

Victorian Christmas



Dinner at the Gaslight



Wednesday December 18, 2013

6:30pm for Hors d'oeuvres 7pm Seating

**SEVEN COURSE DINNER WITH BEVERAGES
SELECTED TO COMPLIMENT THE CUISINE.**

BEVERAGES TO INCLUDE FINE BEERS & WINES.

Assorted Hot & Gold Hors d'oeuvres

Hot Mulled Wassail

Gaslight Beers

Assorted Holiday Beers

Shrimp & Lump Crab Cocktail

with Avocado, Pomegranate seeds & Bloody Mary Cocktail Sauce

(V) Root Veggie Cocktail

with Avocado, Pomegranate seeds & Bloody Mary Cocktail Sauce

Roasted Goose Tortellini Soup

(V) Cheese Tortellini Soup

Granberry & Roasted Pear Salad

with Toasted Pecans & Blue Cheese-Rosemary Vinaigrette

Lemon Drop Asti

with Granberry & Mint

Prime Rib Wellington

Prime Rib, pork tenderloin, wild mushrooms and onions are encased in a puff pastry shell with rosemary, blue cheese and horseradish-baked golden & presented with potato croquettes, asparagus pocket and finished with a dark, robust Bourbon Sauce.

(V) T-Toe Wellington

T-Toe(tofu & Paneer Cheese)Layered with roasted garnet sweet potatoes, onions & mushrooms, encased in a puff pastry shell with Rosemary, Blue cheese & horseradish- baked golden presented with potato croquettes, asparagus pocket and finished with a dark, robust Bourbon Sauce.

White & Dark Chocolate Parfait

with Flambéed Morello Cherries & Pistachios

\$90/PERSON INCLUDES TAX & SERVICE DB15 DISCOUNT APPLIES

CALL (973) 762-7077 For Reservations.

DEADLINE 12-10-13

Required Dress: Business Casual. Tickets are non-refundable after deadline. Beverages will be determined due to availability.