



2009
HOLIDAY RECEPTION-STYLE
DINNER PACKAGE

Selection of Four Butler Passed Hors d'Oeuvres

- Pub Skins** potato skins fried golden brown topped with bacon bits and cheddar cheese
- Quesadilla** grilled chicken, cheddar cheese, jalapeño and tomato in a flour tortilla
- Crisp Mozzarella Sticks** served with our delicious tomato and basil sauce
- Chicken Fingers** tender chicken, lightly breaded and fried crispy, served with honey mustard sauce
- Miniature Beer Battered Fish and Chips** served with a malt vinegar aioli and a splash of lemon
- Crusty Olive Focaccia** miniature pizzas
- Roasted Mushrooms** stuffed with feta cheese, spinach and bacon
- Beef Tenderloin** on crisp focaccia with a red Anaheim chili aioli
- Seared Chicken and Coconut Fritters** with a pineapple dipping sauce
- Grilled Chicken** with a cranberry chestnut compote on toasted pita points
- Spinach and Feta Cheese Strudel** layered in a crispy phyllo pastry
- Tomato and Avocado Salsa** on a grilled red chili tortilla
- Crisp Eggplant and Goat Cheese Empanadas** with sun-dried tomatoes

Selection of Two Carving Stations*

- Maple Roasted Turkey** with cranberry chutney, sage stuffing, Dijon mustard, gravy and assorted rolls
- Apple Wood Smoked Ham** with cloves and pineapple served with maple mustard and assorted rolls
- Fresh Herb, Garlic and Pepper-Crusted Chateaubriand of Beef**
 - Beef tenderloin served with a wild mushrooms and red wine reduction, fresh ground horseradish, Dijon and whole grain mustard and assorted rolls
- Norwegian Salmon and Halibut** in puff pastry with lemon-thyme champagne sauce

Selection of Two Station Accompaniments

- Mesclun Greens** with garden fresh vegetables and a champagne vinaigrette
- Caesar Salad** the traditional preparation of romaine, parmesan cheese and herbed croutons in the classic dressing
- Tuscan Roasted Vegetables** marinated with virgin olive oil, fresh herbs and balsamic vinegar
- Roasted & Caramelized Butternut Squash** with brown sugar, butter and a hint of cinnamon
- Oven-Roasted Red Jacket Potatoes** seasoned with fresh herbs
- Roasted Shallot Mashed Potatoes** creamy red bliss potatoes with slow roasted shallots
- Mashed Brown Sugar Sweet Potatoes** with a hint of maple syrup
- New-England Potato Gratin** oven-baked with heavy cream and a hint of nutmeg

Selection of One Specialty Station*

Pasta Station – Selection of Two:

- Cheese Tortellini with broccoli in a pecorino cream sauce
- Penne with tomato basil sauce and grated parmesan cheese
- Tri-colored rotini with artichokes, red peppers and tomatoes in pesto
- Orecchiette with sautéed baby spinach and tomatoes in a roasted garlic sauce
- Fusilli with an eggplant carbonara
- Farfalle with sun-dried tomatoes, goat cheese and black olives

Incredible Burger Station

Ground beef, turkey, and vegetarian burgers grilled to perfection. Served with a variety of rolls, cheeses, tomatoes, lettuce, red onion and pickles. Accompanied by French fries, onion rings and potato chips.

Soup Station

- Traditional New England Clam Chowder fresh clams, Maine potatoes and bacon in a rich creamy base
- Lobster Bisque fresh lobster meat and sweet sherry in a velvety broth
- Corn Chowder sweet corn, red peppers in a rich creamy base

Two Hour Open Bar

Cheers Beer, House Wines, Well Beverages, and Non-Alcoholic Beverages
(Martinis and Multiple Liquor Drinks Not Included)

\$90 per person

INCLUSIVE of 15% service charge, 5% taxable administrative fee and 7% State & Local tax

Valid for event dates between December 1, 2009 and January 31, 2010

Prices are per person; Minimum of 30 guests

*Requires a Chef (\$85 per chef)

Event space determined by group size and availability

Upgrades and additions available. Please contact your sales manager for more details.

Upgrades and additions are subject to 15% service charge, 5% taxable administrative fee and 7% State & Local tax