



DINNER MENU

HOLIDAY GRAND PRIX  
CARVING STATION

**Choice two proteins:**

Roasted turkey breast // Baked ham // Roasted prime rib // Roasted salmon  
Roasted beef tenderloin

\$60/Person

All served with accompanied sauces

**Side dishes:**

Grilled asparagus, roasted fingerling potatoes, creamy mushroom & pea risotto

**Choice of one salad:**

Classic caesar with house croutons, shaved parmesan, and cracked black pepper Mixed greens with tomato, cucumber, shredded carrots, and red onion  
Baby spinach salad, dried cranberries, walnuts, goat cheese, red onion, and apple cider vinaigrette

**Choice of one dessert:**

Fresh baked holiday cookies // Seasonal bread pudding  
Seasonal cobbler // Yule log cake roll

LIVE ACTION CHEF

\$100

THE PLATINUM SPEED PASS

**Choice of two entrées:**

Baked stuffed shrimp with lemon butter sauce  
Grilled beef tenderloin tips with mushroom demi sauce  
Roasted statler chicken  
Bourbon glazed sliced pork tenderloin

\$45/Person

**Side dishes:**

Seasonal roasted root vegetables, creamy risotto, green beans

**Choice of one salad:**

Classic caesar with house croutons, shaved parmesan, and cracked black pepper Mixed greens with tomato, cucumber, shredded carrots, and red onion  
Baby spinach salad, dried cranberries, walnuts, goat cheese, red onion, and apple cider vinaigrette

**Choice of one dessert:**

Fresh baked holiday cookies // Yule log cake roll



## DINNER MENU

### THE GOLD MEDAL PACKAGE

**Choice of one entrée:**

\$40/Person

Roasted turkey breast with house gravy and cranberry sauce

Holiday ham with brown sugar and mustard sauce

Roasted statler chicken

Bourbon glazed sliced pork tenderloin

**Side dishes:**

Home-style stuffing, seasonal vegetables, mashed sweet potatoes

**Choice of one salad:**

Classic caesar with house croutons, shaved parmesan, and cracked black pepper  
Mixed greens with tomato, cucumber, shredded carrots, and red onion

**Choice of one dessert:**

Fresh baked holiday cookies

### THE SILVER MEDAL PACKAGE

**Choice of one entrées:**

\$35/Person

Roasted statler chicken

Steak tips, house recipe

Fresh baked haddock with roasted tomato and lemon

**Side dishes:**

Seasonal vegetables, garlic smashed potatoes, chef's starch

**Choice of one salad:**

Classic caesar with house croutons, shaved parmesan, and cracked black pepper  
Mixed greens with tomato, cucumber, shredded carrots, and red onion

**Dessert:**

Fresh baked holiday cookies



# HORS D'OEUVRES

## STATIONS

### CHEESE PLATTER

Variety of cheeses served with fresh vine ripe grapes, seasonal compote, and crackers

\$8/Person

### VEGGIE PLATTER

Variety of seasonal vegetables, served with house dips

\$8/Person

### CHARCUTERIE BOARD

Assorted meats, pickled vegetables, olives, and bread

\$12/Person

## COLD HORS D'OEUVRES

Stationary or passed

### TOMATO MOZZARELLA CAPRESE SKEWERS

\$3/Person

### VEGETABLE AND HUMMUS PLATTER

\$5/Person

### U12 SHRIMP COCKTAIL

\$4/Shrimp

## HOT HORS D'OEUVRES

Stationary or passed

### SPINACH SPANAKOPITA with tatziki

\$4/Person

### BACON WRAPPED SCALLOPS

\$5/Person

### MINI CRAB CAKES with old bay aioli

\$5/Person

### MINI BEEF WELLINGTON

\$6/Person

### GRILLED TERIYAKI BEEF SKEWERS

\$7/Person

### GRILLED BUFFALO CHICKEN SKEWERS

\$6/Person

### MINI GRILLED CHEESE with roasted tomato basil aioli

\$3/Person

### GRILLED VEGETABLE SKEWERS

\$3/Person

## COCKTAIL RECEPTIONS

### SILVER

Choice of cheese or veggie platter, choice of 2 hors d'oeuvres (hot or cold)

\$20/Person

### GOLD

Cheese platter, veggie platter, choice of 2 hors d'oeuvres (hot or cold)

\$25/Person

### PLATINUM

Charcuterie Board, choice of 3 hors d'oeuvres (hot or cold)

\$35/Person





## DESSERTS

FRESH BAKED HOLIDAY COOKIES	\$5/Person
YULE LOG CAKE ROLL	\$5/Person
SEASONAL COBBLER	\$6/Person
ASSORTED MINI PASTRIES	\$8/Person

DESSERT BAR	\$20/Person
Choice of Three Dessert Options	
Served with freshly brewed coffee, premium teas, hot chocolate, warm apple cider, lemon wedges, marshmallows, sugar, sweeteners, and cream	

## BAR PACKAGES



### OPEN BAR PACKAGES

Requires 2 hour minimum

DOMESTIC BEER AND WINE	\$25/Person +\$7 each additional hour	CRAFT BEER AND WINE	\$28/Person +\$8 each additional hour
HOUSE BAR	\$37/Person +\$10.50 each additional hour	ELITE FULL BAR	\$48/Person +\$14 each additional hour
ADD A SEASONALLY INSPIRED COCKTAIL		\$9/Person	

### ADDITIONAL BAR OPTIONS

BUCKETS OF BOTTLES 10 bottles / choice of 2 beers	Domestic: \$35/Bucket Craft: \$60/Bucket	DRINK TICKETS	Domestic and wine: \$5/Ticket Craft and wine: \$7/Ticket House bar: \$9/Ticket Elite full bar: \$12/Ticket
96oz BEER TOWER	Domestic: \$30/Tower Craft: \$45/Tower	CHAMPAGNE TOAST	\$3/Person
BUCKET OF BUBBLES	Chandon Brut \$40	PRIVATE MINI BAR	\$75 + Gratuity

\*No shots served in any catering package  
Cash bar and credit card tab options also available