



MENU

Corporate Team Party

Winter, 2024

5:30 – 9:00 pm

Parlors, Garden & Henniker Dining Rooms

OPEN BAR

Signature cocktails, beer, cider, wine, non-alcoholic options, and signature mocktail

COCKTAIL HOUR

Global Pub Spread (\$18 per person): Dutch bitterballen (meatballs), seasonal pierogi, sliced gravlax and smoked fish, crudités, selection of regional cheeses

OR

New England Raw Bar (\$25 per person) – Selection of New Hampshire and Massachusetts Oysters, Shrimp Cocktail, marinated mussels, selection of house cocktail sauce, mignonette, and shaved ices

Optional or Alternatively - Add Passed Hors D'Oeuvres (from \$6-10 per choice, per person)

- Bulgogi Beef Skewers - ssamjang dipping sauce
- Spicy Peruvian Charred Beef Skewers - peppers, aji amarillo dipping sauce
- Mini Black Bean and Cheese Pupusas - cabbage slaw and pica de gallo
- Pork and Kimchi Pot Stickers - ginger and sesame dipping sauce
- Tarragon Shrimp and Chorizo Skewer - Romesco sauce
- Lobster Fritters - Old Bay Dipping Sauce
- Spinach and Potato Pakoras - cilantro chutney

DINNER (\$67 per person – for 3 courses)

Soup and Salad: (Please choose a soup)

- Za'atar Spiced Cauliflower soup – toasted pistachios, pistachio oil, pomegranate
- Creamy Truffled Chicken soup Corn bread croutons

Served with biscuits and

Winter Greens - grapefruit, candied walnuts, pomegranate, peppered goat cheese

Entrées: {Please select 3 to offer your guests – email their selections at least 5 days prior to event}

- Braised Chicken Paprikash - mushroom and Emmentaler spätzle, caraway cabbage
- Kabocha and Ricotta Maultaschen – seared wild mushrooms and kale with brown butter and rosemary
- Oil Poached Cod Confit – charred tomato coulis, patatas bravas, chili oil
- Moroccan Lamb Tagine – cumin and cinnamon-spiced winter squash, oil-cured olives, winter greens couscous
- Pulled Heritage Berkshire Pork Ssam - kimchi fried rice, sesame cucumber, miso eggplant
- Sugar-Rubbed Grilled Skirt Steak - potato “rosti”, creamed spinach, foie gras butter, demi reduction

Dessert Buffet:

Mini pastries and cookies

Coffee, Tea, Mulled Cider or Hot Chocolate with additional spirits