



# *Holiday Dinner*

THREE COURSE  
\$55 PER PERSON

## FIRST

*Roasted Pumpkin & Butternut Squash Soup*  
*Toasted Pepitas*  
*Herbed Baguette*

## SECOND

*Roasted Christmas Turkey*  
*Date & Walnut Dressing*  
*Whipped Potatoes, Baby Turnips, Haricot Vert*  
*Cranberry Chutney*  
*\*Vegetarian Option Available*

## THIRD

*Plum Pudding*  
*Warming Spices*  
*Tahitian Vanilla Ice Cream*

*Vegetarian Options Available*

Room Rental Fees Dropped For 2020 Holiday Dinners After 3pm.

All event charges are subject to a taxable 5% administrative fee and applicable 7% local and Mass sales tax. 15 - 20% tip suggested.

Before choosing your menus, please inform us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# *Holiday Dinner*

FIVE COURSE  
\$85 PER PERSON

## FIRST

*Arcadian Winter Green Salad  
Local Greens, Goat Cheese, Farro & Citrus Supreme  
Cranberry Vinaigrette*

## SECOND

*New England Clam Chowder  
Oyster Crackers*

## THIRD

*Long Island Duck Breast & Confit Leg  
White Bean Casserole, Braised Winter Greens*

## FOURTH

*Center Cut Prime Ribeye Roast  
Twice Baked Potato Croquette, Cipollini Onion  
Spinach & Wild Mushroom*

## FIFTH

*Bananas Foster English Bread Pudding  
Tahitian Vanilla Ice Cream*

*Vegetarian Options Available*

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# *Plated Hors d'Oeuvre*

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*Personal Petite Cheese with Accoutrement | 6 per person*

*Charcuterie with Accoutrement | 8 per person*

*Smoked Salmon, Herbed Cream Cheese Crostini | 24 per dozen*

*Mini Beef Wellington, Honey Mustard Aioli | 32 per dozen*

*Bacon Wrapped Scallops, Balsamic Glaze | 36 per dozen*

*Tomato Mozzarella Basil Skewers | 24 per dozen*

*Chicken Potsticker Dumplings, Sweet Soy | 24 per dozen*

*Petite Crab Cakes, Sriracha Aioli | 32 per dozen*

*Blue Cheese Tart, Pear & Cranberry | 24 per dozen*

*Prosciutto Wrapped Shrimp with Rosemary | 36 per dozen*

*Goat Cheese Tartine, Radish & Chive | 24 per dozen*

*Island Creek Oysters, Rose Mignonette | 36 per dozen*

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