

ALLEGRIA

HOTEL

December 25, 2017
2PM-9PM

Holiday classics

Beginnings

roasted chestnut soup, celery leaves and olive oil

chopped salad, raw carrots, winter beans, romaine, and butternut squash, cranberry vinaigrette

classic shrimp cocktail

MAIN COURSE

Black pepper crusted Prime Rib, creamed spinach, roasted fingerling potatoes

Filet of sole, béarnaise, broccoli, tomatoes au Provence

Butternut squash ravioli, kale pesto, balsamic reduction

Assorted Seasonal Dinner Rolls

DESSERTS

Panetone bread pudding with spiced whipped cream

Chocolate ganache cheese cake, chocolate covered strawberry

Fresh fruit plate

Assorted Soft Drinks

Coffee, TAZO tea service & decaffeinated coffee

\$60 per person

Children 4-12 \$30 per child

Children under 4 complimentary

Plus tax and gratuity

Please call 516-992-3730 To Make Reservations

