

# LUCIE PDR Reception *Holiday Menus*

DRINK + DINE // BACK BAY

## *À la Carte Reception*

Parties of 15 or more – host will receive a \$100.00 gift card to be used at a later date | Parties of 30 or more – host will receive a \$250.00 gift card to be used at a later date

### PASSED HORS D'OEUVRES \$9 PER PIECE, MINIMUM 1 DZ EACH

- Smoked Trout Croquettes, caviar cream
- Shrimp Cocktail, spicy cocktail sauce
- Brie & Prosciutto Shortbread, fig jam
- Asian style meatballs, sesame, green onions
- Petite Lucie Burger, sesame roll, awesome sauce, B&B pickle, coopers American cheese
- Petite Fried Chicken Sandwich, smoked bbq aioli
- Duck Taco, huckleberry, jalapeño, corn shell
- Lobster bisque shooter
- Chorizo Arancini, spicy crema
- Tuna Tartare, avocado, sesame cone
- Crab Cake, Remoulade Sauce
- Smoked Salmon, crème fraiche, crispy potato, caviar
- Chicken & waffle, honey brown butter cream
- Gruyere Fritter
- Three Cheese Mac & Cheese

## *Displays*

### CHEESE DISPLAY - \$19 PER PERSON

- Chef's Market Selection of Local Cheeses
- Sliced Baguette, Seasonal Berries and Assorted Preserves

### ANTIPASTO - \$25 PER PERSON

Soppressata, Capicola, Hard Salami, Roasted Peppers, Olives, Bruschetta, Grilled Eggplant Caponata, Artichokes, Fresh Bread Sticks, Fresh Mozzarella, Arugula & Pickled Cippolini Onion, Grilled Romaine & Citrus, Shaved Pecorino

### SLIDER STATION \$26 - CHOICE OF TWO

- Kobe Burger
- Pearl Hot Dog
- Chicken Burger
- Shrimp Banh Mi Burger
- House made Chips, House Made Pickles

## *Carving Station*

### HERB RUBBED TURKEY BREAST - \$25 PER PERSON

Bistro Sauce, Herb Aioli, Wild Mushroom Brioche Dressing, Cranberry Chutney, Jus

### CHILI COFFEE RUBBED SIRLOIN - \$36 PER PERSON

Crispy Fingerling Potatoes, Charred Broccolini

### BOURBON GLAZED HAM - \$29 PER PERSON

Pineapple Chutney, Sweet Potato Focaccia, Roast Brussels Sprouts

## *Stations*

### PASTA STATION \$26 PER PERSON - CHOICE OF TWO

- Shrimp Scampi, bucatini, brown butter crumbs
- Macaroni alla Vodka
- Orecchiette with Spicy Sausage, Onion, Peppers
- Rigatoni Bolognese
- Includes Garlic Bread & Caesar Salad

### POTATO & VEGETABLE \$20 PER PERSON- CHOICE OF TWO

#### POTATOES

- Crushed Fingerling Potatoes
- Yukon Whipped Potatoes
- Rice Pilaf
- Roast Peewee Potatoes
- Au Gratin Potato
- Honey Chili Glazed Sweet Potato

#### VEGETABLES

- Baby French Carrots
- Asparagus
- Creamed Spinach
- Roast Parsnip, Carrot, Turnip
- Cauliflower Rice, Raisin, Kale
- Garlicky Broccoli, Lemon

## *Dessert Stations*

### 'TIS THE SEASON \$21 PER PERSON

Egg Nog Crème Brûlée, Assorted Holiday Cookies, Yule Log, Pumpkin Cheesecake, Apple Ginger Cobbler, Peppermint Chocolate Mousse, Fair Trade Organic Coffee, Decaffeinated Coffee and Assorted Teas

### WINTER WONDERLAND \$25 PER PERSON

Chocolate Bread Pudding, Eggnog Mousse, Peppermint Brownies, Christmas Cupcakes, Gingerbread Cookies, Fair Trade Organic Coffee, Decaffeinated Coffee and Assorted Teas

# Holiday Packages

Holiday reception \$115.00 per person | 3 passed hors d'oeuvres, Cold Display, choice of 1 Carving Station, choice of 2 stations, Holiday dessert station, 2 Hour Hosted Beer & Wine

## PASSED HORS D'OEUVRES CHOICE OF 4

- Smoked Salmon, crème fraiche, crispy potato, caviar
- Shrimp Cocktail, spicy cocktail sauce
- Brie & Prosciutto Shortbread, fig jam
- Crab Cake, Remoulade Sauce
- Asian style meatballs, sesame, green onions
- Petite Lucie Burger, sesame roll, awesome sauce, B&B pickle, coopers American cheese
- Petite Fried Chicken Sandwich, smoked bbq aioli

## Stations

Choice of 2 Stations

### FLAT BREAD STATION- INCLUDES ALL

- Shrimp Scampi
- Mozzarella, tomato
- Pear, prosciutto, bleu cheese

### PASTA STATION & GARLIC BREAD- CHOICE OF 1

- Rigatoni Bolognese
- Lobster Ravioli alla Vodka
- Baked Macaroni & Cheese

### YAKITORI STATION – INCLUDES ALL

- Chicken
- Cauliflower
- Tuna
- White Rice, Sesame, Lemongrass Oil

### COMFORT STATION- CHOICE OF 2

- Petite Chicken Pot Pie
- Petite Lobster Mac & Cheese
- Petite Short Rib, horseradish whipped potato, young carrots
- Petite Seafood Newburg, puff party, rice

## ANTIPASTO DISPLAY

Capicola, Hard Salami, Roasted Peppers, Olives, Bruschetta, gouda, cheddar, grilled breads

## Carving Station

Choice of 1

### HERB RUBBED TURKEY BREAST

Bistro Sauce, Herb Aioli, Wild Mushroom Brioche Dressing, Cranberry Chutney, Jus

### CHILI COFFEE RUBBED SIRLOIN

Crispy Fingerling Potatoes, Charred Broccolini,

### CHERMOULA SALMON

Turmeric Cauliflower, Baharat Potatoes, Cucumber Salad

## DESSERT– INCLUDES ALL

- Egg Nog Crème Brûlée,
- Assorted holiday cookies,
- Pumpkin cheesecake shots
- Petite chocolate peppermint cake
- Illys Coffee, Decaffeinated Coffee and Assorted Teas

*Plated  
Dinner* \$99

FIRST COURSE (CHOICE OF 2)

- Caesar Salad, romaine lettuce, croutons, parmesan crisp
- Tuscan Kale Salad, roast butternut squash, apple, farro, goat cheese, pepita, cider vinaigrette
- Arancini, peas, mozzarella, ground beef
- Butternut Bisque, pecans, cranberry, sherry cream

MAIN COURSE (CHOICE OF 3)

- Roast Chicken, Yukon whipped potato, spinach, lemon jus
- Grilled NY Steak Sirloin, sauce verde, cheesy whipped potatoes, charred broccolini
- Alla Vodka, macaroni, vodka cream sauce, parmesan, pecorino
- Oven Roast Halibut, crab chowder, fingerling potatoes, squash

DESSERT COURSE (CHOICE OF 1)

- Apple Cobbler, crème anglaise
- Crème Brûlée, fruit compote
- Chocolate Torte, ganache, whipped cream

Includes Illys Coffee, Decaffeinated Coffee and Assorted Teas

*Plated  
Dinner* \$108

FIRST COURSE (CHOICE OF 3)

- Boston Bibb Salad, radish, lemon vinaigrette
- Mediterranean, romaine, feta, cucumber, heirloom tomato, roasted peppers, citrus vinaigrette
- Wild mushroom & truffle risotto
- Shrimp cocktail, spicy cocktail sauce, lemon aioli
- Caesar Salad, romaine lettuce, croutons, parmesan crisp

MAIN COURSE (CHOICE OF 3)

- Roast Skillet Green Circle Chicken, fingerling potatoes, parsnip, spinach, maitake mushroom
- Grilled double-boned Pork Chop, young carrots, candied bacon, sweet potato, port reduction
- Bolognese, rigatoni, parmesan, pecorino, basil
- Grilled Filet Mignon Oscar style, hollandaise, crab, asparagus
- Bourbon Glazed Salmon, braised red cabbage

DESSERT COURSE (CHOICE OF 1)

- Apple Cobbler, crème anglaise
- Crème Brûlée, fruit compote
- Chocolate Torte, ganache, whipped cream

Includes Illys Coffee, Decaffeinated Coffee and Assorted Teas