



Christmas & Holiday Parties 2011

Appetizer Receptions

Display of Assorted Cheeses & Crackers
Seasonal Fruits & Melon, Vege Crudite & Dip
Assorted Handcrafted Stuffed Breads
\$6.00 per person (plus tax/gratuity)

Passed Appetizer Reception (any 5):

Beef Tips with Horseradish Dip
Sausage and Pepper Stuffed Mushroom Caps
Sea Scallops in Bacon with Honey Glaze
Atticus Chicken Canapes
Fried Calamari with Marinara Dip
Meatball Calzonies in Puff Pastry
Smoked Salmon and Boursin on Bagel Crisps
Tarragon Chicken Salad in Phyllo Shell
\$13.95 per person (plus tax/gratuity)

Festive Buffet

Penne Marinara or Farfalle a La Vodka
Pork Parmesan Meatballs or Sausage & Peppers
Oven Roasted New Potatoes or Rice Pilaf
Sauted Fresh Vegetables or Broccoli Casserole
Garden Salad with Balsamic Vinaigrette or Caesar
Italian Bread and Butter
Coffee/Tea/Iced Lemon Water

Choice of ENTREES:

Sliced Garlic Roasted Prime Rib of Beef au Jus
Chicken Francaise with Artichoke, Lemon & Capers
Chicken Portobello with Marscapone Marsala
Roast Stuffed Pork Loin with Seasoned Gravy
Eggplant Rollatine with Ricotta & Parsley
Baked Scrod with Buttered Crumb
Salmon with Dill Butter Sauce
Seafood Stuffed Filet of Sole with Dill Butter

Duo Entrée Buffet: \$18.95 per person (plus tax/tip)

Three Entrée Buffet: \$22.95 per person (plus tax/tip)

Upgrade to Deluxe Carving Station: Add \$5 person

Add Dessert \$2.50 per person

Twenty (20) Person Minimum for Package Pricing

Premier Dinner Package

Mixed Green Salad with Balsamic Vinaigrette
Italian Bread and Butter
Family-Style Penne Marinara OR Farfalle a La Vodka
Choose up to 3 Entrées (served with potato/vege):

Black Dragon Teriyaki Pub Steak
Chicken Portabello with Marscapone Marsala
Chicken with Proscuitto, Sage and Swiss
Sea Scallop Mediterranean over Angel Hair
Baked Scrod with Buttered Cracker Crumb
Pan-Seared Salmon with Citrus Basil Pesto
Eggplant Rollatini over Penne Pasta

**Slow Roasted Garlic Crusted Prime Rib au Jus - add
\$5 per person - minimum 8 orders

Dessert (Select One):

Our Own Chocolate Mousse
Our Own Rice Pudding with Cinnamon Cream
Warmed Apple Pie with Ice Cream
Sheet Cake – Vanilla, Chocolate, Carrot
Coffee, Tea, Iced Lemon Water

\$24.95 per person (plus tax/gratuity)

**Add One-Hour Open Bar Reception w/ Fruit, Cheese
Vege Crudite, Stuffed Breads \$10 per person**

Additional Open Bar Hours Available

50% deposit required when booking

Payment in FULL on date of event

White Linen on Tables Extra Fee

Twenty (20) Person Minimum for Package Pricing

DJ services are available for additional cost

*We Also Offer Customized Party Packages to Suit
all Budgets and Group Sizes*

Prime Holiday Dates Still Available

Off Premises Catering and Party Trays Available -

Call for Pricing

Telephone 203-723-2275

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