

# **SMALL OFFICE & BUSINESS**

# Holiday Celebrations

Each Company will have their own reserved table(s) to experience and participate in a fun-filled evening with great food and dancing. DJ Entertainment included for an evening of dancing

# Monday, December 16, 2019 7:00pm until 11:00pm - \$59\* per person

(\*plus sales tax)

#### **HOLIDAY BUFFET ITEMS**

Grilled Chicken Champagne • Salmon Piccata • Eggplant Rollatini Mezza Rigatoni a la Vodka • Yukon Gold Mashed Potatoes • Cauliflower Oreganata

#### **CARVING STATION**

Sirloin

Accompanied By: Creamed Spinach, Onion Rings & French Fries

#### **ICED VEGETABLE CRUDITÉS**

variety of freshly cut vegetables accompanied by Parisienne & Gorgonzola dipping sauces

#### **IMPORTED & DOMESTIC CHEESES**

assorted wheels, wedges & slices of select aged specialties from around the world

Emmental

from Switzerland: medium/hard, cow's milk

Gorgonzola

from Italy: veined bleu, unskimmed cow's milk

Cheddar

from Vermont: aged, sharp, cow's milk

Jalapeno Havarti

from Holland: interior ripened, high pasteurized cow's milk

Provolone

from Italy: semi-sharp, hard, cow's milk

Manchego

from Spain: firm, supple, unpasteurized sheep's milk

#### **CAROUSEL OF FRESH FRUIT**

sliced seasonal ripe fruit including watermelon, cantaloupe, honeydew, Florida oranges, strawberries, blueberries, golden Hawaiian pineapple, red & white grapes accompanied by a chef's selection of tropical fruit

## **SALAD BAR**

assorted greens served with chopped cucumbers, tomatoes, olives, carrots, broccoli florets, craisins, chic peas, croutons, shredded cheddar cheese & chopped nuts

Dressings: Bleu Cheese, Thousand Island & Vinaigrette

## **MEDITERRANEAN BLEND**

Roma tomatoes, Bermuda onion, feta cheese, cucumber, red wine vinaigrette

# TRI-COLOR FUSILLI PASTA SALAD

garden select fresh vegetables tossed in Italian vinaigrette

## **TUSCAN POTATOES**

Yukon potatoes, baby arugula, red onion, white wine vinegar, imported EVOO

## QUINOA

black & red bean, vegan & gluten free

## **RAINBOW KALE**

napa cabbage, red wine vinaigrette

## SHAVED BRUSSEL SPROUTS

sliced almonds, red onion, craisins, roasted garlic, lemon dressing

## **DESSERT STATION**

Ice Cream Sundae Bar Homemade Brownies Coffee and Tea

UNLIMITED PREMIUM BRAND LIQUOR, BEER, WINE & SODA

RESERVE NOW! CALL LORAINE @ 631-724-3242
\*PRIVATE ROOMS ALSO AVAILABLE FOR PARTIES WITH 35-400 GUESTS!

