



HOLIDAY CELEBRATION MENUS



Where better to host your holiday celebration than a gorgeous 25 acre Mansion estate? Turn the corner of the drive as the majestic home reveals itself in grand fashion. Enjoy a toasty evening of cocktails, spectacular service, beautiful ambiance and fantastic cuisine. Charming overnight accommodations available on-property for all your destination guests. Come inside and relax for the evening.

We'll take care of it all from here....

Theme Menus | Mansion Estate | Overnight Accommodations



MIT ENDICOTT HOUSE

A Setting for Success



\$48 per person

SMALL PLATES / MINI COCKTAILS

Choice of 4 mini cocktails paired with a small plate item

Mini Cocktails : Smokehouse Bloody Mary, Tangerine Tango Martini, Apple-Spiced Bourbon Tea, Blood Orange French 75, Sangria, Sliders Best Friend; 1 Pale Ale; 1 Dark Beer, Tequila –Acapulco Cliff Hanger

Small plates: CHEFS SELECTION OF SLIDERS: Kobe Beef, Lobster, Pulled Pork or Meatballs

CHEFS SELECTION OF FLAT BREADS: White Clam & Pancetta, B.L.T., B.B.Q. Chicken, Caprese

Loaded Nacho Platter, Spinach & Artichoke Dip, Mini Meatloafs, Mini Mac & Cheese Bites, Tomato Soup W/ Grilled Cheese.



\$45 per person

GRAND RECEPTION

Package Includes: International cheese & fruit platter, vegetable crudité, choice of 4 passed appetizers, Antipasto display, paste station, carving station (Roast Turkey or Roast Beef) & choice of Reception enhancement.

All prices subject to admin. fee & taxes.



\$68 per person

HOLIDAY DINNER

Package includes International cheese & fruit platter, vegetable crudité, choice of 4 passed appetizers.

Appetizer Choices: Clam Chowder, Butternut Apple Squash Soup, Crab cake w/ tropical salsa & chipotle aioli, Steak & Cheese Egg Roll. Choose 1.

Salad Course: Baby Spinach w/ berries & Chevre, Classic Caesar Salad, Mediterranean Salad, Baby Iceberg w/ Bleu Cheese. Choose 1.

Entrée:

Angus Prime Rib of Beef w/ au jus & horseradish Cream

Swordfish Chesapeake Style topped w/ lump crabmeat, cheddar, crispy prosciutto & béarnaise sauce.

Surf & Turf Grilled petite Filet & Jumbo Shrimp topped w café de Paris butter.

Chicken Statler Breast stuffed w/ spec ham & fontina topped w/ wild mushroom marsala current sauce.

Braised Short Ribs served on top of wasabi mashed potatoes w/ roasted root vegetables and a merlot demi glaze reduction.

Pan Seared Scallops served over Cajun style risotto w/ crawfish tails and mustard greens.

Dessert: Chocolate Lava cake w/ salted caramel gelato, Crème Brulee w/ assorted berries, Chocolate Bread Pudding w/ caramel & whipped cream, Cream Puff w/ Ice cream & hot fudge sauce. Choose 1.

Note: Price is for one selection with a vegetarian alternate, For a 2 item preselected entrees add \$10.00 per person.

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HOLIDAY BUFFET

\$52 per person

Assorted Fruit Display, Tossed Green Salad, New England Clam Chowder, Marinated Tomato, Basil and Mozzarella Salad, Lo Mein Noodle Salad, Roasted Prime Rib of Beef with Au Jus & Horseradish Crema, Baked Haddock with Horseradish Crumbs, Crispy Leeks & Raifort Sauce, Wild Mushroom Ravioli, Steamed Vegetable Medley, Oven Roasted Red Bliss Potatoes, Relish Tray, Assorted Rolls & Butter and Assorted Dessert Platter.



Notation: Roast Turkey can be the substitute for the Prime Rib.

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\$149 Overnight Accommodations

\$109 per person

HALF-DAY MEETING *with* HOLIDAY *Light Bites* RECEPTION

Meeting Package:

- One Main Meeting Room
- Audio-Visual Equipment
- On-site Conference Coordinator
- Afternoon Refreshment Break



Light Bite Reception:

Choice of 4 mini cocktails paired with a small plate item

Mini Cocktails : Smokehouse Bloody Mary, Tangerine Tango Martini, Apple-Spiced Bourbon Tea, Blood Orange French 75, Sangria, Sliders Best Friend; 1 Pale Ale; 1 Dark Beer, Tequila –Acapulco Cliff Hanger

Small plates: CHEFS SELECTION OF SLIDERS: Kobe Beef, Lobster, Pulled Pork or Meatballs.

CHEFS SELECTION OF FLAT BREADS: White Clam & Pancetta, B.L.T., B.B.Q. Chicken, Caprise

Loaded Nacho Platter, Spinach & Artichoke Dip, Mini Meatloafs, Mini Mac & Cheese Bites, Tomato Soup w/ Grilled Cheese.

Pricing valid through 12/31/16. Subject to applicable state and local tax

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