



Holiday Family Style

\$31.00 PER PERSON

APPETIZER (CHOICE OF ONE)

*Garden Salad, Caesar Salad, Fruit Cup with Sorbet, Soup of the Day,
or Clam Chowder (add \$1.50)*

SLICED ROAST BEEF

served with gravy &

ROASTED TURKEY BREAST

served with sausage, sage, and cranberry stuffing and gravy

ACCOMPANIMENT (CHOICE OF ONE)

Mashed, Garlic Mashed, Roasted Red Bliss, or Salloped

VEGETABLE (CHOICE OF ONE)

*Honey Glazed Baby Carrots, Corn in Butter Sauce, Green Beans, or
Butternut Squash*

DESSERT STATION

Holiday Trifle with Assorted Mini Pastries and Holiday Cookies

**ALL DINNERS SERVED WITH FRESH BAKED
ROLLS AND COFFEE**

*All pricing includes tax, service fee, and a private bartender for your
event. 40 adult guests minimum required.*



HOLIDAY DINNER BUFFET

\$31.00 PER PERSON

ALL PRICING INCLUDES TAX, SERVICE FEES, AND A PRIVATE BARTENDER FOR YOUR EVENT. 40 ADULT GUESTS MINIMUM REQUIRED

APPETIZER (CHOICE OF ONE)

GARDEN SALAD, CAESAR SALAD, FRUIT CUP WITH SORBET, SOUP OF THE DAY OR CLAM CHOWDER (ADD \$1.50)

ADD CHEF CARVED ROAST BEEF \$36.00 PER PERSON

ENTREES (CHOICE OF TWO)

BAKED STUFFED CHICKEN
CHICKEN MARSALA SERVED WITH RICE PILAF
CHICKEN PICATTA
SLICED TURKEY BREAST (WITH SAUSAGE AND CRANBERRY STUFFING)
ROAST PORK
BAKED HADDOCK
CRABMEAT STUFFED SOLE
SEAFOOD NEWBURG WITH PUFF PASTRY
BAKED STUFFED SHELLS
BAKED CHEESE LASAGNA
BROCCOLI & PENNE IN AN ALFREDO SAUCE

ACCOMPANIMENT (CHOICE OF ONE)

MASHED, GARLIC MASHED, ROASTED RED BLISS, SCALLOPED

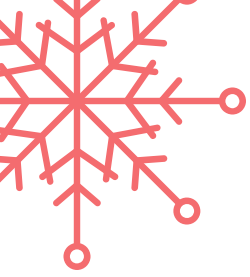
VEGETABLE (CHOICE OF ONE)

CORN IN BUTTER SAUCE, HONEY GLAZED BABY CARROTS, GREEN BEANS, OR BUTTERNUT SQUASH

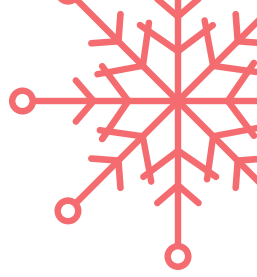
DESSERT STATION

HOLIDAY TRIFLE WITH ASSORTED MINI PASTRIES, HOLIDAY COOKIES, AND COFFEE AND TEA STATION





HOLIDAY DINNER MENU



APPETIZER (CHOICE OF ONE)

GARDEN SALAD, CAESAR SALAD, CAPRESE SALAD, SOUP OF THE DAY, OR CLAM CHOWDER (\$1.50 ADDITIONAL)

ACCOMPANIMENT (CHOICE OF ONE)

BAKED POTATO, MASHED, GARLIC MASHED, ROASTED RED BLISS, OR RICE PILAF

VEGETABLES (CHOICE OF ONE)

HONEY GLAZED CARROTS, CORN IN BUTTER SAUCE, GREEN BEANS, OR BUTTERNUT SQUASH

DESSERT (CHOICE OF ONE)

STRAWBERRY SHORTCAKE, APPLE CRISP, LEMON CREAM, CHOCOLATE LAYER CAKE, WHITE CHOCOLATE RASPBERRY CAKE, YOUR SPECIAL OCCASION CAKE

COFFEE SERVED WITH DESSERT

ALL DINNERS SERVED WITH FRESH BAKED ROLLS

SUBJECT TO 20% ADMINISTRATIVE FEE AND 7% MEALS TAX. MINIMUM OF 40 ADULT GUESTS REQUIRED.

ENTREES (CHOICE OF TWO)

BAKED HADDOCK \$22.95

FRESH CUT 100Z FILET BAKED IN WHITE WINE LEMON AND BUTTER WITH OUR OWN SEASONED RITZ CRACKER CRUMB TOPPING

BAKED STUFFED CHICKEN \$21.95

BONELESS BREAST WITH OUR OWN SAUSAGE AND SAGE STUFFING BAKED AND SERVED WITH PAN GRAVY

PRIME RIB \$29.95

SEASONED THEN SLOW OVEN ROASTED, 100Z CUT AND SERVED WITH AU JUS

CHICKEN CORDON BLEU \$21.95

BONELESS BREAST OF CHICKEN STUFFED WITH VIRGINIA BAKED HAM AND SWISS CHEESE, LIGHTLY COATED WITH PANKO BREAD CRUMBS THEN BAKED AND TOPPED WITH OUR SUPREME SAUCE

CRABMEAT STUFFED SOLE \$23.95

TWIN 40Z FILETS STUFFED WITH OUR OWN FRESH CRAB MEAT STUFFING BAKED AND SERVED OVER A BED OF LOBSTER CREAM SAUCE

SURF N TURF \$34.95

A 100Z TOP SIRLOIN STEAK AND TWO JUMBO CRAB MEAT STUFFED SHRIMP SERVED OVER A BED OF LOBSTER CREAM SAUCE

OVEN ROASTED TURKEY BREAST \$21.95

OVEN ROASTED TURKEY SERVED WITH OUR OWN SAUSAGE, SAGE, AND CRANBERRY STUFFING WITH PAN GRAVY