

# Holiday Menus

2018 Selections

## Holiday Enhancements

**\$350 per 100 pieces\***

Crab & Asparagus Profiterole  
Sesame Chicken  
Potato Crisps with Rye Ketchup  
Mini Fish and Chip  
Baked Brie with Raspberry  
Andouille Sausage en Croute  
Tomato Bruschetta  
Spinach and Feta Tarts  
Thai Cashew Chicken  
California Roll

**\$350 per 100 pieces\***

Ahi Tuna Crudo with Sesame  
Grilled Jerk Shrimp  
Braised Duck with Apricot  
Risotto Crab Cake  
Red Chili Cured Salmon  
Foie Gras with Apple Chutney  
Spicy Shrimp-Cheddar Crostinis  
Fried Avocado with Ponzu Sauce  
Pork Potsticker  
Bacon Wrapped Scallop

*\*May be ordered in increments of 25*

## Food Stations

*20 guests minimum*

### **Fresh Local Pasta - \$12**

Potato Gnocchi with Fennel, Sambuca and San Marzano Tomatoes  
Four Cheese Ravioli with Roasted Peppers, Spinach and Feta Cheese  
Fresh Rigatoni with Italian Sausage and Bolognese Sauce  
Warm Garlic Bread and Shaved Parmesan

### **Dim Sum Stations - \$12**

Chicken Dumplings, Pork Potstickers & Vegetable Shumai in Steam Baskets  
Ginger Soy and Sesame Sauces

### **Carved Tenderloin of Beef - \$18**

Horseradish Cream  
Petite Pan Breads, Cognac Cream

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## *Chef Attended Pho Noodle Station - \$10*

Lo Mein Noodles, Sliced Chicken, Shrimp, Edamame, Bean Sprouts, Shaved Onion, Crimini Mushrooms, Cilantro, Basil Leaves, Sliced Peppers, Cashews, Baby Corn, Water Chestnuts, Vegetarian Miso Broth, Lemongrass Chicken Broth

## *Sushi and Hand Rolls - \$15*

Maguro, Ebi, Sake and Unagi

## *Chef Attended Greek Isle Station - \$12*

Fresh Gyros, Greek Salad, and Chicken Souvlaki

## *Poached Shrimp Display - \$10*

Cocktail Sauce, Fresh Lemons, Chimichurri, Thai Chili Sauce

## *S'mores Station - \$8*

Make your own S'mores – includes Graham Crackers, Marshmallows and Assorted Chocolates

*Chef's Attendant Fee \$75.00 per station*

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## *Happy Holidays Around the World*

*\$49.00 per person*

### *Mediterranean*

Fresh Gyros, Greek Salad and Chicken Souvlaki  
Baklava

### *Asia*

Chicken Dumplings, Pork Potstickers & Vegetable Shumai in Steam Baskets  
Garden Salad with Carrot Ginger Dressing, Soy and Sesame Sauces  
Coconut Custard

### *Latin America*

Chicken and Beef Tacos, House Empanadas  
Fresh Pico de gallo, Guacamole and Shredded Cheese  
Chocolate Churros

### *India*

Chicken Tikki Masala, Kadai Paneer, Garlic Naan, Jasmine Rice  
Fried Banana-Rice Cakes

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## Buffets

### *New England Yuletide*

\$49.00 per person

#### *Appetizers:*

*Please select two*

Roasted Pepper Tomato Bisque

New England Clam Chowder

Domestic and Imported Cheese and Fresh Fruit

Arugula Salad, Candied Pecans, Tart Dried Cranberries

Caesar Salad with Asiago Cheese, Parmesan Dressing and Croutons

Baby Spinach Almond Salad with Strawberries, Goat Cheese & Balsamic Dressing

Fresh Mozzarella and Vine Tomato Salad, Basil Pesto, Olive Oil, Balsamic Glaze

#### *Entrees:*

*Please select three*

Carved Prime Rib of Beef

Roasted Turkey Breast with Cranberry Sauce and Gravy

Portwalk Marinated Steak Tips with a Cabernet Sauce

Almond Crusted Atlantic Salmon with Miso Aioli

Roasted Pork Loin with Bacon Apple Chutney

Roasted Vegetable Lasagna

Vermont Fried Chicken with Maple Cream

Spinach and Feta Ravioli with Sherry Cream

Baked Atlantic Haddock with Fresh Lemon

Crab Stuffed Filet of Sole

#### *Sides:*

*Please select three*

Penne ala Vodka

Green Bean Almondine

Sweet Potato with Candied Walnuts

Asiago Roasted Yukon Gold Potatoes

Whipped Potato Cordon Bleu

Harvest Vegetable Rice Pilaf

House Sage Stuffing

#### *Dessert:*

Assorted Mini Pastries and Cakes

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## Wood Cabin Fireside

\$59.00 per person

### Appetizers:

Please select three

- Roasted Corn and Shrimp Bisque
- New England Clam Chowder
- Cheese Fondue with Assorted Breads and Vegetables
- Lemon Poached Shrimp Cocktail
- Fresh Mozzarella and Vine Tomato Salad, Basil Pesto, Olive Oil, Balsamic Glaze
- Antipasto Display with Meats, Cheeses, Olives, Breads and Roasted Vegetables
- Baby Spinach and Almond Salad with Goat Cheese & Balsamic Dressing
- Mixed Baby Greens Salad with Heirloom Tomatoes, Shaved Carrots with Homemade Dressings
- Toasted Faro- Roasted Vegetable Salad

### Small Plates Stations:

Please select three

- Roasted Turkey Breast with Cranberry Sauce, Stuffing, Gravy and Glazed Carrots
- Roasted Tenderloin of Beef with Garlic Potato, Green Bean and Crimini Mushroom Sauce
- Fresh Pasta Station with Chefs Choice Pasta and Sauces
- Chicken & Macadamia Waffles with Apricot Maple Syrup
- Atlantic Salmon with White Bean Cassoulet, Asparagus and Saffron Beurre Blanc
- Braised Short Rib with Horseradish Mashed Potato, Haricot Verts and Chive Crème Fraiche
- Slow Roasted Pork with Apple Bacon Chutney, Mashed Sweet Potato and Green Bean
- Seared Black Bean Croquette with Butternut Squash Risotto and Avocado Aioli

### Dessert:

Assorted Pastries and Holiday Cookies

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