



## Christina's Holiday Sit-Down Menu



### First Course

#### Kindly select one

- Wild Mushroom Soup with Fresh Oregano
- Butternut Squash Bisque with Cinnamon & Amaretto
- Seasonal Vegetable Bisque
- Scallop, Corn & Red Pepper Chowder
- Lobster Bisque  
*(A Spinazzola Family Recipe, add \$3.00 per guest)*
- Seafood Cakes with Red Pepper Tartar Sauce  
*(add \$4.00 per guest)*
- Bow Tie Pasta Laced with Mixed Vegetables in Alfredo Sauce
- Artichoke, Spinach, and Marscarpone Ravioli topped  
with a Lemon Alfredo
- Shrimp Ravioli Pomodoro with Fresh Mozzarella and Basil
- Cheese Ravioli with Fresh Tomato Marinara
- Penne Marinara Topped with Fresh Shredded Parmesan Cheese
- Mediterranean Gemilli Pasta with Basil, Olives, & Feta



### Second Course

#### Kindly select one

#### Christina's Salad

*Baby lettuce, pear tomatoes, herbed goat cheese, and  
croutons with Poppyseed dressing*

#### Mesclun Greens

*Roasted plum tomatoes, red and yellow peppers and homemade French bread croutons  
topped with Balsamic Vinaigrette dressing*

### **The Wedge**

*A generous wedge of crisp Iceberg lettuce surrounded by  
cherry tomatoes and topped  
with crispy bacon and bleu cheese dressing.  
(Add "Great Hill" bleu cheese crumbles for \$1.00 per guest)*

### **Caesar Salad**

*Romaine lettuce tossed with a creamy Caesar dressing, fresh parmesan cheese and our  
homemade seasoned croutons*

### **Mixed Greens**

*Tomatoes, red onions, and cucumbers topped with  
House Vinaigrette dressing*

### **Antipasto Salad** (add \$3.00 per guest)

*Imported Prosciutto, Genoa Salami, Cappacola, Provolone Cheese, Peppers and  
Mushrooms, Fresh Mozzarella, Olives, and  
Roasted Bell Peppers*



## **Main Courses**



### **Beef**

(Served with your choice of [Vegetable and Starch](#))

#### **Prime Rib \$33.95**

*Roast prime rib of beef served with a mushroom au jus*

#### **Filet Mignon \$35.95**

*8oz. Filet served with a B éarnaise sauce cooked and served medium*

#### **Roast Sirloin of Beef \$33.95**

*Roast sirloin sliced and served with a Madeira wine sauce*

#### **Surf and Turf \$39.95**

*Two jumbo baked stuffed shrimp with crabmeat stuffing paired with a 6oz. filet or prime  
rib*

**(Select One)**



## Seafood

(Served with your choice of [Vegetable and Starch](#))

**Baked Stuffed Filet of Sole with crabmeat** \$28.95  
*Sole stuffed with crabmeat and topped with lobster sauce*

**Baked Stuffed Filet of Sole with baby shrimp** \$28.95  
*Sole stuffed with baby shrimp and julienned vegetables finished with a lemon parsley butter*

**Baked Stuffed Shrimp** \$34.95  
*Jumbo shrimp topped with our Ritz cracker crabmeat stuffing served with drawn butter*

**Baked New England Scrod** \$26.95  
*Topped with a Ritz topping and served with a buerre blanc sauce*

**Baked Stuffed Filet of Sole** \$28.95  
*Served with a lobster sauce*

**Swordfish Nicoise** \$28.95  
*Spicy swordfish steak with a Mediterranean olive caper relish*



## Poultry

(Served with your choice of [Vegetable and Starch](#))

**Chicken "Oscar"** \$26.95  
*Pan seared chicken topped with sauteed baby spinach, asparagus tips, and crabmeat finished with a lemon aioli or hollandaise*

**Chicken Saltimbocca** \$26.95  
*Pan seared chicken breast topped with julienned prosciutto and sage cream*

**Baked Chicken Christina** \$24.95  
*Tender breast of chicken stuffed with wild rice and fresh vegetables served with a supreme sauce*

**Chicken Venetian** \$25.95  
*Tender breast of chicken filled with spinach, roasted red peppers, boursin cheese and topped with a velouté sauce*

**Balsamic Glazed Chicken** \$25.95

*Tender breast of chicken glazed with a balsamic marinade seasoned with garlic and olive oil*

**Chicken Francaise \$26.95**

*Tender breast of chicken lightly pan-seared with egg topped with a lemon wine sauce*

**Tri-Mushroom Chicken Marsala \$26.95**

*Tender breast of chicken sautéed in a marsala wine sauce with portabella, shitake and native mushrooms*



**Desserts a la Carte**

**Kindly select one**

Chocolate Mousse with Whipped Cream and Strawberry served in a Champagne Glass

Strawberry Mousse with Whipped Cream and Strawberry served in a Champagne Glass

Baileys Mousse with Whipped Cream and Strawberry Served in a Champagne Glass

Vanilla Nut Roll with Strawberry Sauce

Vanilla Ice Cream with Chocolate Sauce

Warm Apple Crisp a la mode (add \$1.50 per guest)

Fudge Brownie Sundae (add \$1.50 per guest)

New York-Style Cheesecake with Strawberries (add \$2.00 per guest)

Chef Russ' Famous Homemade Jumbo Cookie Station (add \$2.00 per guest)



***Menus Include:***

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*Assorted Rolls and Butter*

*Choose one item from Vegetable Selection*

*Choose one item from Starch Selection*

*Choose one item from Dessert Selection*

*House Premium Blend Coffee, Decaf and Tea Selection*

*Standard White or Ivory Linens with Choice of Color Napkin*

*Private Function Room Space up to 5 Hours*

*Menu modifications, as well as custom designed menus are available upon request.*

*All prices are subject to a 20% administrative fee and 5% Massachusetts sales tax.*

*Please add \$2.00 per guest for each additional entrée  
selection offered over one.*