

LIGHTING OF THE NUBBLE

Hors D'oeuvres ~ Choice of two:

Hummus Display
Vegetable Platter with Garlic Herb Dip
Fresh Fruit Display

House Salad

Entrees ~ Choice of two:

Oven Roasted Chicken
Char Grilled Hangar Steak
Baked Haddock with Dill Cream Sauce

Dessert:

Warm Blueberry Crisp with
Whipped Cream

\$29.95 per person

WINTER WONDERLAND

Hors D'oeuvres ~ Choice of three:

Prosciutto Wrapped Asparagus
Rosemary Grilled Scallop Canapé
Roasted Apple Tartlets
Domestic Cheese Display
Sliced Fresh Fruit with Dipping Sauce

Soup/Salad ~ Choice of:

Butternut Squash Soup with Chive Crème Fraiche

OR

Baby Lettuces with Cheddar, Tomato,
Croutons and Maple Vinaigrette

Entrees ~ Choice of two:

Pork Loin Rolo-tini stuffed with Apples and Muenster Cheese
with 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

\$34.95 per person

LIGHTS IN THE VILLAGE

Hors D'oeuvres ~ Choice of three:

Bacon Wrapped Scallops
Wild Mushroom Tartlets
Caprese Crustinis with Basil Oil and Balsamic Glaze
Spicy Pork Canapé
New England Cheese Display

Soup/Salad ~ Choice of:

Cream of Mushroom Soup
Salad of Baby Spinach, Eggs, Green Beans and Red
Onions served with Oil and Vinegar

Entrees ~ Choice of two:

Herb Encrusted Prime Rib
Roasted Turkey
Maple Glazed Salmon Filet

Dessert:

Chocolate Soufflé Cake with a Chocolate Covered
Strawberry

\$39.95 per person

DECK THE HALLS

Hors D'oeuvres ~ Choice of three:

Baked Brie with Assorted Nuts and Jellies
Crab Stuffed Crimini Mushrooms
Sweet Potato Shooters with Candied Nuts
Rare Sliced Tenderloin on Brioche Crustini
with Garlic Aioli
Imported Cheese Display

Soup/Salad ~ Choice of:

New England Clam Chowder
Baby Arugula Salad with Blue Cheese Crumbles, Candied
Walnuts and Bacon served with a White Balsamic
Vinaigrette

Entrees ~ Choice of two:

Lamb with Fresh Rosemary and Goat Cheese
Grilled Swordfish with Cognac Peppercorn Sauce
Cashew Encrusted Statler Breast of Chicken with Medira
Cream Sauce

Dessert:

Trio of Crème Brulee

\$49.95 per person

SNOWY SEAS

Stationary Hors D'oeuvres ~ Choice of two:

Baked Brie with Assorted Nuts and Jellies

Sliced Fruit with Dipping Sauce

Vegetable Platter with Garlic Herb Dip

Antipasto Classico Display

Imported Cheese Display

Passed Hors D'oeuvres ~ Choice of four:

Any passed hors d'oeuvres listed on the previous holiday menus or:

Truffle Mac-n-Cheese

Chicken Satay with Peanut Sauce

Carbonara Risotto Cake

Mini Crab Cakes

Bacon Wrapped Scallops

Pulled Pork Cannoli

Fried Artichoke and Goat Cheese

Stations:

Prime Rib, Pork Steamship, Baked Ham or Turkey

Carving Station

Pasta or Mashed Potato Station

Soup and Salad Station

(Any soup or salad offered on the holiday menus)

Dessert:

Assorted Bars and Truffles Accompanied by Coffee and

Tea Service

\$49.95 per person