



# INN AT GREAT NECK

LONG ISLAND, NEW YORK

**Inn at Great Neck's **BIG/little** Holiday Party Menu**  
**Thursday, December 6<sup>th</sup> 2012 6:00PM – 10:00PM**  
Holiday Decorations, Entertainment, Dining and Dancing Provided

## **Cocktail Hour**

*6:00PM – 7:00PM*

### **~Passed Hors d'oeuvres~**

**Stuffed Cherry Tomato**  
with seasoned bread crumbs

**Delaware Mushroom**  
Mushroom caps filled with a bread and vegetable stuffing

**Beef Skewer**  
Cubes of grilled Filet Mignon served with a teriyaki sauce

**Franks In Blankets**  
Jumbo hot dogs rolled in a puffy pastry served with golden brown mustard

**Spinach & Feta**  
Delicate pastry triangles filled with spinach, feta and ricotta cheese, herbs and spices

**Satchel Of Duck & Apricot**  
Filo dough filled with duck, dried apricots, brandy, apricot jam and seasonings

**Coconut Chicken**  
Chicken cubes dipped in shredded coconut served with honey mustard sauce

### **~Cocktail Hour Cold Displays~**

**Vegetable Crudités Display**  
Celery, carrot sticks, cherry tomatoes, broccoli, cauliflower and assorted seasonal vegetables served with a variety of dipping sauces

**Assorted Gourmet Cheese Display**  
Assorted selection of the finest cheeses from around the world presented with crackers and flat breads

# **Buffet Dinner**

**7:00PM – 10:00PM**

## **~Entrees~**

### **North Atlantic Salmon**

Grilled salmon in a champagne dill sauce

### **Chicken Francaise**

Chicken breast in a lemon butter white wine sauce

### **Beef Bourguignon**

Sirloin steak cubes with shallots and bacon in a beef gravy

### **Eggplant Rollatini**

Thinly sliced eggplant lightly fried and rolled with ricotta, spinach and fresh mozzarella

### **Chicken Mona Lisa**

Pan seared chicken medallions with sautéed artichoke hearts, red pepper and asparagus

### **Steak & Broccoli**

Sliced steak with broccoli florets in a garlic soy sauce

## **~Carving Stations~**

### **Roast Turkey Breast**

Served with garlic & peppercorn gravy

### **Leg of Lamb**

Served with mint jelly

## **~Pasta Station~**

### **Fettuccine Pasta**

With a variety of sauces to choose from

## **~Dessert~**

Fresh Seasonal Fruit Platter – Assorted Pastries – Assorted Cookies

Served with Coffee, Decaf & Tea

## **~Open Bar~**

Open top shelf bar service will be provided throughout the event.

**\$50.00 ++ per person**

(++ indicates 19% gratuity and 8.625% sales tax)

Offices that reserve tables of ten – (10) will receive a special price of \$450.00++

\*Payment in full is required at the time the reservation(s) are made.