



2018

HOLIDAY MENU

AT COLONIAL HERITAGE

HOLIDAY DINNER SELECTIONS

\$40 inclusive of tax and service charge for single entrée per person
2 entrée buffet for an additional \$7 per person.

Hors d'oeuvres
Choose two.

HOT

Mini Beef Wellingtons
Chicken Quesadilla Cornucopia
Scallops Wrapped In Bacon
Asparagus And Cheese In Phyllo
Macaroni And Cheese Bites

Spanakopita's
Thai Vegetable Spring Roll
Crab Rangoon
Teriyaki Chicken Sate

COLD

Antipasto Skewer
Chicken Salad In Phyllo Cup
Cucumber Round With Salmon Mousse
Wild Mushroom Tart
Pita Chip With Boursin Cheese and Apricot

COURSE #1

Soup and Salad Starter Selections

Choice of one starter

Lobster bisque with sherry and chive
Kale and spinach salad with blue cheese, mandarin oranges, cranberries, almonds and citrus vinaigrette
Field greens with strawberries, goat cheese, walnuts and honey raspberry vinaigrette
Caesar Salad

COURSE #3

Sweet Selections

Choice of one dessert

Granny smith apple pie
Ultimate chocolate cake
Bourbon pecan pie
Pumpkin cheesecake

COURSE #2

Entrée Selections

Choice of two entrées

Roasted turkey breast with sage
Maple glazed pork loin with pink peppercorns and apple chutney
Poached cod loin with tomatoes and fennel
Stuffed flank steak with spinach, artichokes, sundried tomatoes and whole grain mustard sauce
Seared chicken breast with crimini mushrooms, ham and chablis beurre blanc
Asparagus, tomato, arugula ravioli with a roasted tomato and garlic coulis
Vegetable Choice
Dill carrots
Baby green bean almandine
Peas and mushrooms
Corn and asparagus mélange
Roasted cauliflower and red peppers

Starch Choice

Mashed Yukon gold potatoes with garlic and chives
Herb roasted new potatoes
Mashed Sweet potatoes with brown sugar
Creamy polenta with parmesan and fresh herbs
Wild rice mix with cranberries
Cornbread stuffing

CONTACT OUR DIRECTOR

Stacy Krick

757.645.2011

skrick@colonialheritageclub.com

*To receive complimentary room rental,
book your event before July 31, 2018!*