

Jonathan's OGUNQUIT



Holiday Packages 2017

Happy Holidays! Although it might not quite be that time, it sure is time to start planning for your special holiday event! Here at Jonathan's we have the space and ability to host a party from 20 guests up to 400! We have four dining rooms/ballrooms, each with their own distinctive décor and ambience. Please review the following packages, but keep in mind that we also have a plethora of other menu items to select from! Contact us soon to reserve space – and keep in mind that Fridays & Saturdays always go first!

Holiday Cheer Package

Hors D' Houvres

Mixed Vegetable Crudit  with
Homemade Herb Dip

Plated Meal

First Course:

Holiday Salad with House Dressing

Second Course:

(with Pre-Counts)

Chicken Piccata

Served with a Lemon Beurre Blanc
Sauce

Seafarer's Cache'

Shrimp, salmon and white fish baked in
a white wine & lemon, finished with
seasoned bread crumbs

Roasted Dry Rubbed Loin of Pork

Served with Apple & Garlic Bread
Pudding and Calvados

Third Course:

Seasonal Chef's Choice Dessert

**All of the above entrees are served
with:**

Chef's Selection of Vegetable &
Potatoes,

Assorted Breads & Butter

Freshly Brewed Coffee and Teas

\$32.50 per person plus tax & gratuity

Frosty Package

Plated Meal

First Course:

Holiday Salad with House Dressing

Second Course:

(with Pre-Counts)

**Broccoli & Cheese Stuffed Chicken
Breast**

Yankee Pot Roast - Traditional New
England Pot Roast

Caramelized Salmon

Third Course:

Seasonal Chef's Choice Dessert

**All of the above entrees are served
with:**

Chef's Selection of Vegetable &
Potatoes,

Assorted Breads & Butter

Freshly Brewed Coffee and Teas

\$33 per person plus tax & gratuity

Under the Mistletoe Package

Hors D' Houvres

Mixed Vegetable Crudit  with
Homemade Herb Dip

&

Passed Potato Pancakes with Roasted
Applesauce & Sour Cream

Plated Meal

First Course:

Holiday Salad with House Dressing

Second Course:

(with Pre-Counts)

Roasted New England Turkey

with Pan Gravy and Fresh Cranberry
Relish Baked Maple Cured Smoked
Ham

Baked Haddock

with Chardonnay, Fresh Thyme, and
Lemon Butter Sauce

Third Course:

Seasonal Chef's Choice Dessert

**All of the above entrees are served
with:**

Chef's Selection of Vegetable &
Potatoes,

Assorted Breads & Butter

Freshly Brewed Coffee and Teas

\$35 per person ++

Be Merry Package

Hors D' Houvres

Domestic & Imported Cheeses with
Fresh Seasonal Fruit & Assorted

Crackers Fresh Vegetable Crudit  with
Homemade Herb Dip

Scallops wrapped in Bacon

Plated Meal

First Course:

Classic Caesar Salad with Romano
Cheese & White Anchovies

Second Course:

(with Pre-Counts)

Seafood Stuffed Haddock

Roast Prime Rib of Beef finished with a
roasted shallot au jus

Grilled Breast of Chicken with garlic &
wilted spinach

Third Course:

Seasonal Chef's Choice Dessert

**All of the above entrees are served
with:**

Chef's Selection of Vegetable &
Potatoes

Assorted Breads & Butter

Freshly Brewed Coffee and Teas

\$45 per person ++

Snowman's Delight Buffet

Salads Choice of Two

- Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes
- Classic Caesar Salad with Romano Cheese & White Anchovies Grilled
- Arugula, Strawberry, Blue cheese, candied pecans, sherry vinaigrette
- European Cucumber and Dill Salad
- Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Chiffonade of Fresh Basil
- Roasted Beet and Orange Salad Marinated in Sweet Maine Cider Dressing

Entrees Choice of Two

- Caramelized Atlantic Salmon with Lemon Caper Beurre Blanc
- Baked Gulf of Maine Haddock with Seafood Stuffing
- Roasted Pork Loin with Apple and Garlic Bread Pudding / Calvados Sauce Yankee Pot Roast of Beef Jardinière
- Maine Raised Chicken Dijon with Mustard Cream
- Chicken Piccata
- Roasted New England Turkey with Pan Gravy

Desserts Choice of Two

- Apple Crisp with Fresh Whipped Cream
- Cheesecake with Fresh Berries
- Homemade Carrot Cake
- Holiday Cookies

Accompaniments

- Chef's Selection of Vegetable & Potatoes
 - Assorted Breads & Butter
 - Freshly Brewed Coffee and Teas
- \$35 Per Person ++ / With Three Entrée Choice: \$38.5 Per Person ++

