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WHAT A
MENU



2017



holiday package

Starting at \$67.00++ per person mid-week and \$80.00++ per person Friday & Saturday Evenings*

cocktail hour

Holiday Cheer

please select one greeting station cocktail | includes Sparkling Water garnished with fresh lemon and lime

“Cheers in a Glass” | Chilled Prosecco, Raspberry Vodka, Splash of Cranberry

“Mistletoe” | Bourbon and Cognac, Lemon Juice, Simple Syrup, Blackberries

“Snowball Martini” | Vanilla Vodka, Malibu Rum, Coco Lopez, Colored Sugar Rim

(*groups under 40 guests, holiday cheer cocktail will be available at the bar, rather than a greeting station)

Butler Passed Hors d'Oeuvres

please select four of the following:

Bacon and Smoky Blue Cheese Wrapped Tenderloin

Lamb Lollipop with Minted Tomato Jam

Potato Latke with Chive Sour Cream

Korean BBQ Chicken Satay with Cucumber Raita

Grilled Shrimp Toast with Sweet Pepper and Yellow Tomato Relish

Crispy Tuna Tortilla, Fire Roasted Lime Salsa, Cilantro Crema

Seasonal Farm Fresh Table

Deluxe Imported Artisan Platter

Seasonal Fresh Fruit

Roasted Beet Crostini, Goat Cheese

Roasted Root Vegetable and Ancient Grain Salad

Charred Asparagus, Fried Pecorino Crumbs, Shaved Parmesan

Garlic Hummus, Pita Chips

Portobello Mushrooms

Greek Olives

Roasted Cauliflower, Capers, Lemon

Wild Mushroom and Arugula, Flatbread, Shaved Truffle Pecorino

Hearth Baked Breads



dinner service

\$6.00++ increase to offer package as a dinner buffet

salad course

Winter Arcadian

Hearty Lettuces, Red Onion, Radish, Goat Cheese, Dried Cranberries, Lemon Vinaigrette
Hearty Rolls and Whipped Butter

entree course

please select three of the following:

8 oz. Prime NY Strip

Garlic Whipped Potatoes, Honey Glazed Carrots,
Cabernet Demi-Glace

Grilled 6oz. Filet Mignon

Tri-Colored Potato Hash, Asparagus,
Cabernet Demi-Glace

Chicken Parmesan

Pan Fried, Marinara, Fresh Mozzarella,
Tomato Basil Pan Sauce

Rigatoni Bolognese

Pork, Veal, Beef, Heirloom Tomato Sauce, Basil

Ale Brined Roasted Free Range Chicken

Shallot, Carrots, Fingerling Potatoes, Thyme Pan Jus

Grilled Salmon

Yellow Lentil and Basmati, Sauteed Wild Greens,
Champagne Beurre Blanc

Pan Roasted Swordfish Picatta

Cappellini Pie, Asparagus, Lemon Caper White Wine Sauce

Burrata Ravioli

Grated Young Pecorino, Roasted Yellow Basil Sauce

dessert & coffee offerings

Individually Served Dessert

for parties under 40 guests
please select one of the following:

Red Velvet Oreo Cream Trifle

Red Velvet Cake Layered, Oreo Cream Mousse,
Oreo Cookie Crumble

Chocolate Peppermint Pot De Crème

Vanilla Crème Chantilly, Rolled Gaufrettes,
Peppermint Candy Crunch

Cheesecake Mousse Tart

Shortbread Crust, Cranberry Orange Compote,
Candied Pistachios

Coffee, Decaf & Tea Tableside Service

Holiday Dessert Station

parties greater than 40 guests

Red Velvet Oreo Trifle

Chocolate Peppermint Pot De Crème

Cranberry Orange Cheesecake Tartlet

Caramel Pecan Cups

Eggnog Tiramisu

Assorted Holiday Inspired Cookies & Treats

Coffee, Decaf & Tea

Beverage Arrangements

Mid-Week Bar Package

One Hour of Open Beer, Wine & Soda (For one hour of full open bar add \$6.00++ per person)

Friday & Saturday Evening Bar Package*

Five Hours of Open Beer, Wine & Soda (For five hours of full open bar add \$12.00++ per person)

Ask for Additional Bar Arrangements