

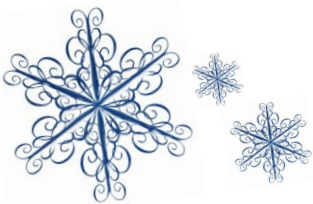
MISSELWOOD EVENTS  
AT ENDICOTT COLLEGE

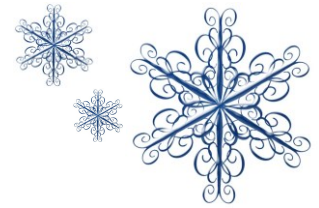
# *Holiday Menus*

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## **Misselwood Estate House**

This extraordinary estate, formerly owned by the Cabot family, offers the elegance and ambience of a by-gone era. You and your guests will have exclusive use of this most beautiful seaside mansion. We can accommodate intimate events or receptions for up to 125 in the main house.

Our event professional is here to assist with the coordination of your special event and will serve as a contact person to answer questions or to handle last minute requests. We are confident that you will be pleased with your experience at Misselwood. We welcome you to visit the property so that you can see for yourself all that we have to offer!

### **Facility Rental Fee**

3-hour event \$ 650.00

4 hour event \$ 750.00

5 hour event \$ 850.00

The following package pricing offers:

- Exclusive use of first floor of the Misselwood House
- Beverage Service: Bartenders and beverage service ware
- Event Manager
- Existing tables and chairs
- Detail Officer to assist with parking

Catering services provided by Sodexo to include:

- Wait Staff
- Chef Manager
- China, Flatware and glassware
- Set up and breakdown of event

Bar Service to be provided by Misselwood Events. You may choose to have a full liquor bar or beer & wine only bar for up to a maximum of 3.5 hours of service. Alcohol must end ½ hour prior to end of function.

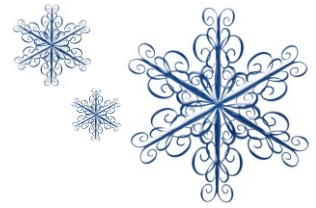
### **Certificate of General Liability Insurance**

Endicott College requires a certificate of General Liability Insurance to include host liquor liability in the minimum amount of \$1million, listing Endicott College, its Trustees, Employees and Agents as additionally insured.

Ending time of events for Friday and Saturday is 11pm and 10pm on Sunday through Thursday.

# **“Deck the Halls”**

Reception Style Menu



## **Passed Hors d'oeuvres**

Shrimp Cocktail

Belgian Endive with Gorgonzola Cheese, Candied Walnuts and Grapes

Brown Sugar Brie with Pecans

Bacon Wrapped Scallops

Mini Crab Cakes with Remoulade Sauce

Mini Beef Tenderloin Crostini with Horseradish Cream

Pork Pot Stickers with Garlic Soy Sauce

Chorizo Stuffed Mushrooms

Chipotle Maple Bacon Wrapped Chicken

Sesame Chicken with General Tso's Dipping Sauce

## **Stationary Display**

Antipasto Platter with Focaccia Bread

## **Carving Station**

Roasted Tenderloin with Horseradish Aioli and Stoneground Mustard Sauce

## **Dessert Station**

Assorted Mini Petit Fours and Pastries

## **Coffee, Tea and Decaf**

*Pricing Based on 50 Guests*

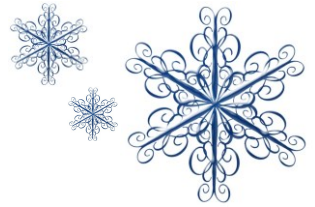
*3 Hour Reception: \$35.00 per person (plus tax)*

These products may contain raw or undercooked ingredients. The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Pricing is subject to 7% State & Local Meal Tax

# "Winter Wonderland"

Plated Three Course Dinner



## Salad

*(Choose One)*

Market House Salad with Homemade Croutons and Balsamic Vinaigrette  
Caesar Salad with Homemade Croutons

## Entrée

*(Choose two)*

*(Served with Fresh Baked Dinner Rolls and Butter)*

### ROASTED CHICKEN FLORENTINE

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

### FILET MIGNON

Broiled Tenderloin Steak Served with a Cabernet Sauvignon Demi-Glace Sauce

### HALIBUT SALTIMBOCCA

Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

## Accompaniments

*(Choose Two)*

Glazed Carrots	Caramelized Onion Mashed Potatoes
Fresh Spinach and Garlic Sauté	Oven Herbed Roasted Potatoes
Chef's Choice of Seasonal Vegetable	Mashed Sweet Potatoes

## Dessert

*(Choose One)*

Served with Freshly Brewed Coffee, Decaffeinated Coffee, and Tea.

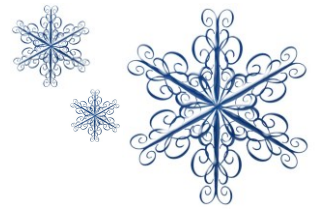
Carrot Cake with Cream Cheese Frosting  
Old Fashion Chocolate Layer Cake  
Traditional Cheesecake with Fresh Seasonal Berries

### Pricing Based on 30 Guests

3 Hour Reception: **\$40.55 per person** (plus tax)

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# “The North Pole”

Buffet – Style Dinner

## Italian Elf Buffet

Antipasto Platter

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Sautéed Fresh Zucchini

Pasta Bar with Spaghetti and Penne Pasta

Marinara Sauce and Pesto Cream Sauce

Home-style Meatballs in Marinara Sauce or

Traditional Chicken Cacciatore

Parmesan Cheese

Tiramisu or Mini Cannoli's

Assorted Canned Coke Soft Drinks, Regular and Diet and  
Bottled Water

Pricing Based on 30 Guests

3 Hour Reception: **\$31.00 per person** (plus tax)

## Home for the Holidays

Market House Salad with Balsamic Vinaigrette

Assorted Dinner Rolls with Butter

Chicken Marsala

Beef Stroganoff

Garlic Mashed New Potatoes

Fresh Roasted Vegetable Medley

Rice Pilaf

Apple Crisp

Assorted Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Canned Coke Soft Drinks, Regular and Diet and  
Bottled Water

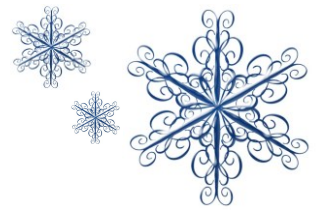
Pricing Based on 30 Guests

3 Hour Reception: **\$38.55 per person** (plus tax)

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Pricing is subject to 7% State & Local Meal Tax

# Misselwood Beverage List



## ~ Spirits ~

Ketel One Vodka	Dewars Scottish Whisky
Absolut Vodka	Jack Daniels Whiskey
Tito's Vodka	Jameson Irish Whisky
Stolichnaya Raspberry Vodka	Jim Beam Bourbon
New Amsterdam Vodka	Southern Comfort
Tanqueray Imported London Dry Gin	Martini Bianco Vermouth
Bombay Sapphire Gin	Martini Rosso Vermouth
New Amsterdam Gin	DiSaronno Amaretto
Bacardi Superior Rum	Triple Sec Orange Liqueur
Captain Morgan Spiced Rum	Kahlua Coffee Liqueur
Malibu Coconut Rum	Bailey's Irish Cream

## ~ Beer Selection ~

Sam Adams Lager	Coors Light	Stella Artois
Bud Light	Corona	St. Pauli Girl N/A
Sam Adams Seasonal	Blue Moon	Yuengling Lager

## ~ Still Wines~

### Pinot Grigio : Stella

Vibrant on the palate | aromas of fresh pear and citrus fruits | light and refreshing

### Sauvignon Blanc: Seaglass

Refreshing wine | invigorating scents of lemon and freshly cut grass | notes of gooseberries and tangerines

### Chardonnay: William Hill

Crisp acidity | flavors of ripe tree fruit with hints of caramel & toasted oak | rich & silky feel

### Pinot Noir: Castle Rock

Light bodied red | aromas of cherry and spice | food friendly and great for receptions

### Merlot: Grayson Cellars

Medium to full bodied red | subtle hints of oak | soft tannins and balanced acid | blackberry and spice flavors

### Cabernet Sauvignon: William Hill

Sophisticated red | notes of jam, sweet vanilla and dark chocolate | full bodied tannins and a dry finish

## ~ Sparkling Wines~

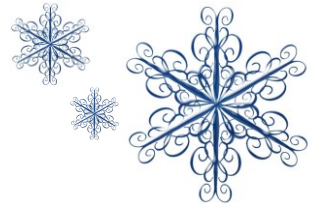
### Sparkling Wine: Domaine Chandon

Delicious bubbly from California | characteristic ripe and fruity nose | flavors of ripe pears, apples and kiwi fruit

### Prosecco: Lamarca

Italian champagne | vibrant bouquet of white peach and honeysuckle | crisp and smooth bubbles

# Misselwood Beverage Pricing



## Beverage Information

Misselwood has a Full Liquor License.

The beverage service reflects a professional presentation and service of quality beverages in clear plastic glassware.

## Open Bar Charges :

<b>Full Bar</b>	<b>Beer/Wine Only</b>	
\$22.00	\$17.00	Per person for the one hour open bar
\$28.00	\$23.00	Per person for two and ½ consecutive hours open bar
\$33.00	\$28.00	Per person for three and ½ consecutive hours open bar
\$39.00	\$32.00	Per person for four and ½ consecutive hours open bar (applicable with 5-hour event)

*\* A sixteen-percent service charge will be added to the cost of hosted beverages.*

## Wine Service Charges:

Wine service with the meal will be billed at \$12.50 per person for our house wines.

If you opt to have a hosted bar of beer and wine for four ½ consecutive hours, wine service with dinner will be billed at \$7.00 per person for our house wines.

*\* A sixteen-percent service charge will be added to the cost of hosted beverages.*

## Champagne Toast Charges:

Full Glass	\$7.00 pp
Half Glass	\$3.50 pp

*\* A sixteen-percent service charge will be added to the cost of hosted beverages.*

## Cash Bar Charges for Your Guests:

Soda/Juices	\$2.00
Beer	\$6.00
Wine/Champagne (Sparkling Wine)	\$8.00
Cocktails (Mixed Drinks)	\$8.00
Martini	\$9.00

No alcoholic beverages are allowed on the premises unless provided by Endicott College.  
Event favors, prizes, or gifts cannot include any alcoholic beverages.

(Charges and policies are subject to change)