



## *Evergreen Dinner Buffet*

*Domestic Cheese Display & Warm Cheese Fondue Station*

Served with Fresh Fruit Garnish, Assorted Breads, Pretzels and Crackers

*Bruschetta Station*

Chicken, Tomato, Basil Bruschetta & Tropical Pineapple Mango Bruschetta Displayed with Toasted Pita Chips

*Dinner Buffet*

Choice of Wild Mushroom Soup, Butternut Squash Bisque or Squash & Apple Soup

Crab Bisque \$2pp

Field Greens Salad with Cranberry Vinaigrette and Ranch Dressing

Spinach Salad with Crumbled Gorgonzola, Dried Cranberries, Poached Pears and Candied Walnuts

Sage, Rosemary & Thyme Rubbed Turkey Breast with Fresh Cranberry Relish

Wild Mushroom Ravioli with Creamy Sage Butter Sauce

Baked Salmon topped with Seafood Béchamel

Wild Mushroom Stuffing

Fresh Made Cranberry Relish

Garlic Mashed Potatoes with Port Wine Gravy

Green Beans and Charred Carrots

Assortment of Holiday Bite Sized Desserts

Flavored Regular & Decaffeinated Coffee, Herbal Tea Selection, Hot Cider, Hot Chocolate with Marshmallows, Whipped Cream and Cinnamon

\$36.00 per person

\$50.00 per person with Four Hour Beer, Wine & Soda Bar

\$62.00 per person with Four Hour Open Call Bar

Hors d'oeuvre Displays are served for 60 minutes, Dinner Buffet served for 90 minutes

20 Guests Minimum

All Prices are Subject to a Service Fee of 22%



## *Mistletoe Reception*

### *Cheese Fondue Station*

Warm Crab & Cheddar Cheese, Buffalo Blue Cheese & Smoked Gouda Beer Cheese  
Served with Veggies, Pita Chips and Pretzels

### *Antipasto Station*

Pepperoni, Salami, Honey Cured Ham, Buffalo Mozzarella, Provolone Cheese, Pickled Artichoke Hearts, Roasted Red Peppers, Olives and Peperoncini Peppers- Served with Crackers and Whole Grain Mustard

### *Bruschetta Station*

Chicken, Tomato Basil Bruschetta & Tropical Pineapple Mango Bruschetta Displayed with Toasted Pita Chips

### *Butlered Hors d'oeuvres*

Choice of Five

Asparagus & Goat Cheese in Phyllo

Scallops Wrapped in Bacon

Beef Stir Fry

Mini Chicken Cordon Bleu

Spring Rolls with Duck Sauce

Mini Franks in Blankets

Stuffed Chilies Rangoon

Buffalo Chicken bites

Chicken Satay with Peanut Sauce

Ratatouille Stuffed Mushrooms

Mini Assorted Quiche

Sausage and Cheese Stuffed Mushrooms

### *Dessert & Beverage Station*

Assortment of Holiday Bite Sized Desserts

Flavored Regular & Decaffeinated Coffee, Herbal Tea Selection, Hot Cider, Hot Chocolate with Marshmallows, Whipped Cream and Cinnamon

\$26.00 per person

\$46.00 per person with Four Hour Beer, Wine & Soda Bar

\$52.00 per person with Four Hour Open Call Bar

Food will be served for 90 minutes

Minimum of 20 guests

All Prices are Subject to a Service Fee of 22%



## *Holiday Luncheon*

Served Lunch 11am-2pm

Field Greens Salad or Caesar Salad

Entrée- Choice of One

Sage, Rosemary & Thyme Rubbed Turkey Breast with Fresh Cranberry Relish  
Pork Tenderloin topped with Rosemary Apple Chutney  
Stuffed Chicken with Boursin Cheese, Cranberries & Pecans, topped with Port Wine Gravy  
Spinach Stuffed Founder in a Lemon Pepper Buerre Blanc  
Wild Mushroom Ravioli with Creamy Sage Butter Sauce

Prepared with Chef's Seasonal Starch and Vegetable

Assorted Holiday Bite Sized Desserts

Served with Rolls & Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea

\$24.00 per person

Additional Entrees \$3.00 per person

## *Holiday Buffet Luncheon*

Buffet Lunch from 11am-2pm

Choice of Wild Mushroom Soup, Butternut Squash Bisque or Squash & Apple Soup  
Crab Bisque \$2pp

Field Greens Salad with Choice of Dressing

Stuffed Chicken with Boursin Cheese, Cranberries & Pecans, topped with Port Wine Gravy  
Stuffed Flank Steak with Roasted Red Peppers, Spinach and Mozzarella Cheese  
Cheese Tortellini topped with Butternut Squash & Light Cream Sauce

Sautéed Green Beans & Glazed Carrots  
Herb Crusted Roasted Red Bliss Potatoes

Assorted Holiday Bite Sized Desserts

Served with Rolls & Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea

\$27.00 per person

20 guests minimum

All Prices are Subject to a Service Fee of 22%