

# *Festive Feasts*

## **Spring Fling**

**\$27<sup>99</sup> pp**

Chef Variety of Rolls & Nut Bread  
Strawberry & Avocado Spring Salad  
Chilled Pesto Pasta- Sautéed String Beans  
Chicken Piccata- Haddock Citrine  
Seasonal Cobbler- Fruit Infused Waters

## **Autumn Harvest**

**\$28<sup>99</sup> pp**

Chef Variety of Rolls & Nut Bread  
Spinach & Quinoa Salad with Feta & Toasted Pepitas  
Bacon Roasted Brussels- Butternut Squash Ravioli  
Five Spice Pork Loin- Sweet Potato Crusted Salmon  
Seasonal Pie- Coffee & Tea

## **Winter Warmer**

**\$29<sup>99</sup> pp**

Chef Variety of Rolls & Nut Bread- Warm Gorgonzola Bacon & Almond Salad  
Gold t & Red Potato Smash- Herb Roasted Root Vegetables- Stuffing  
White and Dark Meat Turkey- Pan Gravy- Homestyle Pot Roast- Cran Sauce  
Seasonal Pie- Coffee & Tea

## **Southern Bar-Be- Que**

**\$28<sup>99</sup> pp**

Watermelon- Cornbread- Cowboy Coleslaw  
Red Bliss Potato Salad- Southern Baked Beans  
Sausage & Sauerkraut- Barbecue Chicken Breast- Braised Brisket  
Seasonal Cobbler- Sweet Tea & Lemonade

## **Backyard Bar-Be- Que**

**\$28<sup>99</sup> pp**

Fruit Platter- Red Bliss Potato Salad- Pasta Salad  
Grilled Hamburgers- Grilled Hot Dogs- Cheese & Condiment Tray  
BBQ Chicken- Sautéed Squash Medley  
Seasonal Dessert – Sweet Tea & Lemonade

## **New Englander**

**\$market**

New England Style Clam Chowdah- Potato Salad  
Corn Cobs- Steamed Clams  
1 lb. Lobster- Drawn Butter- Barbecued Chicken Breast  
Chef Seasonal Dessert- Lemonade & Iced Tea

**Hosting a different kind of party? We are happy to provide other customized offerings to fit your party theme.**