



Ebenezer's Manhattan Dinner Menu

Ideal for 20 - 45 Guests

Standard Open Bar

Beer, Wine, Champagne, Soft Drinks, Coffee, Tea

Featured Holiday Drinks: Eggnog & Hot Chocolate with Schnapps

Salad Course

Choose One

Baby Greens with Roasted Beets & Goat Cheese tossed with Pistachios

Fresh Romaine & Caesar with Crouton and Parmesan Cheese

Baby Greens with Apples and Blue Cheese tossed with Cherries and Almonds

Entrees

Choose Two

Glazed Spiral Ham with Maple Bourbon Glaze

Roasted Chicken Breast with Lemon, Sage, and White Wine Butter

Seasame Encrusted Filet of Salmon with Soy Ginger Marinade

Portobello Napoleon with Spinach & Cheese, in a Balsamic Reduction

Sides

Choose Two

Roasted Baby Potatoes with Fresh Herbs, Shallots, and Olive Oil

Chef's Selection of Fresh Market Vegetables

Haricot Verts served with Almonds, Onions, and Sherry Butter

Corn Bread Stuffing with Italian Sausage

Dessert

Assorted Holiday Cookies & Pastries





**Good Tidings Manhattan
Cocktail Cruise**

Ideal for 20 - 45 Guests

Standard Open Bar

Beer, Wine, Champagne, Soft Drinks, Coffee, Tea

Featured Holiday Drinks: Eggnog & Hot Chocolate with Schnapps

Holiday Stationary Hors d'oeuvres

Choose Four

Mediterranean Tapestry with Gourmet Olives, Hummus, Roasted Eggplant, Feta Cheese, and Freshly Toasted Breads

Artisan & Farmstead Cheese Display with Fresh Tomato, Basil, & White Bean Salad, a selection of cured hams & prosciutto with Italian Breads

Jumbo Shrimp Cocktail with Zesty Tomato Cocktail Sauce

Fresh Crudites Platter served with a Cream Herb Dipping Sauce

Roasted Marinated Vegetables including Peppers, Fingerling Potatoes, Squash, Portobello Mushrooms, Eggplant, and Artichokes

Bocconcini Mozzarella Marinated with Herbs and Olive Oil, skewered with Tomatoes and Basil

Seasonal Bruschetta with Caramelized Onions and Sautéed Mushrooms on a Crispy Baguette

Dessert

Assorted Holiday Cookies & Pastries