

Holiday Party Packages

Cocktail Party

\$35.00 p/p

Includes:

Cheese and Crudité Table
Choice of Five (5) Butler Passed
Hors D'oeuvres
Holiday Mini Dessert Table

Plated Lunch or Dinner

\$55.00 p/p

Includes:

Cheese and Crudité Table or
Antipasto Table
Choice of One (1) Soup OR Salad
Choice of Two (2) Entrees
Choice of One (1) Plated Holiday
Dessert or Holiday Dessert Table

Lunch or Dinner Buffet:

\$45.00 p/p

Includes:

Cheese and Crudité Table
Choice of One (1) Salad
Choice of Two (2) Entrees
Choice of One (1) Pasta, One (1) Sauce,
& One (1) Protein
Choice of One (1) Starch
Choice of One (1) Vegetable
Holiday Mini Dessert Table

Dinner Stations

\$50.00 p/p

Includes:

Cheese and Crudité Table OR
Antipasto Table
Choice of Three (3) Butler Passed
Hors D'oeuvres
Choice of Three (3) Action Stations
Holiday Mini Dessert Table

All weekend events are subject to a food, beverage, and decor minimum of \$1,800 before tax and service charge.

All packages include a three (3) hour event time and choice of holiday linen.

Outside food/dessert is strictly prohibited with the exception of special occasion cakes sourced from a licensed bakery.

Weekend dates are released for bookings 5 months prior to the event date.

All prices are subject to 20% service charge and 7.35% CT sales tax.

All prices reflect a cash or check discount, a convenience fee may apply for other payments.

Hors D'oeuvres

Baked Brie Bites

with wild berry glaze

Vegetable Spring Rolls

with sweet and sour sauce

Spanakopita

(spinach and feta cheese in filo dough)

Pulled Pork and Coleslaw Sliders

Coconut Crusted Chicken Tenders

with pineapple ginger sauce

Alligator Bites

with Cajun remoulade

Bacon Wrapped Scallops

with lemon curd

Philly Cheesesteak Empanadas

Mini Reubens

with Thousand Island dressing

Classic Bruschetta

with herb whipped ricotta on a crostini

Tuna Tartare

*with cucumber, scallions, sesame,
and soy in a wonton cup*

Roasted Tenderloin

*with grilled filet mignon
and horseradish cream on a crostini*

Chili and Lime Grilled Beef Skewers

with chimichurri

Pigs in a Blanket

*with spicy mustard, ketchup
and cheddar ale dipping sauce*

Maple Candied Bacon

Crab Rangoon

with sweet and sour sauce

Polenta Nest

with bolognese and parmesan

Mini Tostadas

with chorizo, green apple salsa & queso fresco

Chicken and Bacon Phyllo Bakes

with avocado ranch

Fig & Goat Cheese Tartlets

with honey

Coconut Crusted Shrimp

with orange chili sauce

Caramelized Leek and Goat Cheese Bruschetta

Goat Cheese Stuffed Dates

wrapped in basil and Serrano ham

Mac n' Cheese Fonduta Bites

with marinara sauce

Mini Baked Potatoes

with sour cream and cheese

Buffalo Chicken Bites

with ranch dipping sauce

Asian Meatballs

with soy glaze

Barbecued Bourbon Chicken Skewers

Chicken Empanadas

Italian Meatballs

with marinara sauce

Sautéed Shrimp and Crispy Cheddar Grits

Chicken Yakitori Skewers

with garlic ginger soy sauce

Asian Beef Skewers

with teriyaki sauce

Maple Roasted Sweet Potato Wonton

with espresso bourbon crema

Crispy Shrimp

with a sweet and spicy sauce

Soup & Salad

New England Clam Chowder
*with fresh clams, potato, celery,
onion, bacon and cream*

French Onion
*with caramelized onions, beef broth and
homemade croutons topped with gruyere cheese*

Smoked Tomato Bisque
*with heirloom tomatoes, fresh herbs,
grilled cheese croutons and basil oil*

Chilled Gazpacho
*with heirloom tomatoes, cucumbers,
peppers and fresh herbs*

Roasted Corn Chowder
*with roasted sweet corn, onion, celery
and cream topped with fresh crab*

Cream of Wild Mushroom
with wild mushrooms, shallots and cream

Italian Wedding
*with acini di pepe, fresh escarole
and mini Italian meatballs*

Butternut Squash
*with crisp apples, apple cider, applewood
smoked bacon, fresh herbs and cream*

Mixed Berry
*Baby spinach with fresh strawberries,
raspberries & blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette*

Caprese
*Mixed greens, vine-ripe tomato,
fresh buffalo mozzarella, basil, basil oil
and aged balsamic vinegar*

Classic Caesar
*Romaine hearts, garlic parmesan croutons,
parmesan cheese and Caesar dressing*

Poached Pear
*Mixed greens with manchego cheese, spiced
candied walnuts and champagne vinaigrette*

Baby Spinach
*with applewood smoked bacon, crumbled
blue cheese, pear tomatoes and
basil balsamic vinaigrette*

Watermelon Salad
with baby arugula, watermelon, crumbled feta,
fresh mint and citrus vinaigrette*

Garden Salad
*Mixed greens, cucumber, red onion, pear
tomatoes, carrots, croutons and house dressing*

Greek Salad
*Romaine lettuce, feta cheese, red onion,
kalamata olives, tomato, cucumber,
pepperoncini and Greek dressing*

Autumn Salad
*baby winter greens, maple roasted butternut
squash, pomegranate arils,* toasted pepitas,
crumbled goat cheese, chipotle cinnamon candied
pecans and maple citrus vinaigrette*

* indicates seasonal item—watermelon available May-September & pomegranate available October-January

Buffet Entrees

Balsamic Grilled Flank Steak

with wild mushroom port reduction

Braised Beef Brisket

with smoky barbeque sauce

Corned Beef Brisket

with whole grain mustard

Pepper-Crusted Flat Iron Steak

with red wine demi

Braised Beef Short Rib

with cabernet and fresh herbs

Beef Lasagna

with béchamel cream

Beef or Chicken Fajitas

with warm tortillas, peppers,
onions, salsa and sour cream

Chicken or Veal Marsala

with wild mushroom marsala sauce

Chicken or Veal Parmesan

with marinara sauce and mozzarella cheese

BBQ Pulled Pork

with apple cider coleslaw

Dijon Herb-Crusted Pork Tenderloin

with wild mushroom jus

Chorizo & Spinach-Stuffed Pork Tenderloin

with mango chutney

Brown Sugar Virginia Ham

with pineapple and dried cherry chutney

Grilled Bone-In Pork Chop

with red wine demi

Teriyaki Pork Tenderloin

with shitake mushroom sweet and sour sauce

Chicken Cacciatore

with peppers and onions

Chicken and Waffles

with maple brown sugar butter

Southern Buttermilk Fried Chicken

with cornbread and gravy

Chicken Piccata

with lemon butter caper sauce

Grilled Chicken

with sweet barbeque sauce

Roasted Turkey Breast

with giblet gravy and cranberry sauce

New England Style Fish n' Chips

with tartar sauce and fresh lemon

Pan-Seared Salmon

with orange glaze

Baked Cod

with lemon thyme sauce

Plated Entrees

Grilled Filet Mignon

whipped potatoes, roasted asparagus, wild mushrooms, Cipollini onions, pear tomatoes and port reduction

New York Strip Steak

fingerling "tostones", seasonal vegetables and chimichurri sauce

Grilled Boneless Rib Eye

whipped purple sweet potatoes, seasonal vegetables and cremini-espreso cream sauce

Maple Cider Glazed Bone-In Pork Chop

with cornbread stuffing and seasonal vegetables

Pistachio Crusted Rack of Lamb

duck fat confit potatoes, roasted asparagus and pistachio rosemary pesto

Pan-Seared Salmon

roasted fingerling potatoes, brussels sprouts, candied parsnips and cognac green peppercorn sauce

Whole Steamed Lobster

*served out of the shell
whipped potatoes, seasonal vegetables
and lemon thyme beurre blanc
(additional \$10 per person)*

Surf & Turf

*1/2 steamed lobster out of the shell and 6 oz. grilled filet,
whipped potatoes, and seasonal vegetables topped with lemon thyme beurre blanc and port reduction
(additional \$5 per person)*

Seasonal Ravioli

Jumbo Sea Scallops

with lemon leek risotto, roasted asparagus and blood orange gastrique

Pepper Crusted Ahi Tuna

gingered jasmine rice, baby Bok Choy and Shitake sweet & sour jus

Grilled Swordfish

wild rice pilaf, seasonal vegetables and puttanesca sauce

Grilled Mahi Mahi

jasmine rice pilaf, seasonal vegetables and tropical fruit salsa

Pan Roasted Chicken Breast

creamy polenta, baby carrots, beets and gorgonzola cream sauce

Grilled Chicken

butternut squash and sweet potato au gratin, baby carrots, cipollini onions and thyme chicken jus

Pan-Seared Duck Breast

citrus cous cous, seasonal vegetables and orange cranberry chutney

Roasted Balsamic Glazed

Portabella Mushroom

red pepper quinoa, seasonal vegetables and roasted red pepper coulis

Capellini Pasta

with roasted tomatoes and basil pesto

Starch Options

Herb-Roasted Red Bliss Potatoes

Roasted Garlic Whipped Potatoes

Mashed Purple Sweet Potatoes

Potatoes Au Gratin

Lemon Thyme Basmati Rice Pilaf

Asian Stir Fried Rice

Wild Rice Pilaf

Moroccan Couscous

Spinach and Parmesan Risotto

Cheese Tortellini or Ravioli

Loaded Potato Bar available for an
additional \$5/pp

Vegetable Options

Sautéed Green String Beans

Roasted Summer Squash Medley

Grilled Asparagus and Cipollini Onions

Steamed Broccoli and Cauliflower

Broccoli Rabe and Baby Carrots

Candied Parsnips and Carrots

Sautéed Spinach and Roasted Garlic

Maple Roasted Acorn Squash

Pasta, Sauce, and Meat Options

Penne, Spaghetti, Ziti, Fettuccine, Cappellini, Cheese Ravioli, Cheese Tortellini or Mushroom Ravioli

Marinara Sauce, Bolognese Sauce, Alfredo Sauce, Garlic Butter Sauce or Mushroom Ragu Sauce

Italian Sausage, Meatballs, Ground Beef or Grilled Chicken

Dessert Options

Inquire with our In-House Pastry Chef on Seasonal Offerings
for a Plated Dessert Option!

Action Stations

Asian Stir Fry

Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies

Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken

Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

Sushi

An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks

Grilled Cheese

Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread served warm with tomato bisque, butternut squash, and chicken noodle soup

Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions

Carving Stations

Oven Roasted Turkey Breast

with fresh rolls, cranberry chutney, gravy and stone ground mustard

Brown Sugar Virginia Honey Ham

with pineapple chutney

5-Spice Rubbed Pork Loin

with apple cider coleslaw

Beef Tenderloin

with crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

Prime Rib of Beef

with au jus, horseradish cream and fresh rolls

Bar Options

Cash Bar: Guests pay for drinks upon ordering. No bartender fee.

Consumption Bar: A host tab that is closed at the conclusion of the event.

No bartender fee.

Cash and Consumption Bar Prices:

Domestic Beer/House Wine: \$6

Craft Beer/Cider: \$8

Standard Mixed Drink: \$8 / Premium Mixed Drink: \$10

Standard Martini: \$10 / Premium Martini: \$12

Open Bar Pricing:

1 Hour: \$10 p/p

2 Hours: \$15 p/p

*2.5 Hours: \$17.50 p/p

*Open bars close 30 minutes prior to the event's conclusion.

Décor Upgrades

- Votive Candles on Guest Tables (glass holders and votives): \$1 per candle
- 3-Tier Cylinder Vases with Floating Candles: \$20 per table +\$8 for 12x12” mirror base
 - Plain Burlap Table Runners: \$5 per table
 - Burlap with Lace Table Runner: \$8 per table
 - Colored Table Runners: \$5 per table
 - Tying the Cocktail Table Linen: \$35
 - Photobooth Backdrop: \$100
- Wooden Lantern Centerpiece with Votive Candles: \$15 per table
 - Colored Chargers: \$2 per person

Other holiday décor upgrades available upon request.

Let us know what your vision is, and we will provide you with a quote!