



\$62.00 HOLIDAY MENU



Minimum 40 People

If the confirmed number of guests is under the minimum number required, a \$5.00 charge per person will apply for buffet service

Sicilian Arancini (Risotto Balls) served to each table on platters

SALADS

Caprese Panzanella with Kalamata Olives, Croutons, and Red Onions

Classic Caesar Salad with Parmesan Crisps

Winter Salad with Maple Candied Walnuts and Balsamic Glazed Figs

Heirloom Tomato Platter with Arugula, Smoked Gorgonzola, and Pickled Onions

Fregola Pasta Salad with Kalamata Olives, Pine Nuts, Roasted Peppers, Fennel, and Herbs

PASTA

Please choose **two** of the following

Orecchiette Con Cime di Rapa (Rapini, Garlic, Anchovies)

Rotini with Pesto Cream and Roasted Vegetables

Pasta Alla Caboto (Lemon Cream Sauce, Salmon, Dill, and Capers)

MAIN COURSE

Herb Rubbed Turkey with Gravy and Cranberry Sauce

Salmon Fillets with Fennel Lemon Beurre Blanc

Chicken Breast Stuffed with Sundried Tomatoes and Goat Cheese

Choice: Roasted Garlic Mashed Potatoes **OR** Caramelized Onion Scalloped Potatoes

Cranberry Apricot Pistachio Stuffing

Honey Glazed Heirloom Carrots with Roasted Brussels Sprouts

Coffee, Tea and Water Service

DESSERT

Served to each table on Platters

Please choose **one** of the following

Tiramisu

OR

Authentic Sicilian Cannoli

OR

Platters of Zeppole (Italian Mini Donuts) with Chocolate Dipping Sauce

Please note that if you select Coffee and Tea service served from a self-serve side station, the price per person is **\$61.50 per person**.

Prices apply only when a room rental fee is paid

No tax is charged on the food

Prices subject to change without prior notice