



Christmas

DINNER MENU I

This menu is available for parties with a minimum of 20 guests

APPETIZER

PONZU MARINATED SALMON TATARE
Creamy Mascarpone Avocado, In Crispy Panko Nori Cup
Wasabi Mayo, Baby Green, Orange, Pickled Beet Root

or

TAGLIOLINI PROVOLONE CHEESE FONDUE
Crispy Prosciutto Ham

or

VEGAN PAN SEARED DUMPLING
Shitake Mushroom, Cabbage, Ginger, Hoisin,
Black Vinegar Sauce, Scallions

or

MUSHROOM SOUP
Croutons

MAIN COURSE

10 oz NEW YORK STEAK
Fondant Potatoes, Green Peppercorn Sauce

or

CATCH OF DAY TOASTED ALMOND
Mashed Potatoes, Lemon Butter Sauce

or

VEGAN MUSHROOM BOURGUIGNON
Vegan Mashed Potatoes

or

ROASTED TURKEY SAUSAGE STUFFING
Cassava Pie, Cranberries, Honey-Glazed Ham

or

½ LOBSTER THERMIDOR
Brandy, Mushrooms, Parmesan Cream & Broccoli

LOBSTER SURCHARGE UPON AVAILABILITY IS \$38.75 PER PERSON

ALL MAIN COURSES ABOVE ACCOMPANIED BY
MASHED POTATOES AND ROASTED SEASONAL VEGETABLES

DESSERT

TRONCHETTO DI NATALE (YULE LOG) CAKE
Mushroom Meringue, Grand Marnier Orange Cream Sauce,
Coffee Ice Cream

or

ESPRESSO MARTINI CHEESECAKE
Coffee Gelato, Kahlua Cream Sauce

or

VEGAN MANGO CRÈME BRULEE
Vegan Vanilla Gelato

PETIT FOURS
REGULAR COFFEE OR REGULAR TEA

\$98.75 Per Person Plus 21% Service Charge



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DINNER MENU II

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APPETIZER

SUSHI SAMPLER

Torched Salmon Maki Roll, Teriyaki Tofu Bacon Wrap,
Sashimi Tuna on Seaweed Mango Salad

or

PANKO CREAMY BURRATA FIG JAM & PROSCIUTTO

Arugula Salad, Pickled Beetroot, Melon, Basil Grapefruit Vinaigrette

or

NEW ENGLAND CLAM CHOWDER SOUP

or

VEGAN CRISPY EGGPLANT

Spicy Sweet Basil, Baby Greens

MIDDLE COURSE

WINTER CRANBERRY PEAR GORGONZOLA SALAD

Walnuts, Tomatoes, Honey Balsamic Drizzle

or

BUTTERNUT SQUASH & AMARETTI RAVIOLI

Butter Sage

MAIN COURSE

8oz ANGUS BEEF TENDERLION

Gorgonzola Cheese, Herb Butter, Sautéed Onions & Mushrooms,
Gratin Dauphinoise, Red Wine Sauce

or

PAN SEARED LEMON SOLE STUFFED WITH CRABMEAT

Artichoke Risotto, Lemon Dill Sauce

or

VEGAN BEEF WELLINGTON

Red Wine Sauce

or

TRADITIONAL ROSEMARY ROASTED LAMB LEG

Garlicky Parmesan Cream Potato, Lamb Jus

or

½ LOBSTER THERMIDOR

Brandy, Mushroom, Parmesan Cream, Mashed Potatoes

LOBSTER SURCHARGE UPON AVAILABILITY IS \$38.75 PER PERSON

ALL MAIN COURSES ABOVE ACCOMPANIED BY
MASHED POTATOES AND ROASTED SEASONAL VEGETABLES

DESSERT

WARM CHRISTMAS PUDDING

Brandy Cream Sauce, Spiced Ginger Rum Ice Cream

or

RED VELVET CHEESECAKE

White Chocolate Sauce, Eggnog Gelato

or

VEGAN CHOCOLATE MOUSSE CAKE

Chocolate Sauce, Berries Compote

PETIT FOURS | REGULAR COFFEE OR REGULAR TEA

\$115.75 Per Person Plus 21% Service Charge

AVAILABLE UPON REQUEST:

TURKEY BREAST ROULADE WITH ROASTED TURKEY LEG

Stuffing, Cassava Pie, Cranberry, Honey-Glazed Ham,
Mashed Potatoes



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DINNER MENU III

This menu is available for parties with a minimum of 20 guests

APPETIZER

GRILLED GUINEA CHIC SHRIMP CRABMEAT STUFFING
Creamy Tarragon Sauce, Orange, Fennel, Avocado Panko

or

DUCK BREAST

Fennel Orange Salad, White Wine Mustard Honey Vinaigrette

or

VEGAN SUSHI ROLL

Panko Breaded Avocado, Beetroot Sushi Rice, Asparagus,
Cucumber Arugula Stuffing, Topped Crispy Sweet Potato,
Spicy Thai Sweet Basil

or

PISTACHIO CRUSTED BRIE CHEESE

Fig Honey Jam, Baby Mixed Greens, Orange Segment,
Pickled Beet Root, Cranberry Espuma

MIDDLE COURSE

BUTTERNUT SQUASH CHESTNUT SOUP

Parmesan Cheese, Croutons

or

ITALIAN COLDCUTS RAVIOLI

Butter Sage, Parmesan Sauce

or

MIXED GREEN SALAD

Crusted Goat Cheese, Candied Walnuts, Cranberries,
Apple Mint Dressing

MAIN COURSE

ROCKFISH

Lemon Fennel Risotto, Mango Pineapple Salsa,
Passion Fruit Butter Sauce

or

10oz CERTIFIED ANGUS RIBEYE

Scalloped Potatoes, Asparagus, Diane Sauce

or

VEGAN MONGOLIAN BEEF

Panko Tofu

or

½ BROILED LOBSTER

Creamy Crab Spinach Stuffing, Broccoli

LOBSTER SURCHARGE UPON AVAILABILITY IS \$38.75 PER PERSON

ALL MAIN COURSES ABOVE ACCOMPANIED BY
MASHED POTATOES AND ROASTED SEASONAL VEGETABLES

DESSERT

HAZELNUT, CARAMEL SESAME MOUSSE CAKE

Caramelized Pears, Mango Sorbet

or

CARAMEL PECAN CHEESECAKE

Butterscotch Drizzle, Mixed Berries, Vanilla Gelato

or

VEGAN STICKY TOFFEE PUDDING

Cranberry Orange Ice Cream

PETIT FOURS | COFFEE OR TEA

\$135.75 Per Person Plus 21% Service Charge

AVAILABLE UPON REQUEST:

TURKEY BREAST ROULADE WITH ROASTED TURKEY LEG
Stuffing, Cassava Pie, Cranberry, Honey-Glazed Ham,
Mashed Potatoes