



2022 Holiday Menu



2022 Holiday Menu

HOLIDAY HAPPY HOUR

(AVAILABLE TUESDAY – FRIDAY)

ALL-INCLUSIVE PACKAGE INCLUDES:

- Two Hour Event in one of the Back Bay Bistro's Private Dining Rooms
- Complimentary Parking for Your Guests

BRUSCHETTA STATION

- Roasted Pepper and Gorgonzola
- Feta, Olives, Grilled Mushrooms, and Spinach
- Roma Tomato, Basil and Fresh Mozzarella
- Served with Sliced Fresh Baked Baguette

TRAY PASSED APPETIZERS (SELECT TWO)

- Tomato Caprese Skewers
- Chicken Satay with Peanut Sauce
- Beef Satay with Sweet Plum Cilantro Sauce
- Pork Pot Stickers
- Ahi Lollipop
- Coconut Shrimp with Apricot Glaze
- Stuffed Mushrooms (Garlic & Herb or Blue Cheese)
- Meatballs (Swedish, Teriyaki, or BBQ)
- Prosciutto Wrapped Cantaloupe

\$49 PER PERSON (Price per person all-inclusive of service charge and tax)

ADD ON:

- | | |
|---|---------------------|
| • Two Hour Unlimited Happy Hour Beer & Wine Package | \$22/per person |
| • Happy Hour Cash Bar | \$200/bartender fee |
| • Wine Country Charcuterie Platter | \$25/per person |

TAKE YOUR PARTY TO THE BEACH

Additional \$8.50/per person

Includes: A Bonfire and S'mores Station

(For cash bar and add-ons, price per person does not include current tax and 22% service charge)

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HOLIDAY PLATED ENTRÉES

STARTERS (SELECT ONE)

- Sliced Heirloom Tomatoes, Fresh Mozzarella, Fresh Dill, on Toasted Crostini Drizzled with Balsamic and Olive Oil
- Winter Greens with Sliced Apple, Candied Walnuts, Blue Cheese Crumbles, and Champagne Vinaigrette
- Caesar Salad with Fresh Parmesan, Herb Croutons, and Warm Caesar Dressing

ENTRÉE

Butternut Squash Ravioli \$37 Per Person
Sage Butter Sauce and Cherry Compote

Chicken Piccata \$39 Per Person
Lemon Caper Sauce, Mushroom Risotto and Baby Vegetables

Pan Roasted Salmon \$46 Per Person
Dill Butter Sauce, Risotto, and Baby Vegetables

Pan Seared Swordfish \$46 Per Person
Sundried Tomatoes and Capers, Jasmine Rice and Baby Vegetables

New York Steak \$49 Per Person
Baby Medley Potatoes and Seasonal Vegetables

Filet of Beef \$55 Per Person
Cabernet Truffle Sauce, Baby Medley Potatoes, and Seasonal Vegetables

All Entrées Served with:

- Bread and Butter
- Freshly Brewed Coffee and Herbal Teas

DESSERT (SELECT ONE)

- Pumpkin Cheese Cake
- Holiday Bread Pudding
- Chocolate Mousse with Seasonal Berries
- Yule Log

(Price per person does not include current tax and 22% service charge)

2022 Holiday Menu

HOLIDAY BUFFET

STARTERS (CHOICE OF)

- Assorted Winter Greens with Raspberry Vinaigrette Dressing
- Traditional Caesar Salad
- Baby Spinach Salad
- Antipasto Salad
- Tomato Basil Soup

ENTRÉE (CHOICE OF)

- Salmon with Cranberry Verjus
- Butternut Squash Ravioli with Sage Brown Butter Sauce
- Chicken Florentine
- Pan Seared Swordfish with Sundried Tomatoes and Capers
- Braised Short Rib
- Roast Beef with Cabernet Sauce
- Gluten-Free Penne Pasta with Winter Vegetables

ACCOMPANIMENTS (CHOICE OF)

- Garlic Mashed Potatoes
- Green Bean Almondine
- Honey Drizzled Brussel Sprouts with Pancetta
- Mac and Cheese
- Wild Rice
- Ratatouille

DESSERTS (CHOICE OF)

- Pumpkin Cheesecake
- Fruit Tart
- Apple Cobbler
- Yule Log
- Tiramisu
- Pumpkin Mousse Tulip

BUFFET INCLUDES:

Bread and Butter • Freshly Brewed Coffee and Herbal Teas

\$49 PER PERSON

Choose Two Starters, Two Entrees, Two Accompaniments, and One Dessert

\$57 PER PERSON

Choose Two Starters, Three Entrees, Three Accompaniments, and One Dessert

(Minimum of 40 guests is required; price per person does not include current tax and 22% service charge)

2022 Holiday Menu

BUFFET ENHANCEMENTS

CARVING STATIONS

Glazed Ham	\$16 Per Person
Coffee Crusted New York Steak Served with Bourbon Butter Sauce	\$19 Per Person
Herb Crusted Turkey Breast Served with Sundried Cherry and Apple Relish	\$15 Per Person
Prime Rib Served with Au Jus and Horse Radish Cream	\$22 Per Person

EVENT ENHANCEMENTS

• Cocktail Hour (Choice of Fruit & Cheese or Bruschetta Display and 1 hour Host Beer & Wine Bar)	\$26 per person
• Welcome Glass of Champagne	\$8 per person
• Irish Coffee Station	\$11 per person
• Hot Cocoa & Cider Station	\$4 per person
• Upgraded Linen and Napkins	\$26 per table
• Winter Centerpieces	\$20 per table
• Photo Booth (4 Hours)	\$950
• 12x16 Wood Dance Floor	\$350

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HOLIDAY HOSTED BAR

HOSTED BARS

Bar setups are included. Client to be charged based on actual number of drinks consumed.

Deluxe Drinks.....	\$12
Premium Drinks.....	\$10
Well Drinks.....	\$8
House Wine	\$10
Import Beer	\$8
Domestic Beer	\$7
Juices	\$4
Sodas	\$4
Bottled Water	\$2

CASH BARS

A bar set-up fee of \$175 will be charged per bar for a maximum of 5 hours.

Deluxe Drinks.....	\$13
Premium Drinks.....	\$11
Well Drinks.....	\$9
House Wine	\$11
Import Beer	\$9
Domestic Beer	\$7
Juices	\$4
Assorted Sodas	\$4
Bottled Water	\$2

Labor fee of \$200 per bartender for up to 5 hours, will be applied to all bars.

Alcoholic beverages are prohibited on Newport Dunes property except for private, pre-arranged functions serviced by Newport Dunes Resort. Glass containers are not permitted on the beach.

2022 Holiday Menu

HOSTED BAR & BEVERAGE PACKAGES

PACKAGES ARE PRICED PER GUEST

DELUXE

Deluxe Brand Cocktails, Import/Craft and Domestic Beer, Deluxe House Chardonnay, Cabernet Sauvignon, Rosé and Sparkling Wine

First Hour.....	\$20
Second Hour	\$16
Each Additional Hour	\$13

PREMIUM

Premium Brand Cocktails, Import/Craft and Domestic Beer, Premium House Chardonnay and Cabernet Sauvignon

First Hour.....	\$18
Second Hour	\$14
Each Additional Hour	\$11

STANDARD

House Brand Cocktails, Import/Craft and Domestic Beer, House Chardonnay and Cabernet Sauvignon

First Hour.....	\$16
Second Hour	\$12
Each Additional Hour	\$10

BEER & WINE

Import/Craft and Domestic Beer, House Chardonnay & Cabernet Sauvignon

First Hour.....	\$14
Second Hour	\$10
Each Additional Hour	\$8

TABLE SIDE WINE SERVICE WITH DINNER

Premium House Chardonnay, Cabernet Sauvignon, Rosé and Sparkling Wine

\$48 Per Bottle

(Additional Labor Charges May Apply)

NON-ALCOHOLIC

First Hour.....	\$8
Second Hours	\$6
Each Additional Hour	\$4

DRINK TICKETS

(Pre-Paid and Non-Refundable)

Soda/Water	\$4 Per Ticket
Beer/Wine.....	\$8 Per Ticket
Well Brands.....	\$9 Per Ticket
Premium Brands.....	\$10 Per Ticket
Deluxe Brands.....	\$12 Per Ticket