



Inn at Middletown 2019 Holiday Plated Dinner Menu

Salad

Mixed Greens Euro Cucumber, Baby Grape Tomatoes, Julienne Carrots, Endive, Champagne Vinaigrette

Entrees

(Selection of Two Entrees)

6oz Filet Mignon Served with Fig Demi

Braised Beef Brisket Simmered in Rich Demi

Slow Roasted Breast of Turkey Accompanied By a Savory Dried fruit and bread Stuffing With pan drippings

Oven Roasted Salmon Topped with Tarragon Cream

Split Cornish Hen Apple glazed Served with Cranberry wild Rice Blend

Manicotti Ricotta Stuffed Pasta Roulade Served with a Light Marinara &

Dessert

(Selection of One Dessert)

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Ricotta Cheesecake with Fig Jam

Flourless Chocolate Cake

Chocolate Bundt Cake

Deep Dish Apple Pie

Strawberry Short Cake

\$45.95 Per Person*





Inn at Middletown 2019 Holiday Buffet Dinner Menu

(Minimum of 30 People)

Includes: Chef's Selection of Three Passed Hot Hors D'Oeuvres

Soup & Salad

Cream of Broccoli Cheddar

Mixed Greens Euro Cucumber, Baby Grape Tomatoes, Julienne Carrots, Popcorn Shoots, Champagne Vinaigrette

Entrees

(Selection of Two Entrees)

Accompanied with Chef's Choice Starch, Fresh Vegetables, Warm Rolls & Butter

Sliced Strip Loin Served with a Stilton Demi

Braised Beef Brisket Served in a Rich Beef Demi

Slow Roasted Breast of Turkey Accompanied By a Savory Dried fruit and bread Stuffing With pan drippings

Oven Roasted Salmon Topped with Tarragon Cream

Split Cornish Hen Apple glazed Served with Cranberry wild Rice Blend

Manicotti Ricotta Stuffed Pasta Roulade Served with a Light Marinara & Mozzarella

Dessert

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Chef's Selection Festive Holiday Dessert Table

\$50.95 Per Person*

***(Subject to 22% Service Charge & 6.35% Sales Tax)**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your Risk of foodborne illness

