

Holiday 2014 Inspirations

Salads

Deco House Salad: *Mixed greens, toasted almonds, dried cranberries, salty feta, and House sweet red wine vinaigrette.*

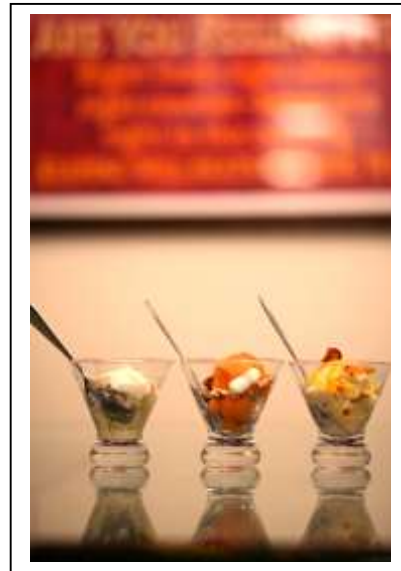
Harvest Salad: *Peppery arugula, field greens, and orange marmalade dressing with toasted almonds.*

Classic Caesar:
With House-made croutons and dressing.

On the Side:

Seasonal Vegetable Medley;
Sautéed Green Beans; Wild Rice Pilaf;
Broccoli and Cauliflower Gratin;
Roasted Garlic Mashed Potatoes;
Bowtie Pasta with Garlic Cream Sauce;
Roasted Brussels Sprouts with bacon
and caramelized onions;
Deco Mac and Cheeses

Ask how our team can make most offerings a fun and interactive bar!



Beef Entrées [add \$2.25/guest]

Beef au Jus: *Slowly-cooked and thinly sliced; served with a flavorful jus.*

Beef Burgundy: *Classic sauce of burgundy wine, pearl onions, mushrooms, tomatoes, and herbs.*

Pork Entrées

Classic Cider-Baked Ham: *Juicy and smoky with deep cider flavor and a spicy crust.*

Maple-Glazed Pork Loin: *Slightly sweet and savory, juicy and tender.*

Chicken Entrées

Caccaitore: *Slowly-cooked in an Italian herb and tomato sauce.*

Bourbon-Glazed: *Roasted with House honey-bourbon glaze and finished with bacon lardons.*

Country Captain Chicken: *Fragrant stew rich with mango, raisins, tomatoes, and curry.*

Your choice of entrée from this menu and salad plus two side dishes and dinner rolls
13.54 per guest; Two Entrées – 17.95. Service Charges and Sales Tax apply.

Add two items from our Hors D' Oeuvres menu; Sweets menu offered.

Wide range of linens and service ware options – (including china and compostables!)

Pricing based upon 200 final guest count and buffet-style service. Additional options available– please ask!

