

WINTER LIGHTS MENU

STARTER

Roasted Cauliflower & Kale Salad
Red Onions, Toasted Pine Nuts, Golden Raisins, Shaved Asiago Cheese
Tossed in an Apple Cider Honey Bacon Vinaigrette

...

ENTRÉES

18 Hour Brined Herb Turkey Breast with Brown Gravy
with Red Pepper Cumin Vinaigrette

Spinach & Ricotta Cheese Ravioli
Sautéed Cremini Mushrooms, Carrots, Sweet Corn, Cherry Tomatoes,
Kale and Madeira Wine Sauce Top

...

DESSERT

Pumpkin Spice Cheesecake
Cinnamon-Whipped Cream and Dulce de Leche

\$40 per person
(Plus tax and gratuity)

Coffee or Sport Tea included



FIRESIDE MENU

SOUP TO START

Sweet Potato & Roasted Jalapeno
Crème Fraîche

SALAD

(Please Select One)

Winter Greens

Fuji Apples, Gorgonzola, Candied Pecans, and White Balsamic Vinaigrette

Roasted Cauliflower & Kale Salad

*Red Onions, Toasted Pine Nuts, Golden Raisins, Shaved Asiago Cheese Tossed
in an Apple Cider Honey Bacon Vinaigrette*

ENTRÉES

(Please Select Two)

18 Hour Brined Herb Turkey Breast with Brown Gravy

Creamy Garlic Mashed Potatoes, Brussel Sprouts, and Orange Cranberry Marmalade

Spinach & Ricotta Cheese Ravioli

*Sautéed Cremini Mushrooms, Carrots, Sweet Corn, Cherry Tomatoes, Kale
and Madeira Wine Sauce Topped with Asiago Cheese*

Fresh Seasonal Fish with Blood Orange Beurre Blanc

Sweet Corn and Pea Citrus Risotto, Seasonal Vegetables, and Roasted Grape Relish

Maple Brined Pork Chop

Garlic Thyme Roasted Butterball Potatoes, Winter Squash, and Bourbon Syrup

DESSERT

(Please Select One)

Pumpkin Spice Cheesecake

Cinnamon-Whipped Cream and Dulce de Leche

Chocolate-Espresso Bread Pudding

Bourbon Crème Anglaise

Heirloom Apple Crackle

Salted Caramel Ice Cream and Whipped Cream

\$48 per person

(Plus tax and gratuity)

Coffee or Sport Tea included



HOLIDAY CHEER MENU

APPETIZERS

Caramelized Onion, Thyme and Gruyere Flatbread,
Bacon-Wrappe Brussels Sprouts with Tomato Jam
and Brie and Cranberry Puff Pastry Turnovers

SOUP/SALAD

(Please Select One)

Sweet Potato & Roasted Jalapeno Soup
Creme Fraiche

Roasted Beet & Arugula Salad
rumbled Goat Cheese and Candied Walnuts in a White Balsamic Vinaigrette

ENTRÉES

(Please Select Three)

18 Hour Brined Herb Turkey Breast with Brown Gravy
Creamy Garlic Mashed Potatoes, Brussel Sprouts, and Orange Cranberry Marmalade

Fresh Seasonal Fish with Blood Orange Beurre Blanc
Sweet Corn and Pea Citrus Risotto, Seasonal Vegetables, and Roasted Grape Relish

Maple Brined Pork Chop
Garlic Thyme Roasted Butterball Potatoes, Winter Squash, and Bourbon Syrup

Roasted Prime NY Steak
*Buttermilk & Horseradish Mashed Potatoes, Bacon Brussel Sprouts, and
Cabernet & Truffle Oil Demi*

DESSERT

(Please Select One)

Pumpkin Spice Cheesecake
Cinnamon-Whipped Cream and Dulce de Leche

Chocolate-Espresso Bread Pudding
Bourbon Crème Anglaise

Heirloom Apple Crackle
Salted Caramel Ice Cream and Whipped Cream

\$58 per person *(Plus tax and gratuity)*
Coffee or Sport Tea included



A LITTLE SOMETHING EXTRA...

HOLIDAY BOARD

Brie, Sonoma Goat Cheese, Gorgonzola, Cambozola,
Prosciutto, Genoa Salami, Soppressata,
Dried Fruits, and House-Spiced Nuts served
with Breadsticks and Sliced Breads

Light Snacking
for 20 guests... \$120
for 40 guests... \$200
for 60 guests... \$320

SPECIALTY COCKTAILS

These festive options can be butlered out to your guests
during cocktail hour or served with one of your dinner courses.

Champagne Cocktail
Cranberry & Thyme Sprig
\$12 per person

Mulled Wine
\$12 per person

Spiced Bourbon Cider
\$13 per person

Apple Cider Mocktail
Pomegranate & Thyme Sprig
\$9 per person

(These items require a minimum of 20 servings to order.)

