



EVENT VENUE

byPeterandPauls.com
★★★★★

World's Largest Holiday Party 2017

Dinner Service 7:00pm - 8:30pm

Antipasto, Charcuterie and Cheese Bar

Assorted Rolls, Specialty Bread Loaves & Fresh Baked Focaccia, Grilled Mediterranean Vegetables, Marinated Mushrooms, Home-Seasoned Black & Green Olives, Mediterranean Dips with Grilled Pita Wedges, Tabbouleh Salad, Bocconcini alla Caprese drizzled with Fresh Basil Olive Oil & Balsamic Glaze, Domestic and Imported Cheeses with Dried Fruits and Relish, An Assortment of Cured and Smoked Meats with Pickles and Chutneys Bruschetta & Garlic Crostini

***Station to include Assorted Individual Jarred Salads for guests to enjoy served with Chef's Selection of Seasonal Dressings

From the Sea

Chef will prepare "Live" for guests to enjoy:

- Prepared "Mini Entrée" Style, Seared Black Cod with a Morel & Riesling Reduction served atop Warm Beluga Lentils garnished with Micro Green

Station to Include:

- Vanilla Poached Jumbo Prawns Served in an Ice Bowl with American Cocktail Sauce
- Crisp Fried Calamari with Sriracha & Garlic Aioli's
- Miniature Maine Lobster Rolls on a Buttery Mini Brioche Roll

From the Soup Kettles of The Manor

Vegetarian Hearty Potato and Corn Chowder Soup served with assorted garnishes to include Fresh Baked Herbed Croutons, Fresh Shaved Parmegiano, Monterey Jack Shredded Cheese, Crispy Bacon Bits, Chopped Chives & Hot Chili Oil

Live Pasta Station

Chef will prepare "Live" for guests to enjoy:

- Orecchiette with Sweet Sausage & Rapini tossed Aglio e Olio
- Bauletti Stuffed with Roasted Acorn Squash in an Asiago & Sundried Tomato Cream Sauce

Hot Entrée and Carving Station

- Prime Rib with a Pommery Mustard Crust served with Demi Glaze and Horseradish
- Maple Glazed Spiral Cut Ham with Assorted Mustards and Apricot Chutney
- Oven Roasted Chicken Breast with a Rosemary, Lemon & Honey Glaze
- Dark & White Roasted Turkey with Sage Stuffing and Home-Style Cider Gravy
- Roasted Garlic & Parmigiano Potato Pave
- Basmati Rice Pilaf
- Grilled Seasonal Vegetables

Dessert Service 8:45pm

Dessert

Classic S'Mores Tart- Toasted Marshmallow, Dark Chocolate & Graham Cracker Streusel with a Dulce de Leche Sauce

Coffee/Tea/Esspresso Service

Service 10:00pm - 11:30pm

Sweet Confections:

A selection of Gourmet Desserts to include Assorted Mini Dacquoise, Cheesecake Lollipops, Individual Bite-Sized Cupcakes, Pumpkin Spiced Cannolis, Mini Butter Tarts, Mini Lemon Meringue Tarts, Decadent Truffles, Seasonal

Coffee/Tea Station

Cash Top Shelf Bar

- Standard Drink Tickets \$7.00
- Premium Drink Tickets \$9.00
- Bottled Mineral & Spring Water per table
- Complimentary Coffee/Tea/Esspresso
- Complimentary Pop & Juice
- Bottles of Wine: \$30 Inclusive starting price and up

◀ Contact us today to reserve your spot!

Friday, December 8th, 2017

Price Per Person: \$65 Inclusive

Menu items are subject to change without notice

DJ Entertainment provided by S4 Entertainment and Audio/Visual

19+ event

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