

# Holiday Cocktail Party

## THE YULETIDE | \$50 PER PERSON

#### STATIONARY APPETIZERS

CHEESE & CRACKERS | DELUXE FRUIT

#### PASSED APPETIZERS | CHOOSE 3

COCONUT SHRIMP | TERIYAKI BEEF SKEWERS | MINI CRAB CAKES | MAC & CHEESE BITES (V)
CRABMEAT STUFFED MUSHROOM CAPS | SPANAKOPITA (V)

#### DINNER BUFFET

MIXED GREENS WITH ZINFANDEL VINAIGRETTE | BAGUETTES WITH HONEY BUTTER BAKED ZITI WITH MARINARA | NEW ENGLAND SCROD | HERB-ROASTED CHICKEN WITH PAN JUS FINGERLING POTATOES | SEASONAL VEGETABLE

# THE WINTER WONDERLAND | \$70 PER PERSON

#### PASSED CHAMPAGNE ON ARRIVAL

#### HOLIDAY GRAZING TABLE

ASSORTED CHEESE | CRUDITÉS | MARINATED OLIVES & MUSHROOMS | ROASTED NUTS

#### PASSED APPETIZERS | CHOOSE 3

COCONUT SHRIMP | MINI BEEF WELLINGTON | MINI CRAB CAKES | SPANAKOPITA (V)
BACON-WRAPPED SCALLOPS | JUMBO COCKTAIL SHRIMP | TOMATO BISQUE WITH GRILLED CHEESE BITES (V)
GOAT CHEESE STUFFED PEPPADEWS (V)

#### DINNER BUFFET

MIXED GREENS WITH CRAISINS, FETA, WALNUTS & CHAMPAGNE VINAIGRETTE BAGUETTES WITH HONEY BUTTER LOBSTER MACARONI & CHEESE | GRILLED ATLANTIC SALMON HERB-ROASTED CHICKEN WITH PAN JUS | ROAST SIRLOIN FINGERLING POTATOES | SEASONAL VEGETABLE

#### MINI PASTRIES OR TIRAMISU MAY BE ADDED TO ABOVE PACKAGES | \$5 PER PERSON

# PRICES ABOVE ARE PER PERSON PLUS TAX & HOUSE FEE\* BARTENDER FEE \$100

NOTE: DINNER COUNTS AND MENU PRE-ORDER SELECTIONS ARE NEEDED 10 DAY IN ADVANCE. ARRANGEMENTS FOR ADDITION HORS D'OEUVRES, OPEN BARS, DINNER WINES ARE AVAILABLE UPON REQUEST. SPECIAL WINE SELECTIONS PRICING WITH PACKAGE FOR \$27 PER BOTTLE INCLUSIVE.

### V - Vegetarian

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM