

Now Booking 2018 Holiday Parties!

- Exclusive use of ballroom and balcony for 4 hours
- Personalized assistance from Event Planner from booking to event date
- Cocktail Reception, Buffet and Sit Down Dinner options available
- Cash Bar or Open Bar
- Upgraded Floor Length Linen, in your choice of color
- Fruitwood Chivari Chairs
- Stylish Silver or Gold Rim China, Flatware, Glassware and Stemware
- Festive Holiday Decor
- Preferred Vendor List
- Capacity up to 200 guests for seated meal; 300 guests for reception style event
- Parking Options Available
- Set up and breakdown of the event space

Request a Private Tour with our Event Planning Team: Call: 978-745-5415

Email: Sales@ColonialhallatRockafellas.com



Cocktail Reception

Antipasto Wreath

An Array of Cured Meats, Hard Cheeses, Marinated Vegetables, Seasonal Fruits & Nuts served with Assorted Bread and Crackers

Holiday Display

Assorted Crostini , including: Brie & Apricot, Goat Cheese, Roasted Mushroom & Balsamic Drizzle, Blue Cheese & Sirloin

Passed Hors d'oeuvres

Please Choose Six:

Mini Maryland Crab Cakes with Citrus Aioli
Gingered Butternut Squash with Maple Creme Fraiche
Mini Grilled Cheese with Sundried Tomato Pesto
Shrimp Cocktail with Spicy Chili Sauce
Apple, Bacon and Cheddar Fritters with Dijon Dipping Sauce
Filo Tartlets with Goat Cheese, Fresh Strawberry & Balsamic Glaze
Petit Filet Mignon with Herb Butter
Petit Bruschetta with Tomato Relish & Fresh Mozzarella
Flatbread with Fig Jam, Caramelized Onions, Goat Cheese and Prosciutto
Pear & Mascarpone Dumplings with Cardamon Cream

**** Please notify us of any food allergies ****

All Food and Beverage prices are subject to 13% service charge, 8% administrative fee, and 7% tax.
All prices are subject to change



Reception Stations

Holiday Display

Pull Apart Cheese Bread Tree and Warm Spinach & Artichoke Dip. Served with Toasted Pita Chips

Salad

Arcadia Greens, Roasted Pear, Goat Cheese, Spiced Pecans & Dried Cranberries with a Honey-Sherry Vinaigrette

Seasonal Pasta Station

Pumpkin Ravioli's in a Burnt Sugar & Parmesan-Sage Cream Sauce. Toppings to include: Roasted Butternut Confetti, Crispy Bacon, Shittake Chips, Buttery Brioche Crumbs & Dried Cranberries

Carving Station

Whole Roasted Herb Turkey Breast with Cranberry-Orange Relish

~or~

Beef Wellington - Tenderloin Encased in Pastry with a Mushroom Duxelle, served in a Rich Red Wine Reduction

Dessert Display

Winter Bombe with Spiced Cake & Brandied Chocolate Glaze

~or~

Yule Log

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Sit Down Dinner

Passed Hors d'oeuvres

Please Choose Six:

- Mini Maryland Crab Cakes with Citrus Aioli
- Gingered Butternut Squash Bisque with Maple Creme Fraiche
- Mini Grilled Cheese with Sundried Tomato Pesto
- Shrimp Cocktail with Spicy Chili Sauce
- Apple, Bacon & Cheddar Fritters with Dijon Dipping Sauce
- Filo Tartlets with Goat Cheese, Fresh Strawberry & Balsamic Glaze
- Petit Filet Mignon with Herb Butter
- Petit Bruschetta with Tomato Relish & Fresh Mozzarella
- Flatbread with Fig Jam, Caramelized Onions, Goat Cheese & Prosciutto
- Pear & Mascarpone Dumplings with Cardamom Cream

First Course

Please Choose One:

- Arcadia Greens with Roasted Pears, Dried Cranberries, Spiced Pecans and Goat Cheese, served with Sherry Vinaigrette
- ~or~
- Butternut Squash Ravioli with Burnt Sugar, Sage & Parmesan Cream Sauce
- ~or~
- Truffled Mushroom Bisque with Creme Fraiche

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Second Course

Please Choose One:

Herb Roasted Statler Chicken Breast with a Lemon-Thyme White Wine Demi, French Haricot Green Beans and Herb Roasted Fingerling Potatoes

~or~

Slow Braised Short Ribs in a Rich Bordeaux Wine Sauce, Roasted Garlic Mashed Potatoes and Roasted Root Vegetables

~or~

Shrimp & Scallop a L'Armoricaïne in a Puff Pastry with Wild Rice Pilaf and Roasted Asparagus with Lemon Essence

Dessert

Please Choose One:

Warm Sweet Potato Bread Pudding with Crystallized Ginger Ice Cream & Spiced Rum Caramel Sauce

~or~

Individual Meringue Pavlova with Fresh Whipped Cream & Raspberry Sauce

~or~

Warm Chocolate Brioche Bread Pudding, Almond Tuile Cookie, Vanilla Bean Ice Cream

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