



UNION BLUFF
HOTEL & MEETING HOUSE

Holiday Menus

Come celebrate a special time of year and wonderful friends and co-workers with us! Any party booked by Nov.1 will have the room fee waived. We will provide a festive atmosphere with holiday décor, scrumptious food and a well stocked bar! Your best choice on the seacoast for a memorable event!

Lighting of the Nubble

\$35 pp

Choice of 2 Displays:

Hummus Display

Vegetable platter with Garlic Herb Dip

Baked Brie en Croute

House Salad

Choice of 2 Entrees:

Oven Roasted Chicken

Char Grilled Hanger Steak

Baked Haddock with a Dill Cream Sauce

Dessert:

Warm Blueberry Crisp with Fresh Whipped Cream

Winter Wonderland

\$40 pp

Choice of 3 Hors D'oeuvres:

Vegetable Spring Roll

Seafood Stuffed Mushrooms

Swedish Meatballs

Domestic Cheese Display

Vegetable platter with Garlic Herb Dip

Butternut Squash Soup with Chive Crème Fraîche OR

Baby Lettuce with Cheddar, Tomatoes, Croutons and Maple Vinaigrette

Choice of 2 Entrees:

Pork Loin Rollatini stuffed with Apples and Muenster Cheese with a Cinnamon Raisin Sauce

Portobello Stuffed Chicken Breast with a Port Wine Sage Sauce

Crab and Asparagus Stuffed Haddock Filet

Dessert:

Cream Puffs with Chocolate Sauce

Lights in the Village

\$45 pp

Choice of 3 Hors D'oeuvres:

Vegetable Spring Roll

Seafood Stuffed Mushrooms

Swedish Meatballs

Domestic Cheese Display

Vegetable platter with Garlic Herb Dip

Butternut Squash Soup with Chive Crème Fraîche OR

Baby Lettuce with Cheddar, Tomatoes, Croutons and Maple Vinaigrette

Choice of 2 Entrees:

Herb Crusted Prime Rib

Roasted Turkey Medallions

Chicken Kiev

Maple Glazed Salmon Filet

Dessert:

Chocolate Souffle Cake with a Chocolate Covered Strawberry

Deck the Halls

\$55 pp

Choice of 3 Hors D'oeuvres:

Rare Sliced Tenderloin on Garlic Aioli Crostini

Jumbo Shrimp Cocktail

Sweet Potato Mini Martini with Candied Nuts

Sweet Chili Coconut Chicken Skewer

Raspberry Brie Phyllo Star

Bacon wrapped Scallops

Baked Brie with Assorted Nuts and Jellies

New England Clam Chowder OR

Baby Arugula with Blue Cheese, Candied Walnuts, Bacon with a White
Balsamic Vinaigrette

Choice of 2 Entrees:

Lamb with Fresh Rosemary and Goat Cheese

Grilled Swordfish with Cognac Peppercorn Sauce

Cashew Encrusted Statler Breast of Chicken with a Medira Cream Sauce

Dessert:

Crème Brulé

Snowy Seas

\$55 pp

Choice of 2 Displays:

Sliced Fruit with Dipping Sauce

Vegetable Platter with Garlic Herb Dip

Antipasto Classico

Imported Cheese and Crackers

Baked Brie with Assorted Nuts and Jellies

Choice of 4 Passed Hors D'oeuvres:

Scallops wrapped in Bacon

Mini Crab Cakes

Sesame Chicken Skewer

Chorizo Stuffed Mushrooms

Marinated Steak Tip Kabob

Edamame Dumpling

Spanakopita

Stations:

Prime Rib, Baked Ham or Turkey Carving Station

Pasta or Mashed Potato Station

Soup and Salad Station

Dessert:

Assorted Bars and Truffles Accompanied by Coffee and Tea Service