

## APPETIZERS

Choose One (+\$5.00 for an additional starter):

Crab Cakes

Winter Salad with Maple Cider Vinaigrette

*\*Mixed Greens, Apple, and Blue Cheese*

Brie Apple Pastry Bites

Poached Shrimp with Lemon-Horseradish Dipping Sauce

Crab Stuffed Mushrooms

Tossed Salad with Assorted Dressings

Caesar Salad

Roasted Red Pepper Bisque

## ENTREES

Choose Up To Three Options:

Filet Mignon (+\$7.50 supplement per person)

Mustard Seed Crusted Prime Rib (+\$5.00 supplement per person)

Lemon & Prosciutto Stuffed Pork Loin Roast

Mustard & Cranberry Glazed Ham

Bourbon Maple Salmon

Apple Cider Pork Chop

Bacon Wrapped Roast Turkey

Apricot-Sage Chicken

Butternut Squash Risotto

## SIDES

Choose Two Options:

Gratin Potato Cake

Roasted Potatoes, Parsnip, and Mushroom

Thyme Roasted Carrots

Roasted Baby Potatoes with Olive Oil, Garlic, and Parmesan

Baked Three-Cheese Macaroni

Roasted Broccoli and Cauliflower

Pepper-Jack Mashed Potatoes

Maple Bacon Brussel Sprouts

*Any raw or undercooked items can result in Food-Borne illness*

*\*\$46.00 per person, subject to change and 7% sales tax + 23% service charge.*

## DESSERT

Choose One Option:

Dessert Fondue

~A Bowl of Melted Chocolate Ganache Along with Fruit, Cookies, Graham Crackers, and Marshmallows for Dipping

Dessert Charcuterie Board

~Assorted Homemade Cookies and Candy (Add on Truffles or Mini Cheesecakes for +\$3.00pp)

*Appetizer, Entree, Side, and Dessert total \$46.00 per person, exclusive of service charge and tax.*

## HOLIDAY BEVERAGES

Homemade Hot Chocolate - \$45.00/gallon

Homemade Hot Chocolate (with Baileys) - \$70.00/gallon

Warm Apple Cider (Free Refills) - \$2.00 per person

All meals include Water, Iced Tea, and Lemonade.

*Full Bar Available - Please Inquire for Pricing Details*

*~No Outside Alcohol Allowed at The Whittaker Inn*

*Menu choices are required at least 2 weeks in advance of event date, with final guarantee and item count due 72 hours prior.*