



STATIONS MENU

(SUITABLE FOR 50 GUESTS & UP)

À LA CARTE PASSED APPS (PER DOZEN - MINIMUM OF 2 DOZEN/VARIETY)
PRICE IS IN ADDITION TO MENU PRICE

FOR COCKTAIL HOUR - UP TO 60 MINUTES

CARAMELIZED ONION AND GRUYÈRE TART	\$24
MINIATURE CRAB CAKE , herb, lemon aioli	\$40
SPANAKOPITA , spinach, cheese	\$24
SMOKED SALMON LOLLIPOPS	\$40
MINI BRIE EN CROUTE , cherry jam	\$45
KOREAN BBQ BEEF SKEWER	\$32
SUNDRIED TOMATO JAM CROSTINI , whipped goat cheese mousse	\$26
SWEET POTATO AND ROSEMARY TARTS	\$33

ACTION STATIONS

RED WINE BRAISED SHORT RIB Parsnip potato puree, spiced heirloom carrots

PAN SEARED SALMON Butternut squash puree, cranberry agrodolce

ROASTED AMISH CHICKEN BREAST Parmesan polenta, local mushrooms, thyme chicken jus

SALMON EN-CROUTE Herb beurre Blanc

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DESSERT TABLE

TRADITIONAL YULE LOG WITH ASSORTMENT OF DESSERTS:

chocolate espresso tarts, chocolate rum truffles, raspberry linzer bars, pecan tarts

\$55/Person

(INCLUDES CHEF ATTENDANT)



Guaranteed attendance is required 5 days prior to the event. Sales tax of 5.5% and service charge of 22% will be added to all food and beverage events. A \$75 labor charge will be added to meal events under 25 people.



BUFFET OPTION ONE

(SUITABLE FOR 25+ GUESTS)

SIMPLE GREENS SALAD

Accompanied by a roasted shallot vinaigrette

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ASSORTED FRUIT PLATTERS

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MOROCCAN SPICED CARROTS

ROASTED BRUSSEL SPROUTS

Pomegranate-pancetta glaze

ROASTED ASPARAGUS

Bacon vinaigrette

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FORK SMASHED ROASTED RED POTATOES

Roasted garlic, buttermilk, fresh herbs

HOOK'S ONE YEAR CHEDDAR DAUPHINOISE POTATOES

Caramelized onions, thyme

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HICKORY SMOKED SALMON

Maple glaze

ROSEMARY & CHERRY GLAZED HAM CARVING STATION

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ASSORTMENT OF HOLIDAY COOKIES

(TWO VARIETIES FOR 50 OR LESS GUESTS)

chocolate crinkle, rugelach, gingersnap, pinwheel, Italian Christmas cookies

Includes choice of ONE starch and TWO vegetables.

\$42/Person



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BUFFET OPTION TWO
(SUITABLE FOR 25+ GUESTS)

CHESTNUT BISQUE

BUTTERNUT SQUASH SOUP Maple croutons, apple cider cream

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SPINACH & ARUGULA SALAD Red wine figs, wheat berries, goat cheese

SIMPLE GREENS SALAD Accompanied by a roasted shallot vinaigrette

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ASSORTED FRUIT PLATTERS

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MOROCCAN SPICED CARROTS

ROASTED ASPARAGUS Bacon vinaigrette

ROASTED BRUSSEL SPROUTS Pomegranate-pancetta glaze

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FORK SMASHED ROASTED RED POTATOES Roasted garlic, buttermilk, fresh herbs

HOOK'S ONE YEAR CHEDDAR DAUPHINOISE POTATOES Caramelized onions, thyme

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ROSEMARY & CHERRY GLAZED HAM

SALMON EN-CROUTE Herb beurre blanc

ROASTED PRIME RIB CARVING STATION Red wine beef jus, horseradish cream

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DESSERT TABLE

TRADITIONAL YULE LOG WITH ASSORTMENT OF DESSERTS:

chocolate espresso tarts, chocolate rum truffles, raspberry linzer bars, pecan tarts

ASSORTMENT OF HOLIDAY COOKIES

(TWO VARIETIES FOR 50 OR LESS GUESTS)

chocolate crinkle, rugelach, gingersnap, pinwheel, Italian Christmas cookies

Includes choice of ONE soup, ONE starch, TWO vegetables, TWO Entrees, ONE Dessert
\$50/Person



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SERVED DINNER OPTION ONE

(SUITABLE FOR 25 GUESTS OR LESS)

FIRST COURSE

ROASTED ROOT VEGETABLE SALAD

Walnut goat cheese crouton, shallot champagne vinaigrette

— or —

BUTTERNUT SQUASH SOUP

Apple cider whipped cream, maple croutons

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SECOND COURSE

PAN-SEARED CHICKEN BREAST

Roasted marble potatoes, broccolini

— or —

SEARED SALMON

Celery root puree, braised Swiss chard

— or —

RED WINE BRAISED SHORTRIBS

Lyonnais potatoes, roasted asparagus

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THIRD COURSE

ALMOND APPLE TART

chantilly crème, caramel sauce

— or —

GINGERBREAD CHEESECAKE

chantilly crème, pecan tuile

\$55/Person



THE
EDGEWATER

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SERVED DINNER OPTION TWO

(SUITABLE FOR 25 GUESTS OR LESS)

FIRST COURSE

ROASTED ROOT VEGETABLE SALAD

Walnut goat cheese crouton, shallot champagne vinaigrette

— or —

BUTTERNUT SQUASH SOUP

Apple cider whipped cream, maple croutons

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SECOND COURSE

PAN SEARED CHICKEN BREAST

Roasted marble potatoes, broccolini

— or —

SEARED HALIBUT

Romesco sauce, Gruyere potato croquette, green bean Marcona almondine

— or —

BEEF FILET AU POIVRE

Red wine sauce, roasted herb fingerling potatoes, lemon-thyme asparagus

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THIRD COURSE

ALMOND APPLE TART

chantilly crème, caramel sauce

— or —

GINGERBREAD CHEESECAKE

chantilly crème, pecan tuile

\$68/Person



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HOLIDAY COCKTAIL MENU

COCKTAILS

BOURBON GINGER BELL

J. Henry, Rose's Lime Juice, Ginger Beer, Fresh Mint, Lime

HOLIDAY OLD FASHIONED

Korbel, Orange, Cranberry, Simple Syrup, Bitters, Club Soda

ALICE'S ADVENTURES IN WONDERLAND

Wondermint, All Sprice Dram, Lemon Juice, Simple Syrup

11/per drink

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CHAMPAGNE COCKTAILS

VIOLETTE ROYALE

Creme de Violette, Kenwood Yulupa Brut, blueberry

EDGE 75

Death's Door Gin, Kenwood Yulupa Brut, cranberry juice, simple syrup

9/per drink

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HOT DRINKS

SPIKED APPLE CIDER

Korbel brandy, apple cider, apple slices

HAPPY HOT CHOCOLATE

Death's Door Wondermint Schnapps, hot cocoa, mini candy canes

\$80 mix fee (approx. 34 people)

\$10/per drink



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