



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 19TH

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