

Holiday Bar Service

Standard Call Brands

\$5 per drink

Premium Brands

\$6 per drink

Deluxe Brands

\$7 per drink

Set up fee of \$75 for each bar.
One bartender per 75 guests
is recommended. A second
bartender for 100+ guests
is required.

Host bar available on an
hourly or consumption basis.



Salem Waterfront Hotel & Suites
225 Derby Street Salem, MA. 01970
1-888-SALEM
www.salemwaterfronthotel.com

*Soon the days will
shorten, the air will
cool and the winter
season will be here.
Wouldn't it be nice to
celebrate the holidays
with your colleagues
at the Salem
Waterfront Hotel?*

*This season we would
like to offer you this
special holiday party
package...*

HOLIDAY DINNER MENU



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Hotel & Suites
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DINNER BUFFET

SEATED EVENT

Butler Passed Hors d'oeuvres (Select Three)

Chicken Satay ~ Beef Satay ~ Cozy
Shrimp ~ Mini Reuben ~ Beef
Wellingtons ~ Portabella Puffs ~
Spanikopita ~ Risotto Crab Cakes ~
Vegetable Spring Rolls
Seafood Stuffed Mushrooms

Appetizer (Select One)

Clam Chowder ~ Butternut Bisque~
~ Caesar Salad ~ Cranberry-Walnut Salad

Entrees (Select Up to Two)

~Prosciutto & Asiago Stuffed Chicken
with Roasted Red Pepper & Tarragon
Cream \$34
~Baked Stuffed Haddock with Shrimp
Sherry \$34
~Pepper & Garlic Crusted Sirloin of Beef
with Roasted Shallot-Lobster Butter \$39
~Gorgonzola Crusted Filet Mignon with
Balsamic Demi & Roasted Pears \$44

*Accompanied with Chef's Choice of Starch,
Vegetable, Warm Rolls & Butter*

Dessert (Select One)

Pumpkin Cheesecake ~ Apple Tart ~
Chocolate Ribbon Mousse ~
Blackout Cake ~ Tiramisu ~
Vanilla Bean Cheesecake

*Accompanied with Coffee,
Tea, Decaffeinated Coffee*

*Per person prices; does not include 20%
Administrative fee and 5% tax*

Stationary Cheese & Cracker Display

Soups and Salads (Select Three)

Clam Chowder~ Minestrone
Butternut Bisque ~
Caesar Salad ~Gourmet Garden Salad
Grilled Asparagus with Chevre & Garden Peppers
Tomato Mozzarella Salad

Entrees (Select Two)

~ Chicken stuffed with Prosciutto & Asiago Cheese
with Roasted Red Pepper Tarragon Cream
~Garlic and Pepper Crusted Sirloin of Beef
with Mushroom Demi-Glaze
~Cranberry Stuffed Turkey Breast with Sage
Dressing
~Slow Roasted Pork Loin with Citrus Glaze
~Baked Stuffed Haddock with Shrimp Sherry

Starches and Vegetables (Select Three)

Garlic Smashed Yukon Gold Potatoes
Rosemary Roasted New Potatoes
Cranberry-Almond Rice Pilaf
Penne with Herb Butter & Parmesan
Green Bean Almandine
Bourbon Glazed Carrots
Roasted Vegetable Medley with Romano Cream
Fresh Steamed Broccoli

*Chef Choice of Cakes & Pies
Coffee & Assorted Teas*

\$37.50

*Per person prices; does not include 20%
Administrative fee and 5% tax*

STATION BUFFET

Cold Stations

Sugar Crusted Brie, Honey Glazed
Cheddar Gorgonzola with Fig Compote
*Assorted Berries, Flatbreads
and Gourmet Crackers \$6*
Fresh Vegetable Crudite
Assorted Gourmet Dips and Dressing \$4
Antipasto Station
*Cured Meats, Cheeses, Vegetables,
Flatbread and Oils \$6*
Mediterranean
*Hummus, Baba Ganoush, Taboule,
Garlic Lime Lavish & Warm Pitas \$5*

Chef Stations (Minimum of 20 people)

Roast Garlic & Pepper Crusted Sirloin
Assorted Mustards & Warm Rolls \$12
Taste of Italy
*Tortellini, Penne, Farfalle Pasta,odka Cream,
Marinara, Pesto \$7*
Glazed Virginia Ham
Pineapple Citrus Glaze & Warm Rolls \$9
Thyme & Mustard Crusted Pork
Assorted Rolls & Orange Maple Sauce \$9
Roasted Turkey and Dressing
*Cranberry Sauce, Thyme Pan Gravy &
Assorted Rolls \$8*

*Chef Selection of Cakes, Pies, Petite Fours
& Mini Italian Pastries \$8*

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