

# HOLIDAY CELEBRATION MENUS

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

*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.



**ENDICOTT HOUSE**  
Conferences, Retreats & Special Events

*A Setting for Success*



\$55per person

## HOLIDAY LUNCH

*Soup or Salad* - (Select 1) New England Clam Chowder, Butternut Squash Apple Soup, Classical Caesar Salad or Baby Iceberg Wedge with Buttermilk Blue Cheese Dressing.

*Entree* (Select 1) - Broiled Marinated Steak Tips with Roasted Pearl Onions, Button Mushroom and Merlot Sauce, Chicken Chatelaine with a White Wine Artichoke Sauce, Baked Haddock with Horseradish Crumbs, Crispy Leeks and Raifort Sauce, Porcini Crusted Salmon with Lemon Beurre Blanc or Broiled Petite Filet Mignon with Herb Butter & Buttermilk Onion Rings (Add \$5.00 pp) *Dessert* - Chef's Choice of Seasonal Holiday Dessert

**Note:** Price is for one selection with a vegetarian alternate, For a 2 item preselected entrees add \$10.00 per person. Count is due 7 days in advance.



\$58 per person

## GRAND RECEPTION

Package Includes: International cheese & fruit platter, vegetable crudité, Chef's 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 - \$85.00

*All prices subject to admin. fee & taxes.*



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\$70 per person

## HOLIDAY DINNER

**Appetizer Choices** (Choose 1): Clam Chowder, Butternut Apple Squash Soup, Crab Cake or Wild Mushroom Ravioli with Marinara, garnished with Fresh Parmesan

**Salad Course** (Choose 1): Baby Spinach w/ Berries & Chevre, Classic Caesar Salad, Mediterranean Salad, Baby Iceberg w/ Bleu Cheese

**Entrée** ( Choice 1)

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** (Choose 1): Chef's Choice of Seasonal Holiday Dessert

Note: Price is for one selection with a vegetarian alternate, For a 2 item preselected entrees add \$12.00 per person. Count is due 7 days in advance.

Package includes International cheese & fruit platter, vegetable crudité



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\$65 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. \$85.00 Chef Attendant Fee.



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\$109 per person

## HALF-DAY MEETING *with Grand* RECEPTION

### Meeting Package:

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

### Grand Reception:

International Cheese & Fruit platter, Vegetable Crudit , Chef's choice of 4 Passed Appetizers, Antipasto display, Pasta Station, Carving Station (Roast Turkey or Roast Beef) & Choice of Reception Enhancement.

Chef Attendant Fee - \$85.00



*Add overnight accommodations to any package at \$169/night.*



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