

Victorian Christmas



Dinner at the Gaslight



Wednesday December 12, 2012

6:30pm for Hors d'oeuvres 7pm Seating

**SEVEN COURSE DINNER WITH BEVERAGES
SELECTED TO COMPLIMENT THE CUISINE.**

BEVERAGES TO INCLUDE FINE BEERS & WINES.

Assorted Hot & Cold Hors d'oeuvres

Hot Mulled Wassail

Gaslight Beers

Assorted Holiday Beers

Deep Sautéed Artichoke Blossom

with Spicy Lemon Garlic Mustard Sauce

She Crab Soup

V-Mushroom Bisque

Smoked Duck & Walnuts with Winter Greens

(V) Smoked Paneer & Walnuts with Winter Greens

Lemon-Lime Sorbeto Cone

Wood Fire Roasted Prime Rib (meat served medium)

with Madeira Sauce & Horseradish Sauce, Roasted Root Vegetables, Mashed Potatoes
with Jerusalem Artichokes & Chives and Herbed Yorkshire Pudding.

V-Woof Fire Roasted T-Toe Faux Prime Rib

with Madeira Sauce & Horseradish Sauce, Roasted Root Vegetables, Mashed Potatoes
with Jerusalem Artichokes & Chives and Vegetarian Herbed Yorkshire Pudding.

Roasted Pear & Amaretto Truffle

with Crème Anglaise, Pomegranate Sauce & Toasted Almonds

\$87.50/PERSON INCLUDES TAX & SERVICE DB15 DISCOUNT APPLIES

CALL (973) 762-7077 For Reservations.

DEADLINE 12-8-12

Required Dress: Business Casual. Tickets are non-refundable after deadline. Beverages will be determined due to availability.