



Lake Pearl Drop Off Holiday Buffets

Brunch

Egg Scramble, Bacon, Breakfast Sausage, Home Fries
Quiche – select one: Spinach, Tomato & Feta ~ Quiche Lorraine (Ham, Bacon & Cheese)
Warm Cheese Blintzes with Vermont Syrup and Berry Compote
Fresh Fruit Salad and Assorted Breakfast Pastries
House Garden Salad with House Vinaigrette, Ranch and Bleu Cheese Dressings, Rolls & Butter
Choice of Two Entrees:
Baked Stuffed Chicken, Chicken Picatta, Chicken Parmesan, Chicken Marsala
Baked Scrod with Crumb Topping, Balsamic Glazed Salmon
Choice of Garlic Mashed or Herb Roasted Potatoes and Chef's Vegetable Medley
\$19.50 pp

Soup and Deli

Choice of House Garden Salad with House Vinaigrette or Spinach Salad with Bacon and Honey Mustard
Choice of Soup: Chicken & Rice, Butternut Squash Bisque, Broccoli Cheddar,
New England Clam Chowder (add \$1. Pp)
Assorted Sandwiches:
Roast Beef & Swiss with Horseradish Mayo on Kaiser Roll, Turkey and Cran-Mayo on Kaiser Roll,
Ham and Havarti with Honey Mustard on Hoagie Roll, Tuna Salad Wrap, Chicken Salad Wrap,
Italian Salami and Ham with Provolone on Ciabatta
Pasta Salad Primavera and Potato Salad, Pickles
Cookies and Brownies
\$16.50 pp

A Warm Winter's Feast

Choice of House Garden Salad with House Vinaigrette
or Mesclun Greens with Dried Cranberries in Pomegranate Vinaigrette, Rolls & Butter
Roast Turkey Breast with Bread Stuffing, Giblet Gravy and Cranberry Sauce
Braised Short Ribs of Beef in Rich Burgundy Sauce topped with Caramelized Onions
Mashed Potatoes with Caramelized Onion
Honey Balsamic Green Beans
\$15.00 pp

To Order Call 508.384.3003 Monday through Friday 9 am until 5 pm

A Boardroom Banquet

Caesar Salad with Herbed Croutons, Garlic Knots & Rolls with Herbed Honey Butter
Sliced Beef Tenderloin (room temp.) Horseradish Sauce, Toast Points, Garlic Butter & Baguette Rounds
Shrimp Fra Diavolo with Penne Pasta in Spicy Tomato Sauce
Herb Roasted Potatoes with Caramelized Onions and Roasted Garlic
Roasted Winter Vegetables
with Seasonal Petit Fours
\$28.00 pp

Nana's Holiday Buffet

Antipasto Salad Caprese ~ Mixed Tomatoes on a Bed of Greens with Prosciutto, Genoa Salami, Buffalo
Mozzarella, Fresh Basil with a House Made White Balsamic Vinaigrette with Herbed Focaccia
Lake Pearl Parmesan Chicken with Fresh Mozzarella
Nana's Baked Manicotti Pomodoro, Sweet Italian Sausages & Sicilian Meatballs
\$15.00 pp

Deck The Halls Holiday Cocktail Buffet

Holiday Baked Brie en Croute with Fig Jam, Nuts and Dried Fruit with Baguette Toast Rounds
Assorted Cheese Platter with Vegetable Crudite and Gourmet Crackers
Buffalo Chicken Spread with Tortilla Chips
Spinach Artichoke Spread with Toasted Pita Chips
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges
Maple Glazed Baked Scallops wrapped in Bacon
Mini Beef Wellingtons in Puff Pastry with Tarragon Aioli
Spanikopita – Filo Triangles with Spinach and Feta
Fried Chicken Tempura with a Trio of Assorted Dipping Sauces
\$24.00 pp

Desserts

Warm Apple Crisp \$3.50 pp
Assorted Holiday Cookies, Brownies and Blondies \$3.50 pp
Assorted Mini Pastries and Holiday Cookies \$4.50
Mini Cheesecakes, Cannoli, Napoleons and Crème Puffs \$4.50 pp
Apple Pie \$18.50, Pecan Pie \$20.00, Pumpkin Pie \$18.00, Blueberry Pie \$20.00

Minimum Order 15 pp

All orders require 5 day minimum notice.

All orders subject to 6% Administrative Fee and 7% sales/meals taxes.

Drop Off and Set Up Delivery \$15.00 minimum

All orders complete with disposable plates, plastic service ware
Hot items served in insulated containers – No flame or heat required
Prices are subject to change without notice.

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