTTERNUT SQUASH CROSTINI
Ricotta – Sage – Fennel Honey

ENDIVE
Farmhouse Ricotta – Walnuts – Raisins

MANCHEGO TOAST POINT
Walnut Bread - Quince

SEARED BEEF TENDERLOIN CROSTINI
Horseradish Cream – Onion Jam - Watercress

“MINGLING” PLATTERS
(Select 2)

ARTISAN NEW YORK CHEESES
Fig Compote – Truffle Honey – Dried Fruit – Toasted Nuts

VEGETABLE CRUDITÉS
A Selection of Seasonal Vegetable - Herb Ranch Dip

SEASONAL FRESH FRUIT

MEDITERRANEAN PLATTER
Hummus - Babaganoush - Mini Whole Wheat/Regular Pita

ANTIPASTI DISPLAY
Soppressata – Coppa – Prosciutto – Pecorino Romano – Roasted
Green and White Asparagus – Marinated Mushrooms – Roasted
Red Peppers – Bocconcini Mozzarella
CARVING STATION
(Select 2)
Includes Herb Rolls, Whipped Butter

OVEN ROASTED TURKEY BREAST
Classic Stuffing “Muffins” -- Natural Pan Gravy – Cranberry Relish

HONEY ROASTED HAM
Apple Butter – Butter Brushed Parker House Rolls

12 HOUR ROASTED PRIME RIB
Horseradish Cream – Multi Grain Croissants

MAPLE GLAZED PORK LOIN
Sweet Potato Cakes – Rosemary Pan Sauce

CARVING STATION SIDES
(Select 2)
ROOT VEGETABLE HASH - GREEN BEAN CASSEROLE - CARAMELIZED BRUSSEL SPROUTS & BACON
HORSERADISH SCALLOPED POTATOES – TWICE-BAKED POTATO - ROASTED CARROT & PARSNIPS
SAUTÉED LEMON SPINACH - WHIPPED YUKON GOLD POTATOES

TUSCAN PASTA STATION
Bread Sticks, Focaccia, Flat Bread
Parmesan Cheese & Red Pepper Flakes

CHOICE OF TWO PASTAS
PENNE – ROTINI - CHEESE TORTELLINI – POTATO GNOCCHI – SHORT RIB RAVIOLI

CHOICE OF TWO SAUCES
CLASSIC TOMATO – SAGE CREAM – PESTO – ALFREDO – CLASSIC OIL WITH VEGETABLES

CHOICE OF TWO
SHRIMP – CHICKEN – BEEF – MIXED SEAFOOD

SALADS
(Select 2)
ROASTED WINTER SQUASH
Fall Greens – Dried Cherries – Cinnamon Spiced Walnuts
Caramelized Shallot Dressing

WINTER CHOPPED
Radicchio – Apples – Endive – Candied Pecans – Goat Cheese
Honey Dijon Vinaigrette

WILD RICE SALAD
Oven Roasted Butternut Squash – Golden Raisins
Toasted Pine Nuts – Extra Virgin Olive Oil

TUSCAN KALE SALAD
Green Apples – Almonds – Maytag Blue Cheese
Meyer Lemon Vinaigrette

ROASTED BABY BEETS
Arugula – Goat Cheese – Hazelnut Vinaigrette

WILD GREENS
Dried Cranberries – Chopped Walnuts – Apple Vinaigrette
DESSERT STATIONS
(Select 1)

INDOOR SMORES BAR
Interactive Marshmallow Roasting Station with Chocolate and Graham Crackers

CHOCOLATE FONDUE DUET
Dark and White Chocolate Fondue Served with Strawberries - Pineapple – Bananas - Graham Crackers - Pound Cake - Rold Gold Pretzel Rods - Rice Crispy Treats – Marshmallows Otis Spunkmeyer Cookies and Brownies

ICE YOUR OWN CUPCAKE AND COOKIE
Assorted Cupcakes - Sugar and Gingerbread Cookies and Top with your Favorite Toppings

APPLE GLAZING
Coat your Apple in Chocolate or Caramel Dip in Assorted Toppings

SODA & WATER
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water

COFFEE & TEA STATION
Dunkin’ Donuts Coffee, Decaffeinated Coffee and Hot Teas
BEVERAGES

BEER, WINE & SPECIALTY COCKTAIL
Three Hours | $35pp
Each Additional Hour $6pp
Concannon Red and White Wines, Specialty Cocktail of your choice
Budweiser, Bud Light, Miller Lite, Coors Light

GOLD BAR & SPECIALTY COCKTAIL
Three Hours | $45pp
Each Additional Hour $10pp
Ketel One Vodka, Tanqueray Gin, Myers Platinum Rum, Jose Cuervo Especial Tequila
Johnnie Walker Red Scotch, Crown Royal Whiskey, Bushmills Irish Whiskey
Jim Beam Black Bourbon, Bailey’s Irish Cream
Concannon Red and White Wines, Specialty Cocktail of your choice
Budweiser, Bud Light, Miller Lite, Coors Light

PLATINUM BAR & TWO SPECIALTY COCKTAILS
Three Hours | $55pp
Each Additional Hour $12pp
Ketel One Vodka, Ciroc Vodka, Grey Goose Vodka, Tanqueray Gin, Tanqueray 10 Gin
Myers Platinum Rum, Jose Cuervo Especial Tequila, Sauza Tres Generaciones Plata Tequila
Patron Silver Tequila, Johnnie Walker Black Scotch, Crown Royal Whiskey, Jim Beam Black Bourbon
Jack Daniels Whiskey, Bailey’s Irish Cream
Concannon Red and White Wines, Two Specialty Cocktails of your choice
Budweiser, Bud Light, Miller Lite, Coors Light
Stella Artois, Amstel Light, Blue Moon and Heineken

SPECIALTY COCKTAIL OPTIONS
CANDY CANE COCKTAIL
Crushed Candy Cane, Strawberry Vodka, White Crème de Menthe, Cranberry Juice

EGGNOG MARTINI
Stadium Made Eggnog, Graham Cracker Rim

HOLIDAY CITRUS PUNCH
Light Rum, Orange Juice, Pear Nectar, Club Soda

POMEGRANATE CHAMPAGNE PUNCH
Champagne, Pomegranate, Pear Nectar, Orange Flavored Liqueur

COQUITO
Coconut Eggnog made with Spices and White Rum

THE BLIZZARD
Irish Whiskey, Hazelnut Liqueur, Irish Crème, Coffee

PEAR CIDER
Bourbon, Sparkling Apple Cider, Pear Nectar

IMPORTED BEER UPGRADE | $4pp
Stella Artois, Amstel Light, Blue Moon and Heineken

SPECIALTY WINE UPGRADE
Upgrade Your Package with Specialty Wine
Wine List and Pricing Available Upon Request

COFFEE STATION UPGRADES | $8pp
Vanilla, Caramel & Chocolate Syrups
Hot Chocolate, Apple Cider, Cinnamon Spiced Eggnog
Bailey’s Irish Cream, Kahlua, Grand Marnier, Amaretto, Sambuca, Frangelico