

Inverness Hotel ~ Sunday Celebrations

**Offered Sunday Evening Only
Minimum 50 People**

Great Beginnings

Baby Frisee Salad with Cranberry Vinaigrette

Spinach Salad, Warm Bacon Dressing

Christmas Tree Pasta Salad with Roasted Peppers, and Smoked
Onion Vinaigrette

Shrimp and Crab Bisque

The Carvery

Lavender Rubbed Roasted Breast of Turkey with Sausage Sage Stuffing and Herb Gravy

Roast Prime Rib of Beef

With Wild Mushroom Ragout and Fresh Horseradish Cream

Cornbread Muffins, Crusty Rolls, Miniature Biscuits and Country
Breads with Sweet Butter

The Side Show

Penne with Autumn Vegetables and Asiago Cream

Saffron Rice and Spanish Chorizo Gratin

Haricot Vert Almandine

Lavender and Honey Glazed Carrots

The Grand Finale

Apple Cranberry Cobbler with French Vanilla Ice Cream

Chocolate Decadence Torte

English Trifle

Vast Display of the Season's Best Cookies, Pastries and Confections

French Roast Coffee, Decaffeinated Coffee and a Selection of Teas

\$40.00 ++ per person

(++ = 22% service charge and 4.35% tax)

Inverness Hotel ~ Monday Celebrations

**Offered Monday Evening Only
Minimum 50 People**

Great Beginnings

Caesar Salad with Parmesan and Basil Focaacia Croutons

Baby Spinach and Arugula with Oven Roasted Beets and
Marinated Asparagus

Herb Grilled Vegetable Antipasti

Butternut Squash Bisque with Toasted Pepita and Chervil

The Carvery

Stuffed Mango Glazed Breast of Turkey with Chestnut and Dried

Cranberry Dressing, Herb Gravy

Carved London Broil with Warm Trumpet Mushroom Salad and Green Peppercorn Demi

Cornbread Muffins, Crusty Rolls, Miniature Biscuits and Country
Breads with Sweet Butter

The Side Show

Slow Roasted Garlic Mashed Potatoes

Baked Candied Yams with Granola Crust

Local Honey Glazed Carrots

The Grand Finale

Apple Cranberry Cobbler with French Vanilla Ice Cream

Chocolate Decadence Torte

English Trifle

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Inverness Hotel ~ Tuesday Celebrations

**Offered Tuesday Evenings Only
Minimum 50 People**

Great Beginnings

Tossed Baby Greens with Candied Pine Nuts and Marinated Tomatoes, Cranberry Emulsion

Baby Spinach and Arugula with Oven Roasted Beets and Marinated Asparagus

Herb Grilled Vegetable Antipasti

Cream of Winter Vegetable Soup with Spiced Shrimp and Fresh Tarragon

The Carvery

Apricot and Thyme Roasted Loin of Natural Pork with Colorado Peach Chutney and Creole Mustard Sauce

Grilled Borolo Strip Loin of Beef with Red Wine Demi

Cornbread Muffins, Crusty Rolls, Miniature Biscuits and Country Breads with Sweet Butter

The Side Show

Yukon Gold Roasted Potatoes with Fine Herbs and Organic Olive Oil

Sautéed Haricot Vert with Almonds and Brown Butter

Winter Squash Gratin with Parmesan and Fresh Tomato

The Grand Finale

Apple Cranberry Cobbler with French Vanilla Ice Cream

Chocolate Decadence Torte

English Trifle

Vast Display of the Season's Best Cookies, Pastries and Confections

French Roast Coffee, Decaffeinated Coffee and a Selection of Teas

\$40.00++ per person

(++ = 22% service charge and 4.35% tax)

Inverness Hotel ~ Wednesday Celebrations

**Offered Wednesday Evenings Only
Minimum 50 People**

Great Beginnings

Caesar Salad

With Parmesan and Basil Focaacia Croutons

Baby Spinach and Arugula with Oven Roasted Beets
and Marinated Asparagus

Herb Grilled Vegetable Antipasti

Butternut Squash Bisque with Toasted Pepita and Chervil

The Carvery

Lavender Rubbed Roasted Breast of Turkey with Sausage Sage Stuffing and Herb Gravy

Roast Prime Rib of Beef with Wild Mushroom Ragout and Fresh Horseradish Cream

Cornbread Muffins, Crusty Rolls, Miniature Biscuits and Country Breads
with Sweet Butter

The Side Show

Slow Roasted Garlic Mashed Potatoes

Baked Candied Yams with Granola Crust

Local Honey Glazed Carrots

The Grand Finale

Apple Cranberry Cobbler with French Vanilla Ice Cream

Chocolate Decadence Torte

English Trifle

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French Roast Coffee, Decaffeinated Coffee and a Selection of Teas

\$40.00++ per person

(++ = 22% service charge and 4.35% tax)