

# Holiday Party Packages

## Cocktail Party

**\$35.00 p/p**

### Includes:

Cheese and Crudité Table  
Choice of Five (5) Butler Passed  
Hors D'oeuvres  
Holiday Mini Dessert Table

## Plated Lunch or Dinner

**\$55.00 p/p**

### Includes:

Cheese and Crudité Table or  
Antipasto Table  
Choice of One (1) Soup OR Salad  
Choice of Two (2) Entrees  
Choice of One (1) Plated Holiday  
Dessert or Holiday Dessert Table

## Lunch or Dinner Buffet:

**\$45.00 p/p**

### Includes:

Cheese and Crudité Table  
Choice of One (1) Salad  
Choice of Two (2) Entrees  
Choice of One (1) Pasta, One (1) Sauce,  
& One (1) Protein  
Choice of One (1) Starch  
Choice of One (1) Vegetable  
Holiday Mini Dessert Table

## Dinner Stations

**\$50.00 p/p**

### Includes:

Cheese and Crudité Table OR  
Antipasto Table  
Choice of Three (3) Butler Passed  
Hors D'oeuvres  
Choice of Three (3) Action Stations  
Holiday Mini Dessert Table

All weekend events are subject to a food, beverage, and decor minimum of \$1,800 before tax and service charge.

All packages include a three (3) hour event time and choice of holiday linen.

Outside food/dessert is strictly prohibited with the exception of special occasion cakes sourced from a licensed bakery.

Weekend dates are released for bookings 5 months prior to the event date.

All prices are subject to 20% service charge and 7.35% CT sales tax.

All prices reflect a cash or check discount, a convenience fee may apply for other payments.

# Hors D'oeuvres

- Baked Brie Bites**  
*with wild berry glaze*
- Vegetable Spring Rolls**  
*with sweet and sour sauce*
- Spanakopita**  
*(spinach and feta cheese in filo dough)*
- Pulled Pork and Coleslaw Sliders**
- Coconut Crusted Chicken Tenders**  
*with pineapple ginger sauce*
- Alligator Bites**  
*with Cajun remoulade*
- Bacon Wrapped Scallops**  
*with lemon curd*
- Philly Cheesesteak Empanadas**
- Mini Reubens**  
*with Thousand Island dressing*
- Classic Bruschetta**  
*with herb whipped ricotta on a crostini*
- Tuna Tartare**  
*with cucumber, scallions, sesame,  
and soy in a wonton cup*
- Roasted Tenderloin**  
*with grilled filet mignon  
and horseradish cream on a crostini*
- Chili and Lime Grilled Beef Skewers**  
*with chimichurri*
- Pigs in a Blanket**  
*with spicy mustard, ketchup  
and cheddar ale dipping sauce*
- Maple Candied Bacon**
- Crab Rangoon**  
*with sweet and sour sauce*
- Polenta Nest**  
*with bolognese and parmesan*
- Mini Tostadas**  
*with chorizo, green apple salsa & queso fresco*
- Chicken and Bacon Phyllo Bakes**  
*with avocado ranch*
- Fig & Goat Cheese Tartlets**  
*with honey*
- Coconut Crusted Shrimp**  
*with orange chili sauce*
- Caramelized Leek and Goat Cheese Bruschetta**
- Goat Cheese Stuffed Dates**  
*wrapped in basil and Serrano ham*
- Mac n' Cheese Fonduta Bites**  
*with marinara sauce*
- Mini Baked Potatoes**  
*with sour cream and cheese*
- Buffalo Chicken Bites**  
*with ranch dipping sauce*
- Asian Meatballs**  
*with soy glaze*
- Barbecued Bourbon Chicken Skewers**
- Chicken Empanadas**
- Italian Meatballs**  
*with marinara sauce*
- Sautéed Shrimp and Crispy Cheddar Grits**
- Chicken Yakitori Skewers**  
*with garlic ginger soy sauce*
- Asian Beef Skewers**  
*with teriyaki sauce*
- Maple Roasted Sweet Potato Wonton**  
*with espresso bourbon crema*
- Crispy Shrimp**  
*with a sweet and spicy sauce*

# Soup & Salad

**New England Clam Chowder**  
*with fresh clams, potato, celery,  
onion, bacon and cream*

**French Onion**  
*with caramelized onions, beef broth and  
homemade croutons topped with gruyere  
cheese*

**Smoked Tomato Bisque**  
*with heirloom tomatoes, fresh herbs,  
grilled cheese croutons and basil oil*

**Chilled Gazpacho**  
*with heirloom tomatoes, cucumbers,  
peppers and fresh herbs*

**Roasted Corn Chowder**  
*with roasted sweet corn, onion, celery  
and cream topped with fresh crab*

**Cream of Wild Mushroom**  
*with wild mushrooms, shallots and cream*

**Italian Wedding**  
*with acini di pepe, fresh escarole  
and mini Italian meatballs*

**Butternut Squash**  
*with crisp apples, apple cider, applewood  
smoked bacon, fresh herbs and cream*

## **Mixed Berry**

*Baby spinach with fresh strawberries,  
raspberries & blueberries, crumbled goat cheese,  
honey toasted almonds and berry vinaigrette*

## **Caprese**

*Mixed greens, vine-ripe tomato,  
fresh buffalo mozzarella, basil, basil oil  
and aged balsamic vinegar*

## **Classic Caesar**

*Romaine hearts, garlic parmesan croutons,  
parmesan cheese and Caesar dressing*

## **Poached Pear**

*Mixed greens with manchego cheese, spiced  
candied walnuts and champagne vinaigrette*

## **Baby Spinach**

*with applewood smoked bacon, crumbled  
blue cheese, pear tomatoes and  
basil balsamic vinaigrette*

## **Watermelon Salad**

*with baby arugula, watermelon\*, crumbled feta,  
fresh mint and citrus vinaigrette*

## **Garden Salad**

*Mixed greens, cucumber, red onion, pear  
tomatoes, carrots, croutons and house dressing*

## **Greek Salad**

*Romaine lettuce, feta cheese, red onion,  
kalamata olives, tomato, cucumber,  
pepperoncini and Greek dressing*

## **Autumn Salad**

*baby winter greens, maple roasted butternut  
squash, pomegranate arils,\* toasted pepitas,  
crumbled goat cheese, chipotle cinnamon candied  
pecans and maple citrus vinaigrette*

\* indicates seasonal item—watermelon available May-September & pomegranate available October-January

# Entrees

## **Balsamic Grilled Flank Steak**

with wild mushroom port reduction

## **Braised Beef Brisket**

with smoky barbeque sauce

## **Corned Beef Brisket**

with whole grain mustard

## **Pepper-Crusted Flat Iron Steak**

with red wine demi

## **Braised Beef Short Rib**

with cabernet and fresh herbs

## **Beef Lasagna**

with béchamel cream

## **Beef or Chicken Fajitas**

with warm tortillas, peppers,  
onions, salsa and sour cream

## **Chicken or Veal Marsala**

with wild mushroom marsala sauce

## **Chicken or Veal Parmesan**

with marinara sauce and mozzarella  
cheese

## **BBQ Pulled Pork**

with apple cider coleslaw

## **Dijon Herb-Crusted Pork Tenderloin**

with wild mushroom jus

## **Chorizo & Spinach-Stuffed Pork Tenderloin**

with mango chutney

## **Brown Sugar Virginia Ham**

with pineapple and dried cherry chutney

## **Grilled Bone-In Pork Chop**

with red wine demi

## **Teriyaki Pork Tenderloin**

with shitake mushroom sweet and sour sauce

## **Chicken Cacciatore**

with peppers and onions

## **Chicken and Waffles**

with maple brown sugar butter

## **Southern Buttermilk Fried Chicken**

with cornbread and gravy

## **Chicken Piccata**

with lemon butter caper sauce

## **Grilled Chicken**

with sweet barbeque sauce

## **Roasted Turkey Breast**

with giblet gravy and cranberry sauce

## **New England Style Fish n' Chips**

with tartar sauce and fresh lemon

## **Pan-Seared Salmon**

with orange glaze

## **Baked Cod**

with lemon thyme sauce

## **Starch Options**

Herb-Roasted Red Bliss Potatoes  
Roasted Garlic Whipped Potatoes  
Mashed Purple Sweet Potatoes  
Potatoes Au Gratin  
Lemon Thyme Basmati Rice Pilaf  
Asian Stir Fried Rice  
Wild Rice Pilaf  
Moroccan Couscous  
Spinach and Parmesan Risotto  
Cheese Tortellini or Ravioli

Loaded Potato Bar available for an  
additional \$5/pp

## **Vegetable Options**

Sautéed Green String Beans  
Roasted Summer Squash Medley  
Grilled Asparagus and Cipollini Onions  
Steamed Broccoli and Cauliflower  
Broccoli Rabe and Baby Carrots  
Candied Parsnips and Carrots  
Sautéed Spinach and Roasted Garlic  
Maple Roasted Acorn Squash

## **Pasta, Sauce, and Meat Options**

Penne, Spaghetti, Ziti, Fettuccine, Cappellini, Cheese Ravioli, Cheese Tortellini or Mushroom Ravioli  
Marinara Sauce, Bolognese Sauce, Alfredo Sauce, Garlic Butter Sauce or Mushroom Ragu Sauce  
Italian Sausage, Meatballs, Ground Beef or Grilled Chicken

## **Dessert Options**

Assorted Cookies, Brownies and Dessert Bars  
Assorted Mini Cupcakes  
Peach and Blueberry Cobblers  
Assorted Seasonal Pies  
Mini Dessert Table  
with Crème Brulee, Crème Puffs,  
Éclairs and NY Cheesecake

Please inquire about our in-house cupcake, cookie, and cake options!

# Action Stations

## **Asian Stir Fry**

*Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies*

## **Salad Bar**

*Choose 3 plated salad options and we will create a delectable salad bar*

## **Pasta**

*Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken*

## **Taco Bar**

*Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese*

## **Sushi**

*An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks*

## **Grilled Cheese**

*Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread served warm with tomato bisque, butternut squash, and chicken noodle soup*

## **Loaded Potato Bar**

*Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions*



# Carving Stations

## **Oven Roasted Turkey Breast**

*with fresh rolls, cranberry chutney, gravy and stone ground mustard*

## **Brown Sugar Virginia Honey Ham**

*with pineapple chutney*

## **5-Spice Rubbed Pork Loin**

*with apple cider coleslaw*

## **Beef Tenderloin**

*with crispy onions, port jus, horseradish cream and fresh rolls*

## **Beef Sirloin**

*with caramelized onions, fine herb butter, horseradish cream and mushroom demi*

## **Prime Rib of Beef**

*with au jus, horseradish cream and fresh rolls*

## **Roasted Elk Loin**

*with mashed sweet potatoes and blackberry cognac jus*

# Bar Options

**Cash Bar:** Guests pay for drinks upon ordering. No bartender fee.

**Consumption Bar:** A host tab that is closed at the conclusion of the event.

No bartender fee.

**Cash and Consumption Bar Prices:**

Beer/Wine: \$7

Standard Mixed Drink: \$8

Premium Mixed Drink: \$10

Martini: \$12

**Open Bar Pricing:**

1 Hour: \$10 p/p

2 Hours: \$15 p/p

\*2.5 Hours: \$17.50 p/p

\*Open bars close 30 minutes prior to the event's conclusion.



# *Décor Upgrades*

- Change Color of Greenhouse Lanterns (12): \$150
- Votive Candles on Guest Tables (glass holders and votives): \$1 per candle
  - Colored Polyester Napkins: \$1 per guest
  - 85” Colored Polyester Overlays: \$10 per table
  - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Vases with Floating Candles: \$20 per table +\$8 for 12x12” mirror base
  - Plain Burlap Table Runners: \$5 per table
  - Burlap with Lace Table Runner: \$8 per table
    - Colored Table Runners: \$5 per table
    - Tying the Cocktail Table Linen: \$35
      - Photobooth Backdrop: \$100
  - Wooden Lantern Centerpiece with Votive Candles: \$15 per table
    - Colored Chargers: \$2 per person

*Other holiday décor upgrades available upon request.*

*Let us know what your vision is, and we will provide you with a quote!*