

NEWPORT DUNES™  
WATERFRONT RESORT & MARINA

# 2023 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

**\$54 PER PERSON** (Price per person all-inclusive of service charge and tax)

## **ADD ON:**

- |   |                     |
|---|---------------------|
| • Two Hour Unlimited Happy Hour Beer & Wine Package | \$24/per person     |
| • Happy Hour Cash Bar                               | \$250/bartender fee |
| • Wine Country Charcuterie Platter                  | \$27/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)*

## 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

### **\$54 PER PERSON**

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

### **\$63 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)*



## BUFFET ENHANCEMENTS

### CARVING STATIONS

<b>Glazed Ham</b>	\$21 Per Person
<b>Coffee Crusted New York Steak</b> Served with Bourbon Butter Sauce	\$25 Per Person
<b>Herb Crusted Turkey Breast</b> Served with Sundried Cherry and Apple Relish	\$20 Per Person
<b>Prime Rib</b> Served with Au Jus and Horse Radish Cream	\$29 Per Person

### EVENT ENHANCEMENTS

• Cocktail Hour (Choice of Fruit & Cheese or Bruschetta Display and 1 hour Host Beer & Wine Bar)	\$29 per person
• Welcome Glass of Champagne	\$9 per person
• Irish Coffee Station	\$11 per person
• Hot Cocoa & Cider Station	\$4.50 per person
• Upgraded Linen and Napkins	Market price
• Winter Centerpieces	\$20 per table
• Photo Booth (4 Hours)	\$950
• 12x16 Wood Dance Floor	\$350

## HORS D'OEUVRES

### HOT

- Panko Crusted Artichoke with Herb Cheese
- Pork Pot Stickers
- Chicken Samosas
- Chicken Satay with Thai Peanut Sauce
- Beef Satay with Sweet Plum Cilantro Sauce
- Coconut Shrimp
- Meatballs: Swedish, BBQ, or Teriyaki
- Crab Stuffed Mushrooms
- Miniature Beef Wellington
- Scallops Wrapped in Bacon
- Crab Cake with Remoulade
- Mini Beef Sliders
- Petite Lamb Chops with Mint Jus

### PER PRICE

\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$4.50  
\$5.50  
\$6.50

### COLD

- Crostini with Brie and Lavender Honey
- Tomato Caprese Skewers with Basil
- Asian Ahi Poke in a Wonton Cone
- Avocado and Bay Shrimp Salad Served on a Tortilla Chip
- Seared Filet of Beef on Sourdough Toast with Horseradish Cream
- Asian Chicken Salad Served in a Phyllo Cup
- Wrapped Cantaloupe with Prosciutto
- Tomato Feta Bruschetta
- Smoked Salmon Roulade on Pumpernickel Toast
- Grilled Watermelon with Honey Balsamic Glaze
- Mexican Street Corn Tostadas

### PER PRICE

\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75  
\$3.75

## HORS D'OEUVRES

### DISPLAYS

#### **Classic Chilled Vegetable Crudités**

Served with Ranch and Onion Dip  
\$8 Per Person

#### **Sliced Fresh Seasonal Fruit**

Served with Mint Yogurt Dip  
\$10 Per Person

#### **Bruschetta Display**

Roasted Pepper and Gorgonzola, Feta, Olives and Spinach, Roma Tomatoes, Basil and Fresh Mozzarella, Served with Sliced Fresh Baked Baguette  
\$13 Per Person

#### **Tortilla Chips and Fresh Salsas**

Variety of Corn Tortilla Chips served with Pico De Gallo, Tomatillo, and Guacamole  
\$13 Per Person

#### **Domestic and Artisan Cheese Display**

Served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries  
\$18 Per Person

#### **Wine Country Charcuterie**

Assorted Meats and Artisan Cheeses served with Olives, Assorted Rustic Breads, and Crackers  
\$20 Per Person

## RECEPTION STATIONS

### CHEF ATTENDED STATIONS

Add any Station to a Buffet or Plated Menu or a minimum of 2 Stations will be required.

#### **Slider Station**

Combination of Three: Beef Sliders with Cheddar and Bacon, Salmon, Ground Turkey, Buffalo Chicken with Blue Cheese, or Vegetarian Patty

**\$19 Per Person**

#### **Pasta Station**

Choice of Penne or Linguine Pasta and Cheese Tortellini Sautéed to order with Traditional Bolognese, Carbonara, Pesto, or Marinara Sauce, Served with Grated Parmesan, Red Pepper Flakes, and Garlic Bread

**\$17 Per person**

#### **Street Taco Station**

Shredded Beef, Carnitas, and Chicken Served with Warm Corn and Flour Tortillas, Tri-Colored Chips and Salsa, Accompanied with Guacamole, Sour Cream, Shredded Cheese, Cilantro, Diced Onions, Shredded Lettuce, Salsa Verde, and Pico De Gallo

**\$20 Per Person**

#### **Farm to Table**

Assorted Flat Bread, Rolls, Baguettes, Olive Crackers, Pita Crisps, Grissini, Quinoa Salad with Olive Oil and Fresh Squeezed Lemon, Southwest Chicken Salad with BBQ Ranch Dressing, Endive and Orange Crusted Beef Medallions with Chimichurri Dressing, Assorted Cold Cuts, Pate, and Sausage

**\$19 Per Person**

#### **Mediterranean**

Traditional Hummus, Roasted Red Pepper Hummus and Tzatziki, Pita Bread, Olive Bread, Assorted Olives, Roasted Peppers, Dolma, Tabbouleh Salad, Goat Cheese Cake, Grilled Lamb Kabobs, Mint Yogurt Sauce

**\$25 Per Person**

#### **Asian Infusion**

Pork Pot Stickers, Char Siu Bao, Asian Meatballs, Vegetabe Spring Rolls, Firecracker Shrimp, California Rolls, Asian Slaw, Ginger Dipping Sauce, Hot Mustard, Soy Sauce, Siracha Chili

**\$23 Per Person**

#### **Herb Crusted Turkey Breast**

##### **Carving Station**

Served with Sundried Cherry and Apple Relish

**\$12 Per Person**

#### **Coffee Crusted New York Carving Station**

Served with Bourbon Butter Sauce

**\$25 Per Person**

#### **Nacho Station**

Warm tortilla chips served with nacho cheese, sliced jalapenos, pico de gallo, sour cream, black olives, black beans, radishes, green onions and cilantro

**\$18 Per Person**

#### **Build Your Own S'mores**

Graham Crackers, Hershey's Chocolate, Marshmallows. \*Includes a Fire Ring for Outdoor Events

**\$8.50 Per Person**

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

*A labor fee of \$200 per Attendant will be applied for each station, pricing is for 90 minutes of service or until items deplete.*



## HOLIDAY HOSTED BAR

### HOSTED BARS

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

Deluxe Drinks.....	\$13
Premium Drinks.....	\$11
Well Drinks.....	\$9
House Wine .....	\$11
Import Beer .....	\$9
Domestic Beer .....	\$8
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.....	\$14
Premium Drinks.....	\$12
Well Drinks.....	\$10
House Wine .....	\$12
Import Beer .....	\$10
Domestic Beer .....	\$9
Juices .....	\$4
Assorted Sodas .....	\$4
Bottled Water .....	\$2

Labor fee of \$250 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.*



## 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.....	\$31
Second Hour .....	\$17
Each Additional Hour.....	\$14

#### PREMIUM

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

First Hour.....	\$19
Second Hour .....	\$15
Each Additional Hour.....	\$12

#### STANDARD

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

First Hour.....	\$17
Second Hour .....	\$13
Each Additional Hour.....	\$11

#### BEER & WINE

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

First Hour.....	\$15
Second Hour .....	\$11
Each Additional Hour.....	\$9

#### 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