

Holiday Plated Dinner Package

\$55 per Person ++

Includes one passed hors d'oeuvres, warm rolls and butter, coffee, and tea service.

Hors D'Oeuvres Options:

(Select One) Smoked Salmon Canape, Crème Fraiche, Chive Proscuitto Wrapped Asparagus Spanakopita Triangles (Spinach Pie)

Starter

(Select one)

Winter Salad
Mesclun greens, Dry cherries, Candied walnuts, Crispy Goat cheese Quenelle
Choice of Raspberry or Balsamic vinaigrette

or

Butternut Squash Soup with Crème Fraiche

Entrees

(Select two entrée options)

Faroe Island Salmon Rosette with Lobster Cognac Sauce
Chicken Piccata, Roasted Yukon, Asparagus
Braised Short Rib, Whipped Garlic Potatoes, Asparagus, Red Wine Demi-Glace
Herb Crusted Rack of Lamb (+\$10 per person)
Goat cheese & Breadcrumb Stuffed Heirloom Tomato
Cheese & Breadcrumb Stuffed Heirloom Tomato

Dessert

Chocolate Cake with Raspberry Coulis

Please note a Service Charge of 22% and 6% Sales Tax will be added to all food and beverage orders.

Holiday Buffet Dinner Package

\$65 per Person ++

Includes one passed hors d'oeuvres, warm rolls and butter, coffee, and tea service.

Hors D'Oeuvres Options:

(Select One) Smoked Salmon Canape, Crème Fraiche, Chive Proscuitto Wrapped Asparagus Spanakopita Triangles (Spinach Pie)

Starter

Winter Salad Mesclun greens, Dried cherries, Candied walnuts, Goat Cheese Choice of Raspberry or Balsamic vinaigrette

> Classic Caesar Garlic Croutons, Parmesan, Caesar Dressing

Entrees

(Select two entrée options)

Faroe Island Salmon Rosette with Lobster Cognac Sauce Chicken Marsala, Mushroom and Wine Sauce Sliced Beef Tenderloin, Red Wine Demi-Glace Ricotta, Fontina and Parmesan Cheese Ravioli Herb Crusted Rack of Lamb (+\$10 per person)

Accompaniments

(Select two sides)

Yukon Gold Whipped Potatoes Pommes Au-Gratin Roasted Asparagus Spicy Harissa Carrots

<u>Dessert</u>

Assorted Cakes and Pies

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