

*Holiday Cocktail Reception @ \$30.00 per person*

Shrimp Cocktail . Beef Empanada . Vegetable Samosa . Mini Crab Cakes  
Baked Brie with Dried Fruit & Almond Display  
Holiday Cookies . Eggnog . Hot Apple Cider . Coffee . Assorted Teas

*Holiday Plated Lunch Menu  
@ \$40.00 per person*

**Choice of Soup or Salad**

Caesar Salad

Butternut Squash Bisque

**Entrée Selection**

Stuffed Chicken Breast  
with Andouille Sausage, Apple & Onions,  
over Root Vegetables & a Dry Cherry Glace

Seared Salmon  
with Maple Glace, Mashed Sweet Potatoes, Asparagus

Grilled Petite Tender  
with Fingerling Potatoes, Red Wine Demi-Glace

Butternut Squash Ravioli  
with Maple Cream & Sautéed Spinach

**Choice of Dessert**

Apple Dumpling  
with Vanilla Ice Cream & Caramel Sauce

Chocolate Lava Cake  
with Vanilla Ice Cream

Coffee, Decaffeinated Coffee, Assorted Tea

Lemonade & Iced Tea

*Holiday Plated Dinner Menu  
@ \$50.00 per person*

**Choice of Soup or Salad**

Crab & Corn Chowder

Mixed Greens with Assorted Dressing

**Entrée Selection**

Roasted Chicken Breast  
with Spinach & Soft Polenta in  
a Roasted Red Pepper Sauce

Seared Salmon  
with Apple Risotto, Sweet Peas & Spinach

Grilled Petite Tender  
with Caramelized Onions & Madeira Sauce  
Butternut Squash & Sweet Potato Dauphinois

Roasted Eggplant Canellonis  
with Primavera Sauce & Parmesan Crisp

**Choice of Dessert**

Pumpkin Cake  
with Whipped Cream & Cinnamon

Chocolate Mousse Martini

Apple Dumpling  
with Vanilla Ice Cream & Caramel Sauce

Coffee, Decaffeinated Coffee, Assorted Tea

Dinner accompany by a glass of Wine  
(choice of Cabernet Sauvignon or Chardonnay)

All prices are subject to an 18% gratuity, 6% taxable administrative fee & 7% Massachusetts meal tax