



JINGLE - MINGLE

Private Holiday Sit Down Menu

45 Minute Cocktails Reception

4 – Passed Hors D'Oeuvres

*Thai Peanut Chicken Satay / Frank in Puff Pastry, Pub Mustard
Brie & cranberry tarts / Mini Cuban Sandwiches*

2 Stations:

Potato Pancakes

Sour Cream / Onion / Chopped Egg

Meatball Martini/Slider Bar

*Sauces – Vodka / Tomato / Marsala
Fresh Basil / Pecorino / Crispy Onion / Crushed Pepper / Ricotta / Roasted Peppers / Olives
Basket of Slider Buns*

2 Hour Sit Down Dinner

Duet Appetizer Plate:

*Roasted Butternut Squash Soup with pine nuts served in a Cappuccino Cup
with
Tapas size Roasted Beets / Orange / Chives / Pistachio / Arugula and Endive Salad / Lemon Yogurt Dressing*

Surf / Turf Duet Plated Entrée:

Herb & Garlic Crusted Sirloin

Apricot-Dijon Glazed Salmon

*All Entrees Served With the following
Sweet Potato Mashed & Roasted Vegetables
Warm Winter Pretzel Roll*

Dessert

*Warm Chocolate Lava cake with fresh berries & Vanilla gelato, Candy cane crumble
Eggnog with Rum
Coffee and Tea Service*

SOFT DRINKS INCLUDED

\$65.95++ / Cash Bar

22% Admin Fee and 8.625 NYS Sales Tax

