



# Holiday Cocktail Reception

.....Saturday, December 2, 2017 - 7 pm to 11:30pm .....

## *Upon Your Arrival...*

*Chef's Assorted Butler Passed Hors d'oeuvres  
Display of Colossal Shrimp, Oysters and Stuffed Clams  
Italian Salumeria & Taste of the Mediterranean Station*

## *Main Course Stations...*

### **Merlot Braised Short Ribs**

*Boursin Mashed Potatoes  
Crispy Leeks  
Frisee Salad -  
Pears, Toasted Pecans, Ricotta Salata, Strawberry Vinaigrette  
Roasted Potato Wedges*

### **Pan Seared Scallops**

*Roasted Garlic, Lemon & Leek Risotto  
Lemon & Garlic Beurre Blanc  
Arugula & Goat Cheese Salad - Heirloom Cherry Tomatoes,  
Dried Apricots, Shaved Red Onions, Lemon Vinaigrette*

### **Teriyaki Chicken Dumplings**

*Vegetable Stir-Fried Rice  
Sweet Chili, Asian Peanut & Coconut Curry Dipping Sauce  
Asian Lo-Mein Noodle Salad*

## *Sweet Tidings*

*Miniature Viennese Pastries, Assorted Cakes and Premium Ice Creams*

\*\* Call prior to alert us of any food allergies  
so we can assure there will be plenty of options for all \*\*

***PREMIUM OPEN BAR ALL EVENING...***

**Price Per Person: \$100**  
(Inclusive of Sales Tax and Gratuity)

**Call the Inn for Reservations: (973) 838-7770**

