



## HOLIDAY PARTY

### *Sample Menu*

*Our Chef is happy to help create your perfect Holiday event.  
Please call for additional menu options and selections!*

#### **BAR**

(Cash Bar - guests pay by consumption)

(Open Bar - two tickets provided per guest at a cost of \$12 plus tax and gratuity)

#### **Selection of Wines & Beers and Non-Alcoholic Beverages**

(add \$4 per person for Open Bar to include a signature cocktail)

#### **Kringle Cocktail**

(Pear nectar, freshly squeezed oj, rum, club soda; garnish with orange slice and large cranberry-ice cubes)

#### **Chocolate Peppermint Martini**

#### **COCKTAIL HOUR**

*(\$25 per person plus tax and gratuity)*

#### ***From the Farm Stationary Display***

Baked Camembert with Pears in Port

Sliced Local Cheese and Cured Meats

Marinated Goat Cheese, Smoked Salmon Mousse

Red Pepper – Walnut and Pomegranate dip, Warm Caramelized Onion and Fennel Dip

*Served with grilled breads, artisanal crackers, spiced nuts, and house made pickled vegetables*

Traditional Shrimp Cocktail Station (additional \$5 per person)

#### ***Passed Hors D'oeuvres***

(selection of two; additional options available as requested)

Grilled Chicken and Chorizo Pinchos, Romesco Sauce

Mini Wild Mushroom and Manchego Tartlets

Pulled Pork on Mini Pecan Maple Biscuit

Portsmouth Scallop wrapped in Bacon (\$5 additional per person)

Crab Canapés (\$5 additional per person)

**PLATED or BUFFET DINNER**

*(\$48 per person, including desserts, plus tax and gratuity)*

**Choice of:**

Maple Butternut Squash Soup, Chestnut Biscuit

Winter Greens & Local Blue Cheese  
*pomegranate, roast beets, toasted hazelnuts, cabernet vinaigrette*

**Entrees:**

Cider-brined Local Chicken Breast, Oyster Cornbread Stuffing  
*served with potato rosemary soufflé, roasted organic baby vegetables*

Braised Grass-fed Short-Ribs  
*served with potato rosemary soufflé, roasted organic baby vegetables*

Risotto  
*winter kale, walnuts and local ricotta cheese*

**Dessert Buffet**

Cranberry Compote & Lemon Ricotta Parfaits

Assorted Christmas Cookies

Stollen

Triple Layer Coconut Cake with Lime-Ginger Curd

**COFFEE & CORDIAL STATION**

*(\$6 per person, plus tax and gratuity)*

Organic Coffee & Tea  
Warre's Late Bottled Vintage Port; Flag Hill's Cranberry Liqueur;  
Grand Marnier; Krupnik Spiced Honey Liquor; others as requested