

A large, light green, stylized number '6' is centered on the page, serving as a background for the text. The number has a thick outline and a soft gradient fill.

# **HOLIDAY PARTY & EVENT MENUS**

# BUFFETS

## ALL BUFFETS INCLUDE:

One Stationary Display, One Hot Dip, One Passed Hors d'oeuvres,  
Chef's Choice of Dessert, and Coffee, Decaf Coffee and International Teas

## STATIONARY DISPLAYS

### CHOOSE ONE

#### Tailwater Lodge Classic Antipasto

Grilled Mushrooms, Pinot Noir Roasted Artichokes,  
Three Olive Tapenade, Oven Dried Roma Tomatoes with  
Fresh Mozzarella Cheese and Basil, Gorgonzola Cheese,  
Marinated Spiced Olives, Roasted Olive Oil Potato Rounds,  
Genoa Salami, Pepperoni, Grilled Pita Points

#### Imported and Domestic Cheese Display

Artisinal Crackers, Fresh and Dried Fruits

#### Grilled Tuscan Vegetable and Marinated Olive Display

## HOT DIPS

### CHOOSE ONE

#### Hot Artichoke Dip

Housemade Pita Points

#### Hot Crab Dip

Housemade Pita Points

## PASSED HORS D'OEUVRES

### CHOOSE ONE

#### Shrimp Cocktail

#### Pork Potstickers with Soy-Ginger Dipping Sauce

#### Scallops Wrapped in Bacon

#### Buffalo Chicken Bites

#### Roasted Grape and Goat Cheese Crostini

#### Crab Salad Profiterole

#### Sausage Stuffed Mushroom Caps

#### Vegetable Spring Rolls

#### Sweet Chili Cauliflower

#### Mini Steak Frites

#### Coconut Crusted Shrimp with Candied Ginger Reduction

# BUFFETS

## ALL BUFFETS INCLUDE:

One Stationary Display, One Hot Dip, One Passed Hors d'oeuvres,  
Chef's Choice of Dessert, and Coffee, Decaf Coffee and International Teas

## DECEMBER DINNER PARTY

\$55 PER PERSON

Carving Station with  
Bacon Wrapped Turkey

-or-

Herb Crusted Pork Loin

Roasted Root Vegetables

Garlic Mashed Potatoes

Seared Salmon with Dill Hollandaise

-or-

Haddock Puttanesca

Penne Vodka with Grilled Chicken

-or-

Chicken Riggies

## THE YEAR END FEAST

\$75 PER PERSON

Choice of Two Hors d'oeuvres

Carving Station with Prime Rib

Crab Stuffed Haddock with  
Citrus Beurre Blanc

-or-

Crab Cakes Topped with  
Roasted Red Pepper Coulis

Shrimp and Butternut Squash Ravioli  
with Brown Butter Sage Sauce, Walnuts

-or-

Beef and Red Wine Ragu Over Penne

Roasted Root Vegetables

Garlic Mashed Potatoes

## SEASON'S GREETINGS GRAND BUFFET

\$100 PER PERSON

Choice of Four Hors d'oeuvres

Carving Station with Roasted Beef Tenderloin,  
Mushroom Demi-Glace and Bleu Cheese Fondue

Prosciutto Wrapped Cod  
with Citrus Beurre Blanc

-or-

Swordfish Roulade Stuffed with  
Saffron Risotto, Imperial Sauce

Truffle Mushroom Gemelli

-or-

Poseidon's Pasta with Seafood Cream Sauce,  
Shrimp, Fish, Scallops, Mussels

Roasted Root Vegetables

Garlic Mashed Potatoes

# PLATED DINNERS

## SILVER DINNER PARTY

\$60 per person

INCLUDES:

One Stationary Display, One Hot Dip, One Salad, Three Entrées,  
Chef's Choice of Dessert, and Coffee, Decaf Coffee and International Teas

### STATIONARY DISPLAYS

CHOOSE ONE

#### Tailwater Lodge Classic Antipasto

Grilled Mushrooms, Pinot Noir Roasted Artichokes,  
Three Olive Tapenade, Oven Dried Roma Tomatoes with  
Fresh Mozzarella Cheese and Basil, Gorgonzola Cheese,  
Marinated Spiced Olives, Roasted Olive Oil Potato Rounds,  
Genoa Salami, Pepperoni, Grilled Pita Points

#### Imported and Domestic Cheese Display

Artisinal Crackers, Fresh and Dried Fruits

#### Grilled Tuscan Vegetable and Marinated Olive Display

### HOT DIPS

CHOOSE ONE

#### Hot Artichoke Dip

Housemade Pita Points

#### Hot Crab Dip

Housemade Pita Points

### SALADS

CHOOSE ONE

#### Classic Caesar Salad

Parmesan Cheese Croutons

#### Unique Mixed Baby Greens

Fresh Pear Slice, Candied Walnut,  
Dried Cranberry, Goat Cheese,  
Champagne Vinaigrette

### ENTRÉES

Pre-Order Required Five Business Days Prior to Event

#### 8oz Sirloin Steak

Cooked to Perfection with  
Homemade Dijon Worcestershire Sauce  
Garlic Mashed Potatoes

#### Crab Stuffed Haddock

Chardonnay Dill Cream Reduction  
Herb Jasmine Rice

#### Chicken Chardonnay

Parmesan Crusted Chicken, Chardonnay  
Sage Butter Sauce, Crispy Prosciutto,  
Chardonnay Herb Risotto

# PLATED DINNERS

## GOLDEN HOLIDAY CELEBRATION

\$85 per person

INCLUDES:

One Stationary Display, One Hot Dip, Two Passed Hors d'oeuvres, One Salad, Three Entrées, Chef's Choice of Dessert, and Coffee, Decaf Coffee and International Teas

### STATIONARY DISPLAYS

CHOOSE ONE

#### Tailwater Lodge Classic Antipasto

Grilled Mushrooms, Pinot Noir Roasted Artichokes, Three Olive Tapenade, Oven Dried Roma Tomatoes with Fresh Mozzarella Cheese and Basil, Gorgonzola Cheese, Marinated Spiced Olives, Roasted Olive Oil Potato Rounds, Genoa Salami, Pepperoni, Grilled Pita Points

#### Imported and Domestic Cheese Display

Artisinal Crackers, Fresh and Dried Fruits

#### Grilled Tuscan Vegetable and Marinated Olive Display

### HOT DIPS

CHOOSE ONE

#### Hot Artichoke Dip

Housemade Pita Points

#### Hot Crab Dip

Housemade Pita Points

#### Classic Caesar Salad

Parmesan Cheese Croutons

### SALADS

CHOOSE ONE

#### French Country Salad

Mixed Baby Greens, Bacon Lardon, Tomato, Sherry Vinaigrette  
Warm Gorgonzola Toast

### ENTRÉES

CHOOSE THREE

Pre-Order Required Five Business Days Prior to Event

Petite Filet Mignon  
and  
Grilled Salmon Fillet

Petite Filet Mignon  
and  
Chicken Chardonnay

Petite Filet Mignon  
and  
Chicken Francaise

Herb Crusted Pork Tenderloin  
Bourbon Pecan Demi Glace  
Sweet Potato Mash

Petite Filet Mignon  
and  
Grilled Jamaican Jerk Shrimp  
Skewer with Pineapple Salsa

Grilled Salmon Fillet  
Citrus Butter Sauce  
Herb Jasmine Rice

### PASSED HORS D'OEUVRES

CHOOSE TWO

#### Shrimp Cocktail

#### Pork Potstickers with Soy-Ginger Dipping Sauce

#### Scallops Wrapped in Bacon

#### Buffalo Chicken Bites

#### Roasted Grape and Goat Cheese Crostini

#### Crab Salad Profiterole

#### Sausage Stuffed Mushroom Caps

#### Vegetable Spring Rolls

#### Sweet Chili Cauliflower

#### Mini Steak Frites

#### Coconut Crusted Shrimp with Candied Ginger Reduction

# BAR OFFERINGS

LIQUOR	HOUSE BRAND BAR	TWL PREMIUM BAR
Vodka	Skyy	Absolut, Tito's
Gin	Gordon's	Tanqueray
Rum	Blue Chair Bay White, Blue Chair Bay Spiced	Bacardi, Captain Morgan
Scotch	House of Stuart	Dewar's
Whiskey	Black Velvet, Recipe 21	Jack Daniel's, Seagram's 7, Canadian Club
Bourbon	Old Grand-Dad	Jim Beam
Tequila	Recipe 21	Tres Agave

Package Bar (One Hour)	\$18.00 Per Person	\$20.00 Per Person
Each Additional Hour	\$10.00 Per Person	\$12.00 Per Person

## ALL BARS INCLUDE THE FOLLOWING:

**Imported and Domestic Beers**  
**Featured Wines: Assorted Red and White**  
**Assorted Fruit Juices**  
**Assorted Sodas**  
**Appropriate Garnishes**

## ADDITIONAL BAR PRICING

### Beer, Wine and Soda Bar

First Hour \$14.00 Per Person  
 Each Additional Hour \$9.00 Per Person

#### THIS BAR INCLUDES:

• Featured Wines • Imported and Domestic Beers • Assorted Sodas • Assorted Fruit Juices

### Cash Bar

All Pricing is Based Upon Per Drink Price

House Brands Liquor \$7.00  
 Premium Brands Liquor \$8.50  
 Wine by the Glass \$7.00  
 Domestic Draft Beer \$5.00  
 Craft Draft Beer \$7.00  
 Soft Drinks and Fruit Juices \$5.00

**A \$100 CHARGE WILL BE APPLIED ON ALL CASH BARS IF TOTAL  
 SALES EXCLUDING TAX AND ADMINISTRATIVE FEE IS UNDER \$250**

Menu and prices are subject to change without notice. Prices do not reflect a 24% administrative fee and 8% sales tax.

# EVENT SPACES

**12-person minimum guarantee. Exclusive space reservation for up to 4 hours.  
A \$1,000 minimum in food and beverage is required (excluding rental fees).  
Room rental fees vary depending on the day of the week and group size.  
Please include this information with your inquiry for accurate pricing.**



## SCHOOLHOUSE ROOM

**12 - 75 People**

Comfortable space for intimate events with hardwood floors and natural décor.



## RIVER BIRCH BAR

**12 - 65 People**

Charming lounge with custom light features, décor, and beautiful bookshelf back bar stocked with top shelf spirit selections. Includes dedicated bartender.



## THE BARN

**50 - 300 People**

A spectacular open space with exposed wood beams, hard wood floors, and vaulted ceiling that delivers a stylishly rustic atmosphere. Includes private patio and seasonal outdoor fire pit.