

# Host Your Holiday Celebration at Congress Hall

Surprise and delight your holiday party guests at Cape May's home for winter fun

## Silver Bells

### PLATED DINNER

FIRST COURSE  
(choice of one)

Congressional Caesar Salad  
Tavern House Salad  
Roasted Butternut Squash Soup

MAIN COURSE  
(choice of two)

Oven Roasted Chicken Breast  
*Focaccia Stuffing, Creamed Leeks, Pan Jus*  
Apple & Boursin Stuffed Pork Loin  
*Sweet Potatoes, Homemade Apple Sauce*  
Vegetarian Risotto  
*Seasonal Vegetables, Parmesan and Fresh Basil*

DESSERT  
(choice of one)

Pumpkin Bread Pudding  
Flourless Chocolate Cake  
Spiced Carrot Cake

\$30.00 per person 10-250 guests

## Jingle Bells

### BUFFET

FIRST COURSE  
(choice of two)

Congressional Caesar Salad  
Tavern House Salad  
Roasted Butternut Squash Soup

MAIN COURSE  
(choice of two)

Carved Turkey Breast  
*Pan Gravy and Housemade Cranberry Sauce*  
Braised Chicken  
*Mushrooms, Pearl Onions and Tri-Colored Peppers*  
Sliced Marinated Flank Steak  
*Sauteed Mushrooms, Red Wine Demi-Glace*  
Eggplant Parmesan  
*Marinara and Fresh Basil*

SIDE DISHES  
(choice of two)

Creamy Mashed Potatoes  
Parsnip Puree  
Medley of Seasonal Root Vegetables  
Penne Pasta  
*Caramelized Onions, Mushrooms and Peas*

DESSERT  
(choice of two)

Warm Pumpkin Pie  
Spiced Carrot Cake  
Tiramisu

\$25.00 per person 20-250 guests

(Please add a taxable 21% service charge and 7% sales tax to all menu items)

To reserve your celebration, please call Krista Ostrander, Social Sales Manager 609.884.6553 | [kostrander@congresshall.com](mailto:kostrander@congresshall.com)  
Ask about our special Take the Elevator Home guestroom rates offered with our party packages.



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## Sleigh Bells

### PLATED DINNER

FIRST COURSE  
(choice of one)

Roasted Beet Salad  
Tavern House Salad  
Roasted Butternut Squash Soup  
French Onion Soup

MAIN COURSE  
(choice of two)

Oven Roasted Chicken Breast  
*Focaccia Stuffing, Toasted Hazelnuts, Pan Jus*  
Herb-Roasted Atlantic Salmon  
*Creamed Leeks, New Potatoes, Port Wine Reduction*  
Bone-In Maple-Smoked Pork Chop  
*Parsnip Puree, Warm Apple Chutney*  
Eggplant Napoleon  
*Marinara, Fresh Basil*

DESSERT  
(choice of one)

Pumpkin Bread Pudding  
Warm Apple Pie  
Spiced Carrot Cake  
Tiramisu

\$40.00 per person 10-250 guests

## Deck the Halls

### BUFFET

FIRST COURSE  
(choice of two)

Congressional Caesar Salad  
Chicken Noodle Soup  
Roasted Butternut Squash Soup  
Roasted Red and Gold Beet Salad

MAIN COURSE  
(choice of two)

Carved Turkey Breast  
*Pan Gravy and Housemade Cranberry Sauce*  
Apple & Boursin Stuffed Pork Loin  
*Sweet Potatoes, Homemade Apple Sauce*  
Herb-Roasted Salmon  
*Toasted Almonds, Herb Beurre Blanc*  
Vegetarian Risotto  
*Seasonal Vegetables, Parmesan and Fresh Basil*

SIDE DISHES  
(choice of two)

Creamy Mashed Potatoes  
Mashed Sweet Potatoes  
Medley of Seasonal Root Vegetables  
Penne Pasta  
*Caramelized Onions, Prosciutto and Peas*

DESSERT  
(choice of two)

Warm Pumpkin Pie  
Assorted Miniature Pastry Display  
Spiced Carrot Cake  
Flourless Chocolate Cake

\$35.00 per person 20-250 guests

(Please add a taxable 21% service charge and 7% sales tax to all menu items)

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