



## The Sugarloaf Luncheon

**Preorders are Required**

### Starters

#### The “Wedge”

*Iceberg, Maytag Blue Cheese, Crispy Pancetta, Sun-dried Tomato Dressing*

**Or**

#### **Gingered Carrot and Apple Bisque**

*Toasted Almonds*

### Entrees

#### **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*

#### **Grilled Hanger Steak**

*Herb Spice Rub, Roasted Fingerling Potatoes & Caramelized Cippolini Onions*

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

*With Wild Mushrooms, Fresh Green Beans, Fingerling Potatoes and Thyme Au Jus*

### Dessert

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

*Vanilla Bean Ice Cream a la Mode*

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

*Dried Cherry-Pistachio Biscotti*

**\$34 per person**

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

**\$29 per person**

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



## *The Comus Inn Holiday Plated Luncheon*

**\*\*\*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



## *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)

#### **Oven Roasted Boneless Breast of Chicken**

*with Olive Oil, Garlic, White Wine, Diced Tomatoes,  
Fresh Herbs a Touch of Cream & Parmesan*

#### **Curried Chicken**

*with Pineapple Rice*

#### **Wild Atlantic Salmon**

*Pan Seared Herb Crusted Atlantic Filet of Salmon  
with Dijon Cream Sauce*

#### **Roast Beef**

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

#### **Sautéed Beef Tips**

*With Wild Mushroom Sauce and Chive Rice*

#### **Pan Seared Tilapia Filet**

*Light Lemon Sauce with Capers*

#### **Three Cheese Ravioli**

*Roasted Tomato Sauce*

#### **Eggplant Napoleon**

*Eggplant Napoleon stuffed with Mushrooms and  
finished with a Classic Sauce Tomat and Shaved  
Parmesan*

### *Vegetables*

(Choose Two)

**Whipped Buttermilk Chive Potatoes**

**Roasted Red Bliss Potatoes**

**Grilled Seasonal Vegetable Medley**

**Black Pepper Roasted Asparagus**

### *Dessert Station*

**Miniature Desserts and Holiday Confections**

**\$29 per person**

**Additional Entrée \$4**

**Includes Salad, Buffet, Dessert, Nonalcoholic Drinks and Champagne 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**

**\$25 per person**

### *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 Four Ways**

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

#### **Assorted Miniature Desserts**

**\$25 per person**

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

**Stations include Nonalcoholic Drinks and Champagne Toast**