



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, pasta station, carving station (Roast Turkey or Roast Beef) & choice of Reception enhancement.

Chef Attendant for Pasta Station - \$80.00

All prices subject to admin. fee & taxes.

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\$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 Brule 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.

All prices subject to admin. fee & taxes.

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\$52 per person

HOLIDAY BUFFET

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

Buffet has 25 person minimum and Chef Attendant Fee applies to the carving station. \$80.00 Chef Attendant Fee.

All prices subject to admin. fee & taxes.

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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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