CATERING & EVENTS AT THE BUSHNELL
HOLIDAY SEASON 2019

ALL PACKAGES INCLUDE
THREE HOURS OF OPEN BAR, WINE & SODA, HAND SELECTED WINE & ASSORTED NON-ALCOHOLIC BEVERAGES

ONE HOUR OF BUTTERED HORS D'OEUVRES
Client to select five options from buttered hors d'oeuvres list

HOLIDAY PACKAGE 1

DINNER STATION
CHOOSE ANY TWO PASTAS
RIGATONI BOLONELSE
SWEET POTATO GNOCCHI
PENNE WITH GRILLED CHICKEN, ESCRAROLE, TOMATO & GARLIC
CAVATAPPI WITH SWEET & HOT SAUSAGE, SPINACH, RED PEPPER FLAKES AND EVOO
CARVED TURKEY OR HAM
ROASTED BABY RED AND GOLDEN BEET SALAD
FRUITS OR CUSTARD OR TOASTED HAZELNUTS OR BANANAS
CARVED WINTER VEGETABLES
FRESHLY BAKED ASSORTED DINNER ROLLS
CHILLED BUTTER OR OLIVE OIL OR SEA SALT

COFFEE & DESSERT STATION
AN ASSORTMENT OF DESSERT BARS & COOKIES
FRESHLY BREWED REGULAR AND DECAF COFFEE
A SELECTION OF BLACK AND HERBAL TEAS
$50 per person

HOLIDAY PACKAGE 2

DINNER STATION
CHOOSE ANY TWO PASTAS
RIGATONI BOLONELSE
SWEET POTATO GNOCCHI
PENNE WITH GRILLED CHICKEN, ESCRAROLE, TOMATO & GARLIC
CAVATAPPI WITH SWEET & HOT SAUSAGE, SPINACH, RED PEPPER FLAKES AND EVOO
CARVED TENDERLOIN OF BEEF
HORSERADISH CREAM SAUCE OR PORT WINE DEMI
CEDAR PLANK SALMON
DRESSING MUSSELS MAIN SidE DISHES COMPOSO
CHEF ROASTED CHICKEN
BRUSSELS SPROUTS OR BACON OR SWEET POTATO FINGERLINGS OR PAR JUS
ROASTED BABY RED AND GOLDEN BEET SALAD
FRUITS OR CUSTARD OR TOASTED HAZELNUTS OR BANANAS
CARVED WINTER VEGETABLES
FRESHLY BAKED ASSORTED DINNER ROLLS
CHILLED BUTTER OR OLIVE OIL OR SEA SALT

COFFEE & DESSERT STATION
AN ASSORTMENT OF DESSERT BARS & COOKIES
FRESHLY BREWED REGULAR AND DECAF COFFEE
A SELECTION OF BLACK AND HERBAL TEAS
$75 per person

HOLIDAY PACKAGE 3

DINNER SERVICE
FRESHLY BAKED ASSORTED DINNER ROLLS
CHILLED BUTTER OR OLIVE OIL OR SEA SALT

FIRST COURSE
FARMERS MARKET SALAD
LOCAL GREENS & VEGETABLES OR TARRAGON VINAIGRETTE

SECOND COURSE
CHEF TO PROVIDE EMBRACE SELECTIONS FIVE DAYS PRIOR TO EVENT
ROASTED TENDOURLON OF BEEF
SEASONAL VEGETABLES OR TARRAGON VINAIGRETTE OR SCOTCH SALMON
VOUDEMON OR CAULIFLOWER OR GOLDEN RAISIN OR GOYPT

CHIEF SELECTED VEGETARIAN OPTION

COFFEE SERVICE
FRESHLY BREWED REGULAR AND DECAF COFFEE
A SELECTION OF BLACK AND HERBAL TEAS

THIRD COURSE
VALEMONA CHOCOLATE MOUSSE CAKE
CHOCOLATE SHAVINGS OR CARAMEL SAUCE
$90 per person

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