



# FRANCIS CROCKER ROOM HOLIDAY GROUP EVENT SPECIALS

CELEBRATE THE HOLIDAYS AT THE TRAMWAY

Special Group Packages are available for Groups  
from 40 to max 136 guests

## PRICES INCLUDE

- TRAM TICKET
- ROOM RENTAL
- FESTIVE DECORATIONS
- TABLE CENTERPIECES
- LINENS
- PLATED OR BUFFET DINNER OPTIONS

VALID THROUGH DECEMBER 17TH

# HOLIDAY MENU PACKAGE -A

## DINNER BUFFET

\$ 92 PER PERSON

### BUFFET SALAD

#### GREEN SALAD

Mixed Greens, Shredded Carrots, Red Onions, Olives,  
Red Wine Vinaigrette

### BUFFET ENTREE SELECTIONS

#### CHICKEN PICCATA

Pan Seared, White Wine Lemon Butter Sauce, Capers, and Button Mushrooms

#### ORANGE ROUGHY

Grilled and topped with a Citrus Beurre Blanc Sauce

#### VODKA PASTA

Cavatappi, Tomato Vodka Cream Sauce

#### CHICKEN MARSALA

Mushroom Marsala Cream

#### GARLIC MASHED POTATOES

#### MEDLEY OF SEASONAL VEGETABLES

### DESSERT / COFFEE STATION

#### ASSORTED PETIT FOURS

ADD: FULL HOSTED BAR

THREE HOUR HOSTED BAR \$30 PER PERSON

# HOLIDAY MENU PACKAGE- B

## PLATED DINNER

\$ 92 PER PERSON

### TRAY PASSED APPETIZERS

#### CHICKEN SATAYS

Chimichurri

#### CAPRESE SKEWERS

Cherry Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction

### SALAD

#### GREEN SALAD

Mixed Greens, Shredded Carrots, Red Onions, Olives,  
Red Wine Vinaigrette

### ENTREE

#### HALF ROASTED DUCK

Farro, Fennel, Heirloom Tomato Salad, Green Beans finished with a Blackberry Gastrique

### DESSERT

#### SALTED CARAMEL CHEESECAKE

Caramel Drizzle

ADD: FULL HOSTED BAR

THREE HOUR HOSTED BAR \$30 PER PERSON

# HOLIDAY MENU PACKAGE-C

## RECEPTION DINNER

\$ 102 PER PERSON

### TRAY PASSED APPETIZERS

#### CHARRED SHRIMP SKEWERS

Pineapple Chile Glazed

#### SEARED TENDERLOIN CROSTINIS

Shaved Tenderloin Served over a crostini topped with caramelized onions and creamy Horseradish

### HORS D'OEUVRES STATIONS

#### FRESH FRUIT DISPLAY

Honey Dew, Watermelon, Pineapple, Cantaloupe, Blackberries and Raspberries

#### ROASTED TURKEY CARVING STATION

Turkey Gravy, Cranberry Chutney Sliced and Served with Dinner Rolls

#### MEDITERRANEAN PLATTER

Hummus, Olive Tapenade, Bruschetta Prepared Two Ways, Pita and Crostini

#### CHEESE PLATTER

Assorted Cheese, Crostinis, Grapes, Strawberries and Dried Fruits

### DESSERT / COFFEE STATION

#### ASSORTED PETIT FOURS

ADD: FULL HOSTED BAR

THREE HOUR HOSTED BAR **\$30 PER PERSON**

# HOLIDAY MENU PACKAGE - D

## PLATED DINNER

\$ 107 PER PERSON

### TRAY PASSED APPETIZERS

#### CHARRED SHRIMP SKEWERS

Pineapple Chile Glazed

#### AHI WONTONS

Fresh Ahi served in a wonton cup

### SALAD

#### CAESAR SALAD

Fresh Chopped Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

### ENTREE

#### FILET OF BEEF AND SALMON DUO

4oz Filet Mignon with Brown Butter Demi, 4oz Mango Salmon, Confit Potatoes, Seasonal Vegetables

### DESSERT

#### SALTED CARAMEL CHEESECAKE

Caramel Drizzle

ADD: FULL HOSTED BAR

THREE HOUR HOSTED BAR **\$30** PER PERSON