Misselwood Holiday Menus

Endicott College
Event and Conference Services
978. 232. 2128
confer@endicott.edu

Misselwood Main 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 100 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!

The following package pricing offers:

- *Exclusive use of first floor of Misselwood House*
- *Beverage Service: Bartenders and beverage service ware*
- *Event Manager*
- *Existing tables and chairs*

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 Event and Conference Services. You may choose to have a full liquor bar or beer & wine bar for up to a maximum of 4.5 hours of service. Alcohol must end ½ hour prior to end of function.

Detail Officer

*All events with alcohol must have a detail officer available for the duration of the event. The cost of a detail officer is **$170.00** for a minimum of three hours and **$293.00** for a five hour event.*

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.

"Let it Snow"

Fixed Menu

Passed Hors D'oeuvres

Scallops Wrapped with Bacon
Shrimp Cocktail
Teriyaki Beef Skewers
Sesame Chicken
Brushetta
Vegetable Spring Rolls
Stuffed Mushrooms
Assortment of Mini Quiche

Dessert Station

Assorted Brownie & Cookies Display

Coffee, Tea and Decaf

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.

"Stocking Stuffers"

Passed Hors D'oeuvres Menu
(Choice of Eight)

Crab Meat Stuffed Mushrooms
Scallops Wrapped with Bacon
Spanakopita
Mini Brie En Crouté with Honey & Walnuts
Mini Quesadillas with Salsa & Sour Cream
Smoked Salmon Crostini
Herb & Cheese Bread Stuffed Mushrooms
Shrimp Cocktail
Pineapple Wrapped with Bacon
Teriyaki Beef Skewers
Sesame Chicken
Coconut Chicken
Coconut Shrimp
Oriental Shrimp Spring Roll
Mini Crab Cakes
Chicken Satay with Peanut Sauce
Mini Potato Pancakes with Sour Cream & Applesauce
Mini Asparagus Quiche
Bruschetta
Mini Beef Wellingtons
Brie with Pears in Puff Pastry
Crostini with Goat Cheese & Roasted Red Peppers
Pan Seared Scallops with a Teriyaki Glaze
Wild Mushroom Phyllos
Beef Tenderloin Crostini with Horseradish Sauce and Watercress Garnish

Dessert Station
(Select one):

Ice Cream Bar
Assorted Brownie & Cookies
Assorted Mini Pastries

Coffee, Tea and Decaf

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"Deck the Halls"

Passed Hors d'oeuvres
(Choice of Eight)

Crab Meat Stuffed Mushrooms
Scallops Wrapped with Bacon
Spanakopita
Mini Brie En Crouté with Honey & Walnuts
Mini Quesadillas with Salsa & Sour Cream
Smoked Salmon Crostini
Herb & Cheese Bread Stuffed Mushrooms
Shrimp Cocktail
Pineapple Wrapped with Bacon
Teriyaki Beef Skewers
Sesame Chicken
Coconut Chicken
Coconut Shrimp
Oriental Shrimp Spring Roll
Mini Crab Cakes
Chicken Satay with Peanut Sauce
Mini Potato Pancakes with Sour Cream & Applesauce
Mini Asparagus Quiche
Bruschetta

Carving Station
(Select one):
Roast Sirloin Au Jus
Roast Turkey Breast
Virginia Ham

Interactive Pasta Station
Choice of Pastas sautéed with choice of Marinara Sauce, Alfredo Sauce, Fra Diavlo Sauce and Pesto

Dessert Station
(Select one):
Ice Cream Bar
Assorted Brownie & Cookies
Assorted Mini Pastries

Coffee, Tea and Decaf

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"Home for the Holidays"

Salad
(Select one):

Caesar Salad
Classic Garden Salad
Baby Spinach with Croutons, Red Onions, Julienned Mozzarella Cheese and Vinaigrette
Field Greens with Strawberries, Sliced Almonds, Goat Cheese and a Poppy seed dressing
Your choice of salad is accompanied by a selection of warm dinner rolls

Choice of Entrees

Chicken Marsala
Chicken Françoise
Grilled Boneless Breast of Chicken with Balsamic Glaze
Broiled Lemon Pepper Salmon Fillet
Teriyaki Glazed Salmon
Crabmeat Stuffed Fillet of Sole – Chive Buerre Blanc Sauce
Roast Sirloin with Béarnaise Sauce
8 oz Broiled Fillet Mignon with Béarnaise Sauce
Prime Rib of Beef with Au jus
Roast Tenderloin with Béarnaise Sauce
Roast Tenderloin & Baked Stuffed Shrimp Combo
Grilled Fillet Mignon & Salmon Fillet Combo

Meals will be complimented with chef's choice of starch and vegetable

Dessert
(select one)
Traditional Cheesecake with Seasonal Berries
Decadent Fudge Chocolate Cake
Carrot Cake
Tiramisu

Freshly Brewed Regular and Decaf Coffee, Tea

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"Mistletoe Brunch"

Buffet Entrees

Eggs Benedict with Homemade Hollandaise Sauce
Sausage Links

Home Fried Potatoes
Sliced Fruit Platter

Boneless Breast of Chicken Marsala
Caesar Salad

Bagels & Cream Cheese
Pastries and Muffins

Coffee, Tea, Decaf
Assorted Juices

Cocktail Beverages
(Additional cost)

Mimosas
Bloody Mary
Bellinis

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Misselwood Beverage List

~ Spirits ~

Ketel One Vodka
Absolut Vodka
Stolichnaya Raspberry Vodka
New Amsterdam Vodka
Tanqueray Imported London Dry Gin
Bombay Sapphire Gin
New Amsterdam Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum

Dewars Scottish Whisky
Jack Daniels Whiskey
Jameson Irish Whisky
Southern Comfort
Martini Bianco Vermouth
Martini Rosso Vermouth
DiSaronno Amaretto
Triple Sec Orange Liqueur
Kahlua Coffee Liqueur
Baileys Irish Cream

~ Beer Selection ~

Sam Adams Lager
Bud Light
Sam Adams Seasonal

Coors Light
Corona
Blue Moon

Stella Artois
St. Pauli Girl N/A

~ Still Wines~

Pinot Grigio : Corte Giara
Traditional Italian | light aromas of fresh tropical and citrus fruits | crisp characteristic with mild fruit flavors

Sauvignon Blanc : Seaglass
Refreshing wine | invigorating scents of lemon and freshly cut grass | notes of gooseberries and tangerines

Chardonnay : Liberty School
Soft oak notes | Vivid aromas of orange blossom and green apple | medium-bodied with bright acidity

White Zinfandel : Canyon Road
Light-bodied Blush | hints of strawberry, cherry, and watermelon | smooth crisp finish.

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

Open Bar Charges

Full Liquor Bar

$18.00	*Per person for one hour*
$30.00	*Per person for two and a half consecutive hours*
$39.00	*Per person for four and a half consecutive hours*

Beer/Wine Bar

$15.00	*Per person for the one hour*
$24.00	*Per person for two and a half consecutive hours*
$30.00	*Per person for four and a half consecutive hours*

A 16% service charge and 7% State & Local tax will be added to the cost of hosted beverages.

Toasts

Champagne Toast	*$7.00 per person*
Prosecco Toast	*$4.50 per person*

Cash Bar Charges

Soda/Juice	*$2.00*
Beer	*$6.00*
Wine /Champagne	*$7.00*
Mixed Drinks	*$8.00*

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)