



Holiday Entertaining

The following menu items are available for pick up on March 31

Please place orders no later than Friday, March 23.

The café will be closed on Easter.

Stationary Display

Seasonal Fruit Display

Chef's seasonal selection from:

grapes, melons, pineapples, kiwi, strawberries, raspberries,
blueberries, blackberries, mango

\$36 small tray (serves 10-15)

Jumbo Shrimp Cocktail

*cocktail sauce and lemon wedges

\$8.00 per person (minimum 10 guests)

Pastry Encrusted Brie

stuffed with Raspberry Preserves

*crostini, flatbreads, crackers

\$75.00

Cheese Board

chef's selection of: wedges of Stilton, Vermont cheddar, brie, boursin, port salut, Parmigginao Reggiano,
pecorino, aged gouda, jarlsberg

*garnished with dried fruits and nuts *Crostini, crackers, flatbreads

\$60 serves (10-12 guests)

Roasted Vegetable and Cheese Frittata

\$36 (serves 6) / \$72 (serves 12)

Farm Harvest Crudités

cauliflower, broccoli florets, topped baby carrots, fennel, tri-color sweet bell peppers, asparagus,
celery, radishes, cucumber, and cherry tomatoes spinach dip & hummus

\$40 small tray / \$80 large tray

Triple Mezze

**a pint of each displayed on a pop-top tray*
eggplant dip, garlic hummus, white bean dip
assorted olives and paprika toasted pita wedges
\$60 (serves up to 20)

Spinach Dip/ \$16 per quart

Bite-Size Hors d'oeuvres

Sesame Crusted Soy Marinated Chicken Skewer
drizzled with Thai Peanut Sauce (\$12/dozen)

Spiked Scallops Wrapped in Bacon
\$24/dozen

Classic Bite Size Crab Cakes
with Chipotle Aioli (\$18/dozen)

Grilled Baby Lamb Chops
drizzled with Balsamic Reduction (\$36/dozen)

Main Fare

Herb-Roasted Beef Tenderloin
with a Raspberry Chianti Reduction Sauce, Sweet Onion Relish, Horseradish Cream
Served with Soft Brioche Rolls
\$180 (serves 10-15 guests)

Rosemary Roasted Side of Salmon
served whole over tender field greens
with chive aioli, roasted corn chutney
lemon wedges, cucumbers, capers, onions
\$170 (serves 12-15 people)

Maple Glazed Ham
\$11.99 / lb. (4lb minimum)

3 oz Pan-Seared Crab Cakes
Served with chipotle aioli
\$48 per dozen

Sides

Herb Crusted Mac-n-Cheese

\$36 for a half hotel pan

Maple Whipped Sweet Potatoes (\$7.00/lb)

Roasted Garlic Mashed Golden Potatoes (\$7.00/lb)

Roasted Haricot Verts (\$10.00/lb)

Roasted Sweet Potato Salad

lightly dressed with honey-Dijon vinaigrette
tossed with roasted red peppers and scallions
\$28 small serves up to 12/ \$56 large serves up to 24

Arugula Salad

with toasted slivered almonds, gorgonzola, cranberries & apple cider vinaigrette
\$28.00 small serves up to 12/ \$48 large serves up to 24

Candied Pecan Salad

mixed field greens, crumbled goat cheese, dried fruit, apple cider vinaigrette
\$28.00 small/ serves up to 12/ \$48 large serves up to 24

Dessert

Cookie Tray

Bunny & Egg Decorated Sugar Cookies
with lemon squares, brownie bites, and pecan bars
\$75.00 (serves 10)

