



2022 Holiday Event Menu



Hot Hors D'oeuvre Priced Per Person

- Chicken Satay- \$5.00 per person
Thai peanut sauce, fresh scallions
- Spinach Artichoke Dip- \$3.50 per person
Toasted baguette
- Bacon Wrapped Shrimp- \$7.00 per person
Maple-Dijon sauce
- Fried Goat Cheese-\$4.50 per person
Tarragon infused honey
- Crab Cakes-\$6.50 per person
Siracha Aioli

Cold Hors D'oeuvre Priced Per Person

- Crab Salad Filo \$6.00 per person
Citrus, fresh herb, lump crab
- Cucumber Bite- \$3.00 per person
Herb cream cheese
- Beef Tenderloin Crostini- \$5.00 per person
Roasted red pepper, horseradish cream cheese
- Caprese Skewers- \$3.00 per person
Cheese tortellini, cherry tomato, fresh mozzarella
- Ahi Tuna Wantons- \$4.00
Grilled ahi, crispy wonton, wasabi aioli

Breads and Spreads Grazing Table- Begins at \$22 per person

Silver Package

Buffet: \$35.00 Per Person
Plated: \$45.00 Per Person

Choose two from the following options.
Includes house salad, handmade rolls with butter, mashed potatoes, and a seasonal vegetable

- Lemon and herb marinated chicken breast
- Parmesan Encrusted Haddock Fillet
- Maple Glazed Ham
- Homemade Meatballs with Marinara
- Chicken Piccata

Gold Package

Buffet: \$50.00 Per Person
Plated: \$60.00 Per Person

Choose two from the following options.
Includes house salad, handmade rolls with butter, mashed potatoes, and a seasonal vegetable

- Beef Tenderloin
- Chicken Roulade
- Stuffed Pork Loin
- Chicken Parmesan
- Baked Salmon
- Shrimp Alfredo