

Plated Dinner 1

\$27.00 per person

(Choose one soup or salad)

Classic Caesar Salad

Focaccia croutons and shaved Parmesan cheese

Or

Butternut Squash Bisque

(Choose two)

Grilled North Atlantic Salmon Filet

Lemon caper beurre blanc, Basil parmesan rice,

Winter vegetable medley

Or

Braised Beef Tips

Mushrooms, pearl onions, tomatoes, rosemary red wine sauce

With basil parmesan rice

Or

Chicken Penne Florentine

Spinach, onions, roasted red peppers, bacon, cream and garlic

Dessert Duo

Peppermint Crème Brulée & Caramel Flan Cheesecake

Holiday Cookies

Coffee Service

Plated Dinner 2

\$32.00 per person

(Choose one soup or salad)

Classic Caesar Salad

Focaccia croutons & shaved Parmesan cheese

Or

Mixed greens with assorted dressings

Or

Butternut Squash Bisque

(Choose two options)

Rosemary Braised Beef Short Rib

Red wine jus, herb goat cheese potatoes
& seasonal vegetables

Or

Provencal Roasted Chicken Breast

Wild mushroom ragout, herb goat cheese potatoes
& seasonal vegetables

Or

Shrimp Penne in Pesto Cream

With seasonal Vegetables

Dessert Duo

Peppermint Crème Brulée

&

Chocolate Mousse Cup with Fresh Raspberries

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**Holiday Cookies
Coffee Service**

Plated Dinner 3

\$37.00 per person

(Choose one option soup or salad)
Butternut Squash or Lobster Bisque Soup

Or

Cranberry Mix Green Salad

Mix Greens, candied walnuts, red onions, goat cheese,
Dark balsamic dressing & sundried cranberries

Or

Baby Spinach Salad

With bleu cheese, almonds, red onion, and maple Dijon vinaigrette

(Choose two options)

Spiced Apple Cider Pork Tenderloin

Apple rosemary glaze, boursin whipped potatoes &
Seasonal vegetables

Or

Wild Mushroom Dusted Beef Filet

Truffle demi, boursin whipped potatoes &
Seasonal vegetables

Or

Shrimp and Scallop Duet

Roasted pepper basil cream, boursin whipped potatoes &
Seasonal vegetables

Holiday Dessert Sampler

Hazelnut Crème Brulée, White Chocolate Carrot Cake
& Chocolate dipped Strawberry

**Holiday cookies
Coffee Service**