

APPETIZERS

Pick 3 Options for Your Guests to Choose From:

Crab Cakes

Winter Salad with Maple Cider Vinaigrette

**Mixed Greens, Apple, and Goat Cheese*

Roasted Pear & Gorgonzola Crostini with Honey and Walnuts

Poached Shrimp with Lemon-Horseradish Dipping Sauce

Crab Stuffed Mushrooms

Tossed Salad with Assorted Dressings

Caesar Salad

Cauliflower Bisque

ENTREES

Pick 3 Options for Your Guests to Choose From:

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

Creamy Dijon Chicken

Apricot-Sage Chicken

Mushroom Risotto

SIDES

Pick 2 Options for Your Guests to Enjoy:

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

Truffled Parmesan Mashed Potatoes

Maple Bacon Brussel Sprouts

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

**\$42.00 per person, subject to change and 7% sales tax + 23% service charge.*

DESSERT

Pick 2 Options for Your Guests to Choose From:

Yule Log

Holiday Dessert Sampler

Pecan Pie with Whipped Cream

Peppermint Christmas Trifle

Holiday Cookie Plate

Chocolate Truffle Cheesecake

Appetizer, Entree, Side, and Dessert total \$42.00 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 2 weeks in advance of event date, with final guarantee and individual meal selections due 72 hours prior.