

Holiday Plated Dinner

Stationary Appetizer during Cocktail Hour – *Select One*

Mezza Platter *Hummus, Babaganoush, Feta, Kalamata Olives*
Hot Spinach & Artichoke Dip *served with Pita triangles*

Soup or Salad – *Select One*

Butternut Apple Bisque • Baked French Onion Soup • New England Clam Chowder

Salads – *Select One*

Caesar Salad - *Crisp Romaine, Cheese and Croutons*

Fresh Garden Salad - *Tomatoes, Cucumber, Onion, Croutons with Ranch Dressing*

Cru Chopped Salad - *Select Greens, Crumbled Blue Cheese, Apples, Pears, Pecans with Maple Vinaigrette*

Entrées – *Select One or Two**

Fresh Grilled Salmon Filet *Lemon Dill Sauce, Rice Pilaf and Vegetable Medley* **\$35**

Baked Stuffed Seafood Medley *Scrod, Scallops, Shrimp and Lobster Topped with Seafood Stuffing, Rice and Vegetable Medley* **\$36**

Chicken Piccata *Lemon Caper Sauce, Rice Pilaf and Vegetable Medley* **\$35**

Chicken Julia *Roulades filled with Seafood Stuffing, Lobster and Spinach, sauced with Lobster Bordelaise* **\$40**

Breast of Chicken Caprese *Prosciutto, Tomato, Fresh Mozzarella and Pesto* **\$35**

Grilled Flat Iron Steak *Mushroom Sauce, Roasted Fingerling Potatoes and Vegetable Medley* **\$36**

Slow Roasted Prime Rib au jus *Roasted Fingerling Potatoes and Asparagus* **\$38**

Surf & Turf *Petite Filet Mignon and Baked Stuffed Shrimp, Roasted Potatoes, Asparagus* **\$48**

Grilled Portabella & Vegetable Stack *Asparagus, Peppers, Zucchini and Summer Squash, topped with fresh Parmesan* **\$30**

**If two entrees are chosen, the higher priced entrée prevails*

Desserts – *Select One*

Baked Apple Crisp with whipped cream, **Carrot Cake, Pecan Tart, or Chocolate Cake**
Holiday Cookies and Mini Pastries on each table, *\$3 per person additional*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas