



## *Sugarloaf Holiday Plated Dinner*

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

**Entrees and desserts must be preordered for groups over 20** and limited to three choices for groups under 20. The final guest count and meal choices must be submitted 7 days prior to your event.

### Cocktail Hour

#### *Passed Hors d'oeuvres\**

*(Choose Two)*

Mini Crab Cakes with Sage Remoulade  
Thai Chicken Skewers with a Peanut Sauce  
Classic Bruschetta  
Marinated Flank Steak Skewers w/Garlic Cilantro Relish

Chorizo and Boursin Stuffed Mushrooms  
Vegetable Spring Rolls with Sweet Chili Vinaigrette  
Spanakopita  
Brie and Raspberry Wrapped in Phyllo

### *Stationary Display\**

#### **Gourmet Cheese Platter**

*Assorted Domestic & Imported Cheeses served with Water Crackers & Sliced Baguettes*

### Salad & Bread

#### **The Comus Inn Salad**

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

### Entrée

#### **Six-spice Grilled Hanger Steak**

*Portobello and Chippolini Onion, Crispy Potato  
Wedges*

#### **Pan Roasted Sea Scallops**

*Corn and Andouille Fricassee,  
Smoked Tomato Butter*

#### **Oven Roasted Chicken Breast**

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

#### **Oven Roasted Salmon**

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

#### **Autumn Spiced Braised Duck Leg Confit**

*Sweet Potato Gnocchi, Chanterelles, Natural Jus  
Reduction*

#### **Grilled Filet Mignon**

*Crimini and Maytag Blue Crumble, Pommery  
Mustard Demi, Yukon Gold Potato*

### Dessert

#### **Mexican Chocolate Crème Brulee**

*Dried Cherry-Pistachio Biscotti*

#### **Local Apple Cider Poached Pear**

*Vanilla Bean Ice Cream a la mode*

**\$49 per person w/o Bar • \$79 per person including 3 hr. Open Rail Bar**

*Includes Two Passed Hors d'oeuvres, Fruit & Cheese Platter, Salad, Entrée, Dessert,  
Nonalcoholic Drinks and Champagne Toast*

**\$39 per person w/o Bar • \$69 per person including 3 hr. Open Rail Bar**

*Includes Salad, Entrée, Dessert, Nonalcoholic Drinks and Champagne Toast*

**\*Passed Hors d'oeuvres & Cheese Platter may be substituted with a  
served Shrimp Cocktail or Gingered Carrot and Apple Bisque w/ Toasted Almonds**



## ***Celebration Dinner Buffet***

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

### **Stationary Display**

#### **Festive Fruit and Cheese Platter**

*Assorted Domestic & Imported Cheeses and Seasonal Fruit served with Water Crackers & Sliced 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*

*Haricot Verts with Pearl Onions  
Whipped Sweet Potato Casserole with  
Orange & Ginger*

### **Dessert Station**

*Includes Petit Fours, Mini French Pastries, assorted Chocolate Desserts, Fruit Tarts and Holiday Confections*

**\$49 per person w/o Bar • \$79 per person including 3 hr. Open Rail Bar**

*Includes Appetizer Platter, Salad, Buffet, Dessert, Nonalcoholic Drinks & Champagne 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 Fruit and Cheese Platter**

*Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Sliced Seasonal Fruit, 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 <sup>★</sup>**

*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 may include Grilled Zucchini, Onions, Mushrooms, Peas, Bay Shrimp, Crabmeat, Grilled Chicken, Roasted Peppers, Olives Nicoise, Artichokes*

#### **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*

#### **Paella**

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

#### **Viva Mexico! Taco Bar**

*Includes Hard and Soft Taco Shells with your choice of Seasoned Beef, Chicken and Pork, Shredded Cheddar and Monterey Jack Cheeses, 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 Four Ways**

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

#### **Shanghai Carry-out <sup>★</sup>**

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

### **Dessert**

*Choose One*

#### **Martini Ice Cream Sundae Bar <sup>★</sup>**

*Fill your martini glass with House-made Vanilla Ice Cream, Brownies, Hot Fudge Assorted Sundae Bar Toppings, Whipped Cream and Cherries*

#### **Dessert Station**

*Includes Petit Fours, Mini French Pastries, assorted Chocolate Desserts, Fruit Tarts and Holiday Confections*

**\$49 per person w/o Bar • \$79 per person including 3 hr. Open Rail Bar**

**\$44 per person without Hors d'oeuvre Platters**

**<sup>★</sup>Chef-served food bars and stations will incur a \$75 Chef fee per station**

**All Nonalcoholic Drinks and a Champagne Toast Included**



## *The Comus Holiday Plated Dinner*

**\*\*\*Preorders are not required up to 50 guests\*\*\*  
(25 and over need to place entrée orders during cocktail hour)**

### *Cocktail Hour*

#### *Hors d'oeuvre Platters*

##### **Vegetable Crudités**

*A Display of Seasonal Produce with House Made Dips*

##### **Gourmet Fruit and Cheese Platter**

*Goats Milk Gouda, Wisconsin Cheddar, Cream Brie and Imported Swiss Cheese Display accompanied by Sliced Seasonal Fruit, 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 Hanger Steak**

*Crushed Red Bliss Potatoes, Snap Peas, Balsamic Demi*

#### **Over Roasted Chicken Breast**

*Fingerling Potatoes, Asparagus, Sundried Tomato Demi*

#### **Pan Roasted Cod**

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

### *Dessert Station*

*Includes Petit Fours, Mini French Pastries, assorted Chocolate Desserts, Fruit Tarts and Holiday Confections*

### **\$39 per person**

**Includes** Hors d'oeuvre Platters, Salad & Bread, Choice of Entrée, Dessert Station, Nonalcoholic Drinks and Champagne toast