



2012 HOLIDAY DINNER MENU

Signature Cocktail Passed as Guests Arrive

Please select **one** of the following

Ginger Mojito

Candy Cane Cosmo

Gingerbread Manhattan

Peppermint Pattie Martini

White Chocolate Raspberry Truffle Martini

Butlered Hors d'oeuvres

Tomato bruschetta aged balsamic, shaved Parmigiano Reggiano on crostini

Mustard Chicken Salad phyllo cup

Artichoke Heart roasted red peppers, shaved Parmigiano Reggiano

Jumbo shrimp pomegranate cocktail sauce

Prosciutto, Fig, Goat Cheese flat bread

Reception Display

Mediterranean spreads and vegetable crudités display

First Course

Soup du Jour

Mixed Green Salad

Seasonal greens, chevre, candied Macadamia nuts, peppermint vinaigrette

Entrée

Truffle Boursin Stuffed Chicken

Wild mushroom couscous, oven dried tomato emulsion

Herb Encrusted Salmon

Fingerling potato confit, haricot verts, citrus mojo

Butternut Squash Risotto

Rainbow Swiss chard, golden raisins, pine nuts, cinnamon froth

Upgrade Option \$10 per person

Certified Angus Beef Filet Mignon

Roasted garlic mash, grilled asparagus, sour cherry demi-glace

Dessert

The Water Wheel

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Pumpkin Mousse

Pumpkin seed brittle, gingerbread biscotti

Includes Regular/Decaffeinated Coffee and Tea

Specialty Bar (Available for \$35 per person for four hours)

Deluxe brand cocktails, red and white wine, domestic, imported and seasonal beer

\$65.00 per person

15 Guest Minimum

The above prices are subject to 8% sales tax, 10% liquor tax (liquor only), and 20% service charge. Menu subject to change.



2012 HOLIDAY RECEPTION MENU

Signature Cocktail Passed as Guests Arrive

Please select **one** of the following

Ginger Mojito

Candy Cane Cosmo

Gingerbread Manhattan

Peppermint Pattie Martini

White Chocolate Raspberry Truffle Martini

Butlered Hors d'oeuvres

Tomato bruschetta aged balsamic, shaved Parmigiano Reggiano on crostini

Mustard Chicken Salad phyllo cup

Artichoke Heart roasted red peppers, shaved Parmigiano Reggiano

Jumbo shrimp pomegranate cocktail sauce

Prosciutto, Fig, Goat Cheese flat bread

Reception Display

Mediterranean spreads and vegetable crudité display

Salad Station

Served with fresh rolls

Mixed Green Salad

Seasonal greens, chevre, candied Macadamia nuts, peppermint vinaigrette

Carving Station

Please select **one** of the following

Steamship Leg of Lamb apricot jam

Slow Roasted Prime Rib horseradish cream sauce

Holiday Ham cherry bourbon glaze

Maple Syrup Brined Free-ranged Turkey Breast orange-cranberry chutney

Pasta and Risotto Station

Please select **one** of the following

Candied Sweet Potato Gnocchi marshmallow brulee, pineapple chips

Penne fresh herbs, garlic, plum tomato sauce

Wild Mushroom Risotto roasted red peppers, petit pois, shaved Parmigiano Reggiano

Dinner Station

Please select **one** of the following

Medallions of Beef warm black cherry W-1 sauce

Chilean Sea Bass caramelized pear beurre blanc

Truffle Boursin Stuffed Chicken sundried tomato emulsion

Herb Encrusted Salmon citronette

Sides

Please select **two** of the following

Garlic mashed potatoes

Roasted new potatoes

Vegetable medley

Swiss chard and butternut squash

Dessert and Coffee Station

Selection of Holiday Desserts, Mini Cupcakes, and Cookies

Specialty Bar (Available for \$35 per person for four hours)

Deluxe brand cocktails, red and white wine, domestic, imported and seasonal beer

\$75.00 per person

25 Guest Minimum

The above prices are subject to 8% sales tax, 10% liquor tax (liquor only), and 20% service charge. Menu subject to change.