

HOLIDAY CELEBRATION MENUS

We'll take care of it all from here....

Where better to host your holiday celebration than a gorgeous 25 acre Mansion estate? Turn the corner of the drive as the majestic home reveals itself in grand fashion. Enjoy a toasty evening of cocktails, spectacular service, beautiful ambiance and fantastic cuisine. Charming overnight accommodations available on-property for all your destination guests. Come inside and relax for the evening.



Endicott
ENDICOTT HOUSE
Conferences, Retreats & Special Events

A Setting for Success



\$60 per person

HOLIDAY LUNCH

Soup or Salad - (Select 1) New England Clam Chowder, Butternut Squash Apple Soup, Classical Caesar Salad or Baby Iceberg Wedge with Buttermilk Blue Cheese Dressing.

Entree (Select 1) - Broiled Marinated Steak Tips with Roasted Pearl Onions, Button Mushroom and Merlot Sauce, Chicken Chatelaine with a White Wine Artichoke Sauce, Baked Haddock with Horseradish Crumbs, Crispy Leeks and Raifort Sauce, Porcini Crusted Salmon with Lemon Beurre Blanc or Broiled Petite Filet Mignon with Herb Butter & Buttermilk Onion Rings (Add \$5.00 pp) *Dessert* - Chef's Choice of Seasonal Holiday Dessert

Note: Price is for one selection with a vegetarian alternate, For a 2 item preselected entrees add \$10.00 per person. Count is due 7 days in advance.



\$68 per person

GRAND RECEPTION

Package Includes: International cheese & fruit platter, vegetable crudité, Chef's choice of 4 passed appetizers, Antipasto display, pasta station, carving station (Roast Turkey or Roast Beef) & choice of Reception enhancement. Chef Attendant for Pasta Station - \$95.00

All prices subject to admin. fee & taxes.



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\$78 per person

HOLIDAY DINNER

Appetizer Choices (Choose 1): Clam Chowder, Butternut Apple Squash Soup, Baked Artichoke Hearts Au Gratin, Wild Mushroom Ravioli with Marinara, garnished with Fresh Parmesan or Shrimp Cocktail (Additional \$5.00 per person)

Salad Course (Choose 1): Baby Spinach w/ Berries & Chevre, Classic Caesar Salad, Mediterranean Salad, Baby Iceberg w/ Bleu Cheese

Entrée (Choice 1)

Angus Prime Rib of Beef w/ Au Jus & Horseradish Cream

Swordfish Chesapeake Style topped w/ Lump Crabmeat, Cheddar, Crispy Prosciutto & Béarnaise sauce

Surf & Turf Grilled Petite Filet & Jumbo Shrimp topped w Café de Paris Butter

Chicken Statler Breast stuffed w/ Spec ham & Fontina topped w/ Wild Mushroom Marsala Current sauce Braised Short Ribs served on top of Wasabi Mashed Potatoes w/ Roasted Root Vegetables and a Merlot Demi Glaze Reduction

Pan Seared Scallops served over Cajun Style Risotto w/Crawfish Tails and Mustard Greens

Dessert (Choose 1): Chef's Choice of Seasonal Holiday Dessert

Note: Price is for one selection with a vegetarian alternate, For a 2 item preselected entrees add \$14.00 per person. Count is due 7 days in advance.

Package includes International cheese & fruit platter, vegetable crudité

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\$72 per person

HOLIDAY BUFFET

Assorted Fruit Display, Tossed Green Salad, New England Clam Chowder, Marinated Tomato, Basil and Mozzarella Salad, Lo Mein Noodle Salad, Roasted Prime Rib of Beef with Au Jus & Horseradish Crema, Thai Glazed Salmon, Wild Mushroom Ravioli, Steamed Vegetable Medley, Oven Roasted Red Bliss Potatoes, Relish Tray, Assorted Rolls & Butter and Assorted Dessert Platter.

Notation: Roast Turkey can be the substitute for the Prime Rib

Buffet has 25 person minimum and Chef Attendant Fee applies to the carving station. \$95.00 Chef Attendant Fee.



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\$125 per person

HALF-DAY MEETING *with Grand* RECEPTION

Meeting Package:

One Main Meeting Room Audio-Visual Equipment
On-Site Conference Coordinator
Afternoon Refreshment Break

Grand Reception:

International Cheese & Fruit platter, Vegetable Crudité, Chef's choice of 4 Passed Appetizers, Antipasto display, Pasta Station, Carving Station (Roast Turkey or Roast Beef) & Choice of Reception Enhancement.

Chef Attendant Fee - \$95.00



Add overnight accommodations to any package at \$169/night.



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