



*Sturbridge Host Hotel
2018 Holiday Buffet Dinner*

Reception

*International and Domestic Cheese Display
with Fresh Fruit and Assorted Crackers*

Soup (choice of one)

Butternut Bisque

Roasted Winter Vegetable Minestrone

Classic New England Clam Chowder (\$2 additional)

Salad (choice of one)

Classic Caesar Salad with Garlic Croutons and Parmesan

Baby Greens with Dried Cranberries, Candied Walnuts

and Gorgonzola with a Raspberry Vinaigrette

Tossed Garden Salad with choice of two dressings on the side

*Baby Spinach Salad with grilled asparagus, roasted tomatoes,
roasted peppers, gorgonzola and a balsamic reduction*

Dinner Buffet Entrees (choice of two)

*Roast Pork Roulade with Spinach, Roasted Garlic, Sun Dried Tomatoes
with a Port Wine Balsamic Reduction*

Cornbread & Sausage stuffed Chicken served with an Apricot Glaze

Pan Seared Statler Chicken over Spinach Rockefeller with Roasted Tomatoes

Baked Haddock with butter, lemon, white wine and an herb crumb topping

Roasted Turkey Breast with Herb Bread Stuffing and Pan Gravy

Chicken Cordon Blue with Sauce Supreme

Yankee Pot Roast with Jardiniere Gravy

Broiled Salmon with Brown Sugar Maple Butter

Wild Mushroom Ravioli with Toasted Parmesan Cream

Steak & Portabella Ravioli with Roasted Garlic & Herb Demi Glaze

Hunter Style Beef Stew

Starch and Vegetable (choice of two)

Garlic and Rosemary Roasted New Potatoes

Whipped Potato

Rice Pilaf

Penne Marinara

Pureed Butternut Squash

Green Beans Almandine

Broccoli and Cauliflower Medley

Buffet includes Bakery Basket and Butter, Seasonal Desserts, Coffee and Assorted Teas

\$32 per person

(plus applicable tax, gratuity and service fees)

Contact the Sales Office at 508-347-7393 Ext. 654 for further information.

The Sturbridge Host Hotel & Conference Center

366 Main St., Sturbridge, MA 01566