



2021 CHRISTMAS PARTIES
Special Inclusive Menu for Parties of 6 or More
\$38 per person includes tax and gratuity

Parties include:

Caesar Salad, Signature Sourdough Bread,
Choice of Entrées, Dessert, Coffee or Tea



APPETIZERS

Hors d'oeuvre Platter (Please add \$8.00 per person)

Served passed or family-style: Shrimp Cocktail, Sweet Chili Meatballs,
Scallops Wrapped in Bacon, and Vegetable Egg Rolls



SALAD

Caesar Salad -

The Classic! Crisp romaine, Parmesan and garlic herb croutons dressed in our house made dressing.



ENTRÉES (Your choice of one)

Smoked Aged Prime Rib of Beef –

The Ultimate! Aged and slow roasted with oak wood for eighteen hours.

Fillet of Cod with a Lobster Cream Sauce –

Local Maine cod simmered in white wine, Vermont butter topped with a lobster cream sauce.

Grilled Breast of Chicken with Lemon and Rosemary –

Herb brined Coleman Farms chicken breast with lemon & rosemary glaze.
Served over rice pilaf with market vegetables.

The Wild Rose –

Shrimp, scallops, lobster and crabmeat tossed in a garlic basil cream sauce
with Manor-made tomato rose fettuccine.

Faro Island Salmon –

Fire roasted salmon fillet served with a citrus ginger crema.

Caramelized Butternut –

Pan seared butternut squash fillet served over julienne vegetables,
rice pilaf and a sherry shallot vinaigrette.



DESSERT

Chocolate mousse topped with crushed peppermint and chocolate crispearls

Beverages

Coffee, Tea, or Brewed Decaffeinated Coffee

