



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 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

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 – Apples – 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

LOBSTER RAVIOLI

Mixed Seafood Cream Sauce

PENNE ALLA VODKA

Prosciutto - Creamy Tomato Vodka Sauce

RIGATONI RAGU

Meatballs – Sweet Sausage – Braised Beef – Marinara Sauce

ENTRÉES

(Select 2)

CRANBERRY STUFFED TURKEY BREAST

Natural Pan Gravy – Crispy Shallots

POMEGRANATE GLAZED LAMB CHOPS

Honey Roasted Shallot Reduction

OVERNIGHT BRAISED SHORT RIBS

Red Wine Reduction

ALMOND CRUSTED SALMON

Fennel Purée

ORGANIC OVEN ROASTED CHICKEN

Apple Cider Pan Sauce

PROSCIUTTO WRAPPED COD

Sweet Onion Emulsion

GRILLED BEEF TENDERLOIN

Honey Roasted Shallot Reduction

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

DEILED 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 CRUDITÉ
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

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 – Apples – Endive – Candied Pecans – Goat Cheese
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TUSCAN KALE SALAD

Green Apples – Almonds – Maytag Blue Cheese
Meyer Lemon 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