



Private Room Fees & Social Events 2010

These private rooms, located throughout the restaurant, are available for private parties, corporate functions, bridal/baby showers, birthday/anniversary celebrations, rehearsal dinners, and smaller, more intimate wedding ceremonies and receptions

Wednesday & Thursday 4 Hours Between 11:00am – 9:00pm

Private Room	Dining Capacity	On-season April thru December	Off-season January thru March
Sugarloaf	24	\$25	N/C
Wolf	12	\$25	N/C
Log	14	\$25	N/C
Happy Choice	18	\$25	N/C
Porch*	50	\$300	\$150

Friday – Sunday 4 Hours Between 11:00am – 10:00pm

Private Room	Dining Capacity	On-season April thru December	Off-season January thru March
Sugarloaf	24	\$50	\$25
Wolf	12	\$50	\$25
Log	14	\$50	\$25
Happy Choice	18	\$50	\$25
Porch*	50	\$350	\$175
Grand Room**	60	\$500	\$250

*Minimum 30 Guests

**Includes Private Bar and Dance Floor (Opens up onto the Terrace)

Our 2nd floor consists of the Sugarloaf, Wolf and Log rooms. Sugarloaf and Wolf are adjoining and offer combined seating for up to 36 guests with a fabulous view of Sugarloaf Mountain. Our Log room, on the same level, is available for a small cocktail reception, ceremony site or additional seating. This room has exposed logs from the original house built in 1862 and offers a gas fireplace. The 2nd floor has a private restroom for your guests and the option for a portable, private bar. Our Happy Choice and Porch rooms are located on the main level of the restaurant. The Porch is completely glass enclosed, overlooks our terrace and offers a magnificent view of Sugarloaf Mountain. Our Porch can seat up to 50 guests, or 30 guests with a private buffet.

Alcohol can be added to any meal price at:

\$25 per person for unlimited beer and wine for 3 hours

\$30 per person for unlimited beer, wine and cocktails for 3 hours

Alcohol can also be purchased by the host on a consumption basis for guests or you can offer a cash bar for your guests.



Sugarloaf Holiday Plated Dinner

Please choose two passed hors d'oeuvres to be served to all guests.

Entrees and desserts must be preordered and limited to four entrée choices.

Final guest count and entrée and dessert choices must be received seven (7) days prior to the event.

Cocktail Hour

*Passed Hors d'oeuvres**

(Choose Two)

BBQ Shrimp wrapped in Bacon
Thai Chicken Skewers with a Peanut Sauce
Classic Bruschetta
Marinated Flank Steak Skewers w/Garlic Cilantro Relish
Assorted Mini Quiche

Duck Spring Rolls with Sweet Chile Vinaigrette
Vegetable Spring Rolls with Sweet Chili Vinaigrette
Spanakopita
Brie and Raspberry Wrapped in Phyllo
Roasted Butternut Squash Bisque

*Stationary Display**

Gourmet Cheese Platter

Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Fancy Crackers, and Sliced, Toasted Baguettes

Salad & Bread

Cranberry Almond Salad

Mixed greens tossed with Dried Cranberries, Toasted Almonds, Feta and White Balsamic Vinaigrette

Entrées (Four Choices)

Grilled Adobo Rubbed Rib Eye Steak

*Chimmichurri Grilled Onions & Pee Wee Potatoes,
Sundried Tomato-Balsamic Jus*

Oven Roasted Chicken Breast

*Roasted Garlic and Herb Spaetzle, Smoked Apple Sausage,
Haricot Vert*

Grilled Cornish Hen

*Potato & Apple Sausage Hash, Sherried Jus,
Roasted Garlic Butter*

Pan Fried Rainbow Trout

*Candied Pecan Crust, Grilled Scallion, Andouille &
Caramelized Butternut Squash Hash*

Pan Roasted Sea Scallops

Corn and Andouille Fricassee, Smoked Tomato Butter

Oven Roasted Salmon

*Smoked Salmon, Bacon Fingerling Potato Hash, Green
Beans, Sauce Ravigote*

Filet Mignon

*Beef Tenderloin, drizzled with Bordelaise Sauce and served with
Roasted Fingerling Potatoes and Buttered Asparagus*

Tuscan Shrimp and Bowtie Pasta

*Tossed with Fresh Tomatoes, Olive Oil, Garlic, White Beans
and Swiss Chard*

Desserts

Warm Chocolate Peanut Butter Tart

Salted Caramel Sauce & Vanilla Ice Cream

Blueberry Bread & Butter Pudding

Sweet Whipped Cream & Rum Caramel Sauce

Maple Crème Brulee

\$51 per person

Includes Two Passed Hors d'oeuvres, Cheese Platter, Salad, Entrée, Dessert, Nonalcoholic Drinks and Poinsettia Toast

\$41 per person w/o Hors d'oeuvres

Includes Salad, Entrée, Dessert, Nonalcoholic Drinks and Poinsettia Toast



Celebration Dinner Buffet

Buffets are available for groups of 15 or more. Please select three entrees and two accompaniments.

Cocktail Hour

Gourmet Cheese Platter

Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Fancy Crackers, and Sliced, Toasted Baguettes

Plated Salad & Bread

The Comus Inn Salad

Mixed Greens tossed with Cherry Tomatoes, Cucumbers, Red Peppers and a Dijon Vinaigrette

Entrées

Please choose three

Chicken Chasseur

Chicken Breast sautéed in a sauce of Wine, Mushrooms and Fresh Tomatoes

Roast Salmon

Salmon roasted and served with Sun Dried Tomatoes, Leeks and Celery

Chicken Picatta

Lightly floured Chicken Breast sautéed with Lemon Butter, White Wine and Capers

Sautéed Beef Tips

With Wild Mushroom Sauce and Chive Rice

Tuscan Shrimp and Bowtie Pasta

Tossed with Fresh Tomatoes, Olive Oil, Garlic, White Beans and Swiss Chard

Sliced Top Round of Beef

Top Round slow roasted overnight with Roasted Garlic and Fresh Herbs

Mushroom Ravioli

Portobello Mushroom Ravioli with Roasted Tomato & Sage Cream

Turkey Breast

Sliced, Herb Roasted Turkey Breast with Pan Gravy

Accompaniments

Please choose two

*Whipped Buttermilk Chive Potatoes
Red Bliss Potatoes with Herbs & Olive oil
Fresh Seasonal Vegetable Medley*

*Sauteed Fresh Green Beans
Whipped Sweet Potato Casserole with
Orange & Ginger*

Dessert Station

Assortment of Miniature Desserts and Holiday Confections

\$49 per person

Includes Appetizer Platter, Salad, Buffet, Dessert Station, Nonalcoholic Drinks & Poinsettia Toast



Carved Meat Station

Chef-carved meat station(s) may be added to your buffet at an additional charge. Please contact the Event Director for individual pricing



Festive Food Stations

Stations are available for groups of 15 or more

Hors d'oeuvre Platters

Vegetable Crudités

A Display of Seasonal Produce with House Made Dips

Gourmet Cheese Platter

Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Fancy Crackers, and Sliced, Toasted Baguettes

Salad Bar

Mixed Greens with toppings to include Cucumbers, Tomatoes, Red Onions, Mushrooms, Crumbled Goat Cheese, Shredded Cheddar Cheese, Herbed Croutons, Crumbled Bacon, Crispy Fried Onions and Two House-made Dressings

Dinner Stations

Choose One from Each Column

Journey through Italy Pasta Station*

Three Selected Fresh Pastas Prepared with your Choice of Three Sauces: Classic Marinara, Alfredo, Tarragon Pesto, Quatro Fromagio, Roasted Red Pepper Cream or Puttanesca

A Selection of Toppings to include Grilled Zucchini, Onions, Mushrooms, Peas, Bay Shrimp, Crabmeat, Grilled Chicken, Roasted Peppers, Olives Nicoise, Artichokes

Paella

Shrimp, Mussels, Chicken and Chorizo Sausage with Yellow Rice and House-made Bread Sticks

Peppered Tenderloin of Beef and Turkey Breast Display

A Cracked Peppercorn Crusted Filet Roasted to Perfection, and Herb Roasted Turkey Breast Thinly Sliced, Served with Creole Mustard, Cranberry Relish, Horseradish Cream, Cabernet Onion Relish, Lettuce, Tomatoes and Miniature Croissants & Rolls and Potato Salad

Viva Mexico! Taco Bar

Includes Hard and Soft Taco Shells with Seasoned Beef, Chicken & Pork, Shredded Cheddar, Monterey Jack & Lettuce, Sour Cream, Guacamole, Salsa, sliced Jalapenos and Hot & Mild Sauces accompanied by Refried Beans and Spanish Rice with Tortilla Chips and Chili Con Queso

Wings Three Ways

Spicy Garlic, Buffalo and Honey BBQ with Blue Cheese, Ranch and BBQ Dipping Sauces

Shanghai Carry-out*

Miniature Take-out Containers of Sesame Shanghai Noodles topped with Stir Fried Vegetables, and Shredded Chicken or Shredded Duck

Asian Persuasion

A sampling of Asian street food delights from Singapore to Shanghai including House-made Fried Rice, Lo Mein, Veggie Eggrolls, Spareribs, Beef and Broccoli and all Sauces and Condiments

Dessert Station

Assorted Miniature Desserts and Holiday Confections

\$49 per person

\$45 per person without Hors d'oeuvre Platters

All Nonalcoholic Drinks and a Poinsettia Toast Included

***Chef-served food bars and stations will incur a \$75 Chef fee per station**



The Comus Holiday Plated Dinner

*****Preorders are not required up to 40 guests***
However, Service will be Delayed without Preorders**

Cocktail Hour

Hors d'oeuvre Platters

Vegetable Crudités

A Display of Seasonal Produce with House Made Dips

Gourmet Cheese Platter

Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Fancy Crackers, and Sliced, Toasted Baguettes

Plated Salad & Bread

The Comus Inn Salad

Mixed Greens tossed with Cherry Tomatoes, Cucumbers, Red Peppers and a Dijon Vinaigrette

Entrées

Grilled Bistro Steak

Crushed Red Bliss Potatoes, Snap Peas, Balsamic Demi

Oven Roasted Chicken Breast

Fingerling Potatoes, Asparagus, Sundried Tomato Demi

Seasonal Fresh Fish Filet

Yukon Gold Potatoes, Fresh Green Beans, Chive & Dijon Dressing

Tuscan Bowtie Pasta

Tossed with Fresh Tomatoes, Olive Oil, Garlic, White Beans and Swiss Chard

Dessert

The Comus Inn Cheesecake with local Blackberry Compote

\$39 per person

Includes Hors d'oeuvre Platters, Salad & Bread, Choice of Entrée, Dessert,
Nonalcoholic Drinks and Poinsettia Toast

\$35 per person without Hors d'oeuvre Platters