



## *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*

<b>Private Room</b>	<b>Dining Capacity</b>	<b>On-season April thru December</b>	<b>Off-season January thru March</b>
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*

<b>Private Room</b>	<b>Dining Capacity</b>	<b>On-season April thru December</b>	<b>Off-season January thru March</b>
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 2<sup>nd</sup> 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 2<sup>nd</sup> 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:**

\$23 per person for unlimited beer and wine for 3 hours

\$28 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.



## The Sugarloaf Luncheon

**Preorders are Required**

### **Starters**

#### **Comus Inn Salad**

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

**Or**

#### **Butternut Squash Bisque**

### **Entrees**

**(Limited to four choices)**

#### **Sliced Top Round of Beef**

*Slow roasted overnight with Roasted Garlic and Fresh Herbs, Whipped Parmesan Potatoes and Grilled Seasonal Vegetable Medley*

#### **The Comus Crab Cake**

*House-made Crab Cake with Spicy Tartar, French Fries and Cole Slaw*

#### **Portobello Mushroom Ravioli**

*with Roasted Tomato & Sage Cream*

#### **Wild Atlantic Salmon**

*Pan Seared, Herb Crusted Filet, Dijon Cream Sauce, Grilled Asparagus, Herbed Red Bliss Potatoes*

#### **Six Spice Grilled Hanger Steak**

*Balsamic Marinated Portobello, Cippolini Onion, Crispy Idaho wedges*

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

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

### **Dessert**

#### **Warm Chocolate Peanut Butter Tart**

*Salted Caramel Sauce and Vanilla Ice Cream*

#### **Blueberry Bread & Butter Pudding**

*Sweet Whipped Cream and Rum Caramel Sauce*

#### **House Made Ice Cream or Sorbet**

**\$35 per person**

Includes Rolls & Butter, Soup **or** Salad, Entrée, Dessert, Nonalcoholic Drinks and Poinsettia Toast

**\$30 per person w/o Starter**

Includes Rolls & Butter, Entrée, Dessert, Nonalcoholic Drinks and Poinsettia Toast



## *The Comus Inn Holiday Plated Luncheon*

**\*\*\*Preorders are not required up to 40 guests\*\*\*  
However, service will be delayed without preorders**

### *Plated Salad & Bread*

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

*Mixed Greens with a Dijon Vinaigrette*

### *Entrées*

#### **Bistro Steak**

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

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

*Fingerling Potatoes, Asparagus, Sundried Tomato Demi*

#### **Fresh Seasonal Fish Filet**

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

#### **Pasta DuJour**

### *Dessert*

*House-made Ice Cream and Sorbet*

### **\$28 per person**

Includes Salad & Bread, Choice of Entrée, Dessert,  
Nonalcoholic Drinks and a Poinsettia (Champagne & Cranberry Juice) Toast



## *The Holiday Lunch Buffet*

**Buffets are available to parties of 15 or more**

### *Plated Salad and Bread*

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

*Mixed Green Salad with a Dijon Vinaigrette*

### *Buffet*

**(Choose Two Entrees)**

#### **Chicken Picatta**

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

#### **Curried Chicken**

*with Pineapple Rice*

#### **Wild Atlantic Salmon**

*Pan Seared with Sun Dried Tomato, Leeks and Celery*

#### **Sautéed Beef Tips**

*With Wild Mushroom Sauce and Chive Rice*

#### **Roast Beef**

*Top Round of Beef, Roasted with Garlic & Fresh Herbs with Horseradish Cream and Au Jus*

#### **Grilled Mahi Mahi**

*with a Dijon Beurre Blanc*

#### **Tuscan Shrimp and Bowtie Pasta**

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

#### **Three Cheese Ravioli**

*With Roasted Tomato Sauce*

### *Vegetables*

**(Choose Two)**

Whipped Buttermilk Chive Potatoes  
Olive Oil Smashed Yukon Gold Potatoes  
Saffron Rice w/Peas and Roasted Sweet Peppers  
Ratatouille  
Grilled Seasonal Vegetable Medley  
Sautéed Fresh Green Beans

### *Dessert Station*

**Miniature Desserts and Holiday Confections**

**\$35 per person**

**Additional Entrée \$4**

**Includes Salad, Buffet, Dessert, Nonalcoholic Drinks and Poinsettia (Champagne & Cranberry Juice) Toast**



## *Luncheon Stations*

**Minimum of 15 guests for Stations**

### *Station I*

#### **The American**

Fresh Fruit and Gourmet Cheese Display

Grilled Sliced Chicken Breast and Sliced Roast Beef  
Grilled Portobello, Zucchini and Peppers  
Horseradish Cream, Dijon Mustard, Mayonnaise  
Light Garnish of Seasonal Produce  
Chef's Special Potato Salad  
Assortment of Artisan Bread and Rolls

#### **Assorted Miniature Desserts Station**

**\$25 per person**

**Add a plated salad for \$4**

### *Station II*

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

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

#### **Wings Two Ways**

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

#### **Assorted Miniature Desserts Station**

**\$25 per person**

**Add a plated salad for \$4**

**Stations include Nonalcoholic Drinks and Poinsettia (Champagne & Cranberry Juice) Toast**