

Carnegie at the Maplewood Inn Holiday Plated Dinner Menus

Display Hors D' Oeuvres

Harvest Market Display

*An Array of International Cheeses,
Crisp Garden Vegetable Crudités,
Lavishly Garnished with Fresh Seasonal Fruit,
Colored Nachos and Salsa
Accompanied by Gourmet Crackers and Dip*

Butlered Hors D' Oeuvres

Jumbo Shrimp Cocktail

Accompanied by Cocktail Sauce and Fresh Lemon Wedges

\$28.95

Choice of

Grilled Fresh Salmon

*With Teriyaki Glace
Carnegie Potatoes
Fresh Vegetable Du Jour*

Prime Rib of Beef Au Jus

*Carnegie Potatoes
Fresh Vegetable Du Jour*

Grilled Beef Tenderloin Medallions

*With Brandied Demi-Glace
Reggiano Risotto
Fire-Roasted Tomatoes*

Combo Plate

*Stuffed Jumbo Shrimp Casino
And*

*Queen Cut Prime Rib of Beef
Carnegie Potatoes
Fire Roasted Tomatoes*

\$34.95

Cold Water Lobster Francaise

*Carnegie Potatoes
Grilled Fresh Vegetable Medley*

~Bar Pricing~

(Based on 4 Hour Bar)

Full Open Bar

*Add \$20.00 per Guest
(Plus 20% Service Charge and 8% Sales Tax)*

Consumption Bar

*Add: \$150.00 Set Up Fee
Plus Cost of Drinks Consumed*

Cash Bar

Add \$100.00 Set Up Fee

All Dinners Served With

*Fresh Garden Salad with Choice of Dressing
Freshly Baked Chevernet Rolls
With Butter Rosettes and Virgin Olive Oil*

Dessert

(Served Family Style)

*A Delectable Assortment of Mini Italian Desserts
Canoli, Éclairs, Cream Puffs, Etc.*

