**Holiday Celebration Menu**

***Lunch or Dinner by the Bite***

Coconut Shrimp, Dijon Mustard Sauce

Crispy Vegetable Dumpling, Hoisin and Orange Glaze (V)

Smoked Salmon “Croque Monsieur” with Gruyere

Miniature Short Rib Wellington, Madeira and Foie Gras

Spinach and Goat Cheese Phyllo Purse (V)

Shooter of Butternut Squash Bisque with Pumpkin Seed Oil (V)

Beef Franks in a Blanket, Mustard Dipping Sauce

Wild Mushroom Croquette with Fontina and Sage (V)

“Tempura” Chicken Skewers with Yuzu and Chili

Shellfish Tartlet with Mascarpone and Chives

Persian Cucumber with Roasted Beet Hummus and Feta (V)

Aged Beef Sliders with Our Special Sauce and Cheese

***Grazing Table***

*An array of Charcuterie including:*

Italian Salumi, House made Pate and Country Terrine with Mostarda and Accoutrements

 Local and Imported Cheeses with Toasts and Crackers (V)

Orecchiette Pasta with Broccoli Rabe, XVOO, Parmigiano (V)

Mini Rigatoni with Spicy Vodka Sauce and Basil (V)

Assorted Breads and Grissini

***Passed Sweets*** *(V)*

Tiny Fruit Tarts with Apricot Glaze

Mini Éclairs with Milk Chocolate

Chocolate and Caramel Tartlet with Brittany Salt

Lemon Sabayon Tartlet with Fresh Raspberry

Caramel Crusted Cream Puff with Vanilla Custard

Assorted French Macaroons

Bourbon Coffee Shooters with Crème Chantilly

Drip Coffee and Teas

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# Select Wine and Beer Bar

*Full open bar, $35 additional per guest, up to three hours*

$125 per guest, forty guest minimum

$200 bartender fee, one for fifty guests

$500 venue fee

We are happy to accommodate a smaller gathering with slightly abbreviated menu

**Tax and Service Charge: All Charges are subject to a taxable Service Charge of 25% as well as combined State and Local tax of 8.375%. This Service Charge is not a gratuity and does not represent a tip nor does it serve as a gratuity for any wait staff employees,**

**service employees, or service bartenders.**

**Please note that State and Local Taxes are subject to change and that the prevailing tax rates will apply when the event occurs.**

**Holiday Celebration Menu**

 ***½ Hour Selection of Hot and Cold Hors d’Oeuvres passed butler style***

Coconut Shrimp, Dijon Mustard Sauce

Crispy Vegetable Dumpling, Hoisin and Orange Glaze (V)

Spinach and Goat Cheese Phyllo Purse (V)

Shooter of Butternut Squash Bisque with Pumpkin Seed Oil (V)

Beef Franks in a Blanket, Mustard Dipping Sauce

“Tempura” Chicken Skewers with Yuzu and Chili

Wine, Beer and Soft Drinks

*Full open bar $10 additional per guest, half an hour*

***3 Course Luncheon or Dinner served with accompanying wines from our cellar***

Salad of Field Lettuces with Local Goat Cheese

Pear Tomatoes, Mustard Vinaigrette (V)

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*Choice of any Two Main Courses:*

Classic Steakhouse Beef

Creamed Kale. Yukon Gold Potato, Celery Root Gratin

Roasted Shallot Demi-Glace

Pan Roasted Breast of Hudson Valley Chicken

Wild Mushroom and Root Vegetable Toasted Barley Risotto

Beurre Rouge

Seared Faroe Island Salmon

Haricot Vert aux Shallot, Yukon Gold Potatoes

Watercress Coulis

Roasted Cauliflower Steak

Couscous Pilaf, Harissa Red Pepper Coulis (V)

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Belgian Chocolate and Peppermint Tart,

White and Dark Chocolate Crème Chantilly (V)

Drip Coffee and Teas

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$125 per guest, forty guest minimum

$200 bartender fee, one for every fifty guests, up to three hours

$500 venue fee

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