



Celebrate this holiday season in classic elegance at the Saybrook Point Inn & Spa

A view of our lighthouse and Long Island Sound's winter waters provide a breathtaking backdrop for your special holiday event with accommodations for up to 200 guests (with dance floor).

Smaller groups will enjoy the intimate ambiance of our Library, Fenwick Room, or Gardiner Hall.

Indulge yourself in our festive holiday menus, good cheer and unprecedented service standards.

We look forward to sharing this joyous season with you.

Holiday Cocktail Reception

For Groups of 25 or More

Chef's Harvest Table

Stationary Display to Include:

*Fresh Seasonal Fruits, Imported & Domestic Cheeses,
Vegetable Crudités*

Served with an assortment of crackers and crostini

Passed Hors d'Oeuvres

White Glove Service

(Select Four)

*Asian Pork Dumplings with Asian Dipping Sauce • Stuffed Mushroom Caps With Italian Sausage •
Skewered Chicken Satay with Peanut Dipping Sauce • Mini Crab Cake with Cajun Remoulade • Clams
Casino • Potato Pancakes with Apple Chutney • Vegetable Quesadillas • Spanikopitas • Scallops
Nantucket • Scallops Wrapped in Bacon • Potato Pancakes with Smoked Salmon and Chives • Coconut
Battered Shrimp • Spicy Shrimp en Brochette • Feta and Sundried Tomatoes in Crispy Phyllo •
Spanish Beef Empanada • Savory Lobster Cobbler • Smoked Salmon Mousse Canapés • Bruschetta
with Tomatoes, Fresh Mozzarella, and Basil Oil. • Prosciutto Wrapped Asparagus with Balsamic Glacé
• Sliced Sirloin with Gorgonzola and Balsamic Glace on a Crostini • Shrimp Cocktail*

Attended Stations

Attended Meat Carving Station

(Select Two)

*Honey Cured Smoked Ham, Roast Prime
Rib of Beef,*

*Roast Breast of Turkey, Roast Steamship of
Lamb, Salmon en Croûte*

Attended Pasta Sauté Station

*Featuring a Selection of Pastas and Sauces
with Cheeses, Crushed Red Pepper &
Traditional Accompaniments*

Attended Fresh Seafood Crêpe Station

For Groups of 20 or More

*A Sampling of Shrimp and Stonington Sea
Scallops*

*Sautéed with Tomato, Garlic and Herbs
in Crêpe Beggars Purse*

Stationary Hors d'Oeuvres

Antipasto Station

*Italian Meats & Cheeses expertly displayed
With Marinated Vegetables, Traditional
Condiments, & Breads*

Salmon Station

*Poached & Smoked Salmon with Aioli,
Capers, Red Onion,
Chopped Egg & Crostini with Cream
Cheese*

Saybrook Point Inn & Spa Sales Office (860) 388-0000

All Items and Prices Subject to Change

Prices Exclusive of 20% Service Charge and 6% Sales Tax

Holiday Cocktail Reception

(continued)

Price Per Person Includes:

*Chef's Harvest Table, Dessert Station featuring Chef's Selection of Desserts, Freshly Brewed
Regular & Decaffeinated Coffee and Herbal Tea Assortment
and...*

<i>Choice of 1 Attended and 1 Stationary Hors d'Oeuvres Station</i>	<i>\$48.95</i>
<i>Choice of 1 Attended and 2 Stationary Hors d'Oeuvres Station</i>	<i>\$55.95</i>
<i>Choice of 2 Attended and 1 Stationary Hors d'Oeuvres Station</i>	<i>\$60.95</i>
<i>Choice of 2 Attended and 2 Stationary Hors d'Oeuvres Station</i>	<i>\$70.95</i>

Yuletide Cheer

Plated Service for Groups of 15 or More

Chef's Harvest Table

Stationary Display to Include:

*Fresh Seasonal Fruits, Imported & Domestic Cheeses,
Vegetable Crudités*

Served with an assortment of crackers and crostini

Appetizers

(Select One)

Lobster Bisque

New England Style Crab Cake with Roasted Pepper Sauce

Butternut Squash Soup

Iced Shrimp Cocktail

Penne Pasta with Wild Mushrooms and Sun Dried Tomatoes

Tortellini with Vodka Sauce

Warm Brie with Apple Cranberry Chutney

Salads

(Select One)

Saybrook Point Inn Garden Salad with House Dressing

Classic Caesar Salad

Arugula and Radicchio Salad with Toasted Pine Nuts, Dried Apricots and Fennel

Entrées

(Select Two – Advanced Count Required)

Additional Vegetarian entrée available upon request

Seared Black Angus Tenderloin with Roasted Baby Yukon Gold Potatoes, French Beans
and Sautéed Baby Carrots

Grilled New York Sirloin Steak with Caramelized Onions and Seasonal Vegetables

Truffle Encrusted Frenched Chicken Breast with Roasted Garlic Mashed Potatoes and Broccolini

Sautéed Pork Tenderloin with Roasted Fingerling Potatoes, Rosemary Demi and Baby Carrots

Pan Seared Salmon with Lemon Glace and Jasmine Rice

Seared Halibut, Polenta Cake, Roasted Red Pepper Coulis, Haricot Vert, Baby Carrots

Scallops & Crabmeat Stuffed Shrimp with French Beans and Basmati Rice Pilaf

Seared Red Snapper with Poached Leeks & Julienned Roasted Peppers, Scallion Whipped Potatoes &
Broccolini

Dessert

Chef's Selection of Seasonal Dessert

*Served with Freshly Brewed Regular & Decaffeinated Coffee and
Herbal Tea Assortment*

\$66.95 Per Person

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Holiday Harmony

Plated Service for Groups of 15 or More

Stationary Hors d'Oeuvres

*Seasonal Fresh Fruit Medley, Imported and Domestic Cheese Board,
Vegetable Crudit  Presentation with Dip*

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First Course

(Select One)

*Saybrook Point Inn Clam Chowder, Butternut Squash Bisque,
Cream of Broccoli Soup, Lobster Bisque, Penne Pasta with Saut ed Wild Mushrooms and Oven
Roasted Tomatoes*

Salad

(Select One)

*Saybrook Point Inn Garden Salad with House Dressing
Classic Caesar Salad
Arugula and Radicchio Salad with Toasted Pine Nuts, Dried Apricots and Fennel*

Entr es

(Select Two – Advanced Count Required)

Additional Vegetarian Entr e available upon request

*Roasted Black Angus Prime Rib with Dried Currant Demi-Glace & M lange of Vegetables
New Zealand Lamb Rack with Whipped Potatoes & Broccolini
Maple Cured Pork Loin with Cider Demi-Glace & Dauphine Potatoes
Sliced Tenderloin with Smashed Yukon Gold Potatoes, French Beans & Carrots
Saut ed Chicken Breast with Dried Berry Stuffing and Cranberry Jus
Crabmeat Stuffed Sole with Lobster Sauce, Jasmine Rice & French Beans
Pan Seared Salmon with Lemon Glaze, Herbed Basmati Rice and Saut ed French Beans
Cod Provencal with Creamy White Polenta & Broccolini*

Dessert

Chef's Selection of Seasonal Dessert

*Served with Freshly Brewed Regular & Decaffeinated Coffee and
Herbal Tea Assortment*

\$44.95 per Person

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The Nutcracker Buffet

For Groups of 20 or More

Stationary Hors d'Oeuvres

*Seasonal Fresh Fruit Medley, Imported and Domestic Cheese Board,
Vegetable Crudités Presentation with Dip*

Served with an assortment of crackers and crostini

Soups and Salads

(Select Two)

Saybrook Point Inn Clam Chowder

Lobster Bisque

Cream of Wild Mushroom Soup

Butternut Squash Bisque

Saybrook Point Inn Garden Salad with House Dressing

Classic Caesar Salad

Arugula and Radicchio Salad with Toasted Pine Nuts, Dried Apricots and Fennel

Pasta Selection

(Select One)

Cheese Tortellini with Pesto Cream Sauce

Cheese Tortellini with Vodka Sauce

Spinach Cannelloni with Marinara Sauce

Traditional Manicotti with Basil and Romano

Orecchiette Pasta with White Beans, Sausage & Broccoli Rabe

Entrées

(Select Two)

Pecorino Romano Encrusted Chicken Breast, with a Thyme Demi Sauce

Sautéed Chicken Breast with Lemon Caper Sauce

Roast Pork Loin Stuffed with Roasted Walnuts, Apples and Calvados Sauce

Sautéed Pork with Vinegar Peppers and Roma Tomatoes

Lemon Glazed Seared Salmon with Roasted Tomatoes and Fennel

Spinach and Mushroom Stuffed Fillet of Sole with a Tomato Lemon Butter Sauce

Tournedos of Beef Tenderloin with Caramelized Shallot Jus

Served with Chef's Selection of Accompaniments

Dessert

Chef's Selection of Seasonal Desserts

Served with Freshly Brewed Regular & Decaffeinated Coffee and

Herbal Tea Assortment

\$58.95 per Person

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