



Holiday Party Package 2009

Water's Edge Resort & Spa ~ Package #3 ~ Buffet Menu

~ Stationary Hors D' Oeuvres ~

Imported and Domestic Cheeses and Fruit Display

Appropriate Flat Breads and Crackers

~ Salads ~

- Hydroponic Tossed Salad
- Baby Spinach Salad with Crumbled Gorgonzola Cheese, Bacon, Red and Yellow Baby Tomatoes
- Fresh Fruit Display
- Roasted Peppers, Orecchietti Pasta, Whole Grain Mustard Vinaigrette
- Vine Ripe Tomato and Mozzarella Display
- Asian Lo Mein Noodle Salad, Oriental Style Vegetables, Miso Black Sesame Seed Vinaigrette

~ Entrées ~

Chicken Entrées

- Cracked Pink Peppercorn Seared Chicken - Caramelized Orange Vin Blanc
- Pan Seared Chicken - Charred Tomato Coulis, Basil Oil Drizzle
- Grilled Chicken Pancetta, Wild Mushroom Balsamic Reduction Drizzle

Beef Entrées

- Pan Seared Beef Tip - Roasted Shallot Demi-glace
- Grilled Marinated Flank Steak - Braised Greens
- Herb Marinated Beef Tips - Roasted Garlic Thyme Demi-glace
- Tamarind Glazed Pork Loin - Passion Fruit Gastrique
- Roasted Pork Loin - Caramelized Apple Rum Glaze

Fish Entrées

- Cracked Pepper Seared Salmon - Vanilla Saffron Cream
- Herb Persile Crusted Chatham Codfish - Roasted Fennel Vin Blanc
- Grilled Salmon Filet - Lemongrass Scallion Butter
- Macadamia Nut Persile Crusted Chatham Cod - Roasted Parsnip Vin Blanc

Pasta Entrées

- Three Cheese Lasagna
- Baked Tri-Colored Tortellini with Bacon Lardoons, Oven Roasted Tomatoes, and Alfredo Sauce
- Rigatoni Pasta with Grilled Vegetables

Starch

(choice of one)

- Mashed Potatoes
- Roasted Potatoes with Fresh Herbs and Garlic
- Wild Rice Pilaf
- Au Gratin Potatoes

Chef Choice of Seasonal Vegetables

Freshly Baked Rolls and Butter

Pastry Chef's Creation of Dessert

Coffee and Tea

Choice of 2 Salads and 3 Entrées

\$43.00 Per Person

\$54.00 per guest with One Hour Open Name Brand Bar

Plus 18% Service Charge and 6% CT State Tax

Make your reservations for your special group today at 860-399-5901 ext. 2042