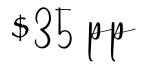


Holiday Venns

Come celebrate a special time of year and wonderful friends and co-workers with us! Any party booked by Nov.1 will have the room fee waived. We will provide a festive atmosphere with holiday décor, scrumptious food and a well stocked bar! Your best choice on the seacoast for a memorable event!

ighting of the //ubb



Choice of 2 Displays:

Hummus Display Vegetable platter with Garlic Herb Dip Baked Brie en Croute

House Salad

Choice of 2 Entrees:

Oven Roasted Chicken

Char Grilled Hanger Steak

Baked Haddock with a Dill Cream Sauce

Dessert:

Warm Blueberry Crisp with Fresh Whipped Cream

Linter Donderland

\$40 pp Choice of 3 Hors D'oeuvres:

Vegetable Spring Roll Seafood Stuffed Mushrooms Swedish Meatballs Domestic Cheese Display Vegetable platter with Garlic Herb Dip

Butternut Squash Soup with Chive Crème Fraiche OR

Baby Lettuce with Cheddar, Tomatoes, Croutons and Maple Vinaigrette

Choice of 2 Entrees:

Pork Loin Rollatini stuffed with Apples and Muenster Cheese with a Cinnamon Raisin Sauce Portobello Stuffed Chicken Breast with a Port Wine Sage Sauce Crab and Asparagus Stuffed Haddock Filet

Dessert:

Cream Puffs with Chocolate Sauce

ights in the Village

\$45 pp

Choice of 3 Hors D'oeuvres:

Vegetable Spring Roll Seafood Stuffed Mushrooms Swedish Meatballs Domestic Cheese Display Vegetable platter with Garlic Herb Dip

Butternut Squash Soup with Chive Crème Fraiche OR

Baby Lettuce with Cheddar, Tomatoes, Croutons and Maple Vinaigrette

Choice of 2 Entrees:

Herb Crusted Prime Rib Roasted Turkey Medallions Chicken Kiev Maple Glazed Salmon Filet

Dessert:

Chocolate Souffle Cake with a Chocolate Covered Strawberry

)eck the Ha 5

\$55 pp

Choice of 3 Hors D'oeuvres:

Rare Sliced Tenderloin on Garlic Aioli Crostini Jumbo Shrimp Cocktail Sweet Potato Mini Martini with Candied Nuts Sweet Chili Coconut Chicken Skewer Raspberry Brie Phyllo Star Bacon wrapped Scallops Baked Brie with Assorted Nuts and Jellies

## New England Clam Chowder OR

Baby Arugula with Blue Cheese, Candied Walnuts, Bacon with a White Balsamic Vinaigrette

## Choice of 2 Entrees:

Lamb with Fresh Rosemary and Goat Cheese Grilled Swordfish with Cognac Peppercorn Sauce Cashew Encrusted Statler Breast of Chicken with a Medira Cream Sauce

Dessert:

Crème Brulé

Lowy Leas

\$55 pp

Choice of 2 Displays:

Sliced Fruit with Dipping Sauce Vegetable Platter with Garlic Herb Dip Antipasto Classico Imported Cheese and Crackers Baked Brie with Assorted Nuts and Jellies

Choice of 4 Passed Hors D'oeuvres:

Scallops wrapped in Bacon Mini Crab Cakes Sesame Chicken Skewer Chorizo Stuffed Mushrooms Marinated Steak Tip Kabob Edamame Dumpling Spanakopita

Stations:

Prime Rib, Baked Ham or Turkey Carving Station Pasta or Mashed Potato Station Soup and Salad Station

Dessert:

Assorted Bars and Truffles Accompanied by Coffee and Tea Service