

Holiday Party Packages:

Option 1

Family Style Dinner

House Salad
Roasted Chicken Breast or Smoked Pork Loin
Roasted Potatoes
Haricot Verts
Bread and Butter
Mixed Berry Pie
\$25 per person

Option 2

30 Minute Reception followed by Plated Dinner

Reception Hors d'Oeuvres:

Crudités Platter and Cheese Board with Crackers and Spreads

Plated Dinner:

House Salad
Smoked Pork Loin and ½ Smoked Chicken (guests to choose from the night of)
Roasted Potatoes
Haricot Verts
Bread and Butter
Maple Cake with Vanilla Ice Cream
\$35 per person

Option 3

45 Minute Reception followed by Plated Dinner

Reception Hors d'Oeuvres:

Garlic and Parmesan Potato Bites, Country Ham Biscuits, Crudités Platter

Plated Dinner:

House Salad or Gristmill Onion Soup
½ Smoked Chicken or Cornmeal Crusted Trout
Caramelized Onion Risotto or Mascarpone Whipped Potatoes
Garlic Green Beans or Roasted Brussels Sprouts with Prosciutto
Bread and Butter
Walnut Torte or Cheesecake
\$45 per person

Option 4

60 Minute Reception followed by Plated Dinner

Reception Hors d'Oeuvres:

Smoked Trout on Crostini, Garlic and Parmesan Potato Bites, Bacon Crackers, Large Crudités Platter

Plated Dinner:

House Salad, Wedge Salad, or Gristmill Onion Soup
Bistro Tender, Salmon, or Pan-Roasted Chicken Breast
Caramelized Onion Risotto, Potato Puree, or Creamy Local Grits
Roasted Brussels Sprouts, Haricot Verts, or Cauliflower Gratin
Bread and Butter
Cheesecake or Cobbler
\$55 per person