



Century House

HOTEL • RESTAURANT

The Magical Holiday Dinner Buffet

As Your Guests Arrive in Our Festively Decorated Ballrooms, Echoing Christmas Carols, Our Staff Wish Them Happy Holidays and Usher Them to Our "Joyeux Noel Champagne Station" Featuring Fresh Raspberries and Chambord.

Our Yuletide Greetings Offered to You and Your Guests with Spiced, Creamy Eggnog.

International Montage Table

Featuring Fresh Fruits with Our Semi-Sweet Dark Chocolate Fountain, Grilled Seasonal Vegetables and Fresh Vegetable Crudités with Assorted Dips, a Variety of International Cheeses and Crackers Including Ciabata Bread with Our Warm Cheese Fondue, with Onion Jam, Eggplant Caviar and Tapenade All Beautifully Adorned with Roasted Chestnuts from Our Open Fire.

Beverages

Premium Open Bar for 1-Hour and Wine Offered to Your Guests During Dinner

Buttered Hors d'Oeuvres

Scallops Brochettes, Seafood Casino-Stuffed Mushrooms, Spinach-Stuffed Mushrooms, Lobster Risotto, Chicken Kabobs, Beef Wellingtons, Filet Carpaccio, Salmon Gravlox and Tomato Mozzarella Bruchetta

Buttered Shrimp Cocktail Passed By Our White-Gloved Servers

Two Jumbo Shrimp Accompanied with Our Traditional Cape Cod-Style Sauce

Salad Station **Caprice Salad**

Italian Plum Tomatoes, Fresh Mozzarella and Fresh Basil in Balsamic Vinaigrette

Traditional Caesar Salad

Mixed Greens Salad

Boston Bibb, Arugula and Endive Salad with Horseradish Buttermilk Dressing

Stationed Buffet

Shrimp Aimee

Cheese Tortellini with Sautéed Shrimp and Scallops Served in a Pesto Cream Sauce

Beef Bourguignonne

Pan-Seared Filet Mignon Tips Deglazed with Cabernet and Mushrooms Served Over Egg Noodles

Sesame Chicken

Tender Strips of Fresh Chicken Marinated with an Oriental Sauce with Black and White Sesame Seeds Served Over Jasmine Rice

Veal Milanaise

Tender Tips of Veal Sautéed with Mushrooms, Roasted Red and Green Peppers in a Port Wine Demi-Glace on a Bed of Orzo

All Served with Potatoes au Gratin and Fresh Vegetable Medley

Pasta Station

Penne Maribou

Penne Pasta Tossed with Roasted Red Peppers, Artichoke Hearts and Black Olives in a Pesto Tomato Sauce

Seafood Newburg

Shrimp, Scallops, Crabmeat and Lobster Meat Served in a Sherried Cream Sauce with Bow Tie Pasta

Carving Station

Orange-Cranberry-Glazed Roast Vermont Turkey and Sliced Filet Mignon

Dessert Table

A Lavish Display of Ornamental Freshly Baked Cakes Featuring Yule Logs, Gingerbread Houses, Gift Boxes and Frosty The Snowman Accented with Strawberries Dipped in Chocolate, Mini-Fruit Tarts, Éclairs and Coquenbush

\$69.95 per Person

Please Add 19% Taxable Service Charge and 8% Sales Tax

A Minimum of 60 People is Required for Dinner Buffets

Revised August 2007. Prices are subject to change. Please contact the Sales Department to verify all menu selections and costs.