



A Holiday Dinner at The Nook

Served Family Style | BYOB

Baskets of Home Baked Focaccia

Hors D'oeuvres

Bruschetta Platter with Three Toppings
tuscan bean spread, portobello mushroom and green onions,
diced tomato basil, served with seasoned toast

Salad

Autum Salad

laced with sweet cream, crushed red pepper flakes, green peas,
topped with shaved parmesan

Pasta

Orecchiette with Broccoli Rabe

with roasted garlic, cannellini beans, crushed red pepper, E.V.O.O.,
topped with grated pecorino romano

Entrée - Select Two

Chicken Sorrentino

sautéed chicken medallions, topped with prosciutto di parma,
roasted eggplant, fresh sage & fontina cheese, light white wine sauce

Stuffed Pork Loin

with sauteed spinach, sun dried tomatoes, fresh mozzarella,
with a savory pan gravy



BOUTIQUE CATERING • CREATIVE EVENTS • PRIVATE DINING ROOM

Entrée Cont'd

Pepper and Garlic Crusted Filet Mignon
sliced and served with roasted shallots, fresh thyme,
& a horseradish caper sauce

Miso Glazed Salmon Filet
with shaved fennel

**Vegetarian option available upon request.

Sides

Oven Roasted Rosemary and Garlic Red Bliss Potatoes

Sautéed Green Beans Almandine
with toasted shallot butter

Dessert

Classic Tiramisu
Coffee & Tea Service

Contact us for more information & to reserve your date!!

*Menu Substitutions Available Upon Request,

*Week days & Week night Bookings, at a discounted rate.

*Minimum of 16 guests and Maximum of 22 guests