



Holiday Season Group Menu

Holiday Menus 2011

Your group will pick ONE of the following if you want a variation or a different menu, let us know. We can quote ANY menu.

"Finger Foods & Sweets"

Snacks: Tortilla Chips & Salsa, Chili Con Queso (Cheese dip); BBQ Sausage bites, Chicken Wings, (Choice of 2 of 6 flavors): Cheese platter, with 3 cheeses, spinach dip, Fresh Vegetable Platter. Sweets: Chilled fruit salad, cream pies, cheesecakes, assorted cookies, coffee bar, hot mulled wine. (No other beverages)

Cost is \$9.55 per guests, 70 guests and up. 40 to 70, \$9.75 per guest. 20-39, \$10.75 per guest. Minimum 20 guests.

"Fireside Grand Buffet" (Menu A)

Wings (garlic & mild), chili con Queso, Salsa & tortilla chips; BBQ Sausage bites, tossed salad; Fresh Vegetable tray and dip, chilled fruit salad, Cole slaw, potato salad,

Choice of TWO: Chicken Florentine (lightly breaded & baked breast over bed of spinach Florentine); Hand carved Roast Sirloin or Marinated Chicken breasts.

Baked potato, green beans Festivus, rolls and dessert. Coffee, pop included with meal only.

Cost is \$19.50 per guest, 70 and up; 50 to 70, \$19.75 per guest. 40-49, \$20.25 per guest. Minimum is 40 guests.

Your choice of TWO great locations, from 20 to 100 guests!



Book your Christmas Party in the OAK ROOM and enjoy the ambiance of a Victorian Christmas immersed in the set of "A Christmas Carol"!

OR, enjoy your party in the Village's first Firehouse, Old Firehouse winery's main building.

Special full dinner theater packages available for groups of 40 or more.

To book your party Call 440-466-8650

"Winter Buffet" (Menu B)

Garden salad w/ dressing; Fresh Vegetable tray with dip; green beans Festivus, twice stuffed OR baked potato;

Choose two entrees: Roast Sirloin of beef, (hand carved); Honey glazed baked ham; Chicken Florentine (lightly breaded & baked breast over bed of spinach Florentine); or marinated Chicken Breasts; dessert, buffet style. Coffee & pop included during the meal only.

Cost is \$16.90 per guest, 70 and up. 30 to 70 is \$17.25 per guest. Minimum 30 guests .

"The Chicken or Steak" (Menu C)

Marinated BBQ chicken breast or 12 ounce Sirloin steak over open flame, baked potato, green beans Festivus, pasta salad, potato salad, Garden salad w/ dressing, relish tray, chilled fruit salad, dessert. Coffee, pop & iced tea included during the meal only.

Minimum 20 guests.

Cost is \$19.25 per guest, 70 and up. 50 to 70 is \$19.50 per guest, 20-49 is \$19.75 per guest.

All meals and beverages will have 6.5% sales tax and 20% service charges added.

"A Dicken's Feast" (Menu D)

Appetizer course: Choose One: Festive Appetizer Spread (Cranberries, apricot and fresh almonds over cream cheese with assorted crackers); OR Port Wine cheese spread and crackers

Soup course & salad: North England Clam Chowder, Sweet Potato Salad, (Chilled, with bell peppers, pineapple, and pecans) and tossed salad.

Apple & Gorgonzola Bruschetta

Main course Choice of ONE : Beef Florentine OR Chicken Florentine on roasted red pepper orzo; OR, roasted Beef Tenderloin with baked potato.

Vegetable: Green Beans Festivus or winter squash

Desserts: Both homemade bread pudding in our Port wine sauce and homemade pumpkin pie.

Minimum 20 guests. Cost is \$19.50 per guest, 70 and up. 50 to 70, \$19.75 per guest; 20-49, \$20.75 per guest

**A Christmas Carol
Dinner Theater
Tickets \$40
Fri-Sat-Sun**

December
2,3,4,9,10,
11,16,17,& 18

