



Belle Mer is now accepting reservations for our 2009 Neighborhood Holiday Party!

Enjoy a private table of up to 10 guests which includes:
Our chic holiday décor, dancing to the music of our fabulous DJ,
three-hour open bar & outstanding cuisine (menu attached).
Gather friends, family, or colleagues together to celebrate the holiday season.

**Friday, December 11, 2009
6pm-9pm**



Timeline to include:

6:00pm-6:30pm	Mingle with friends while enjoying cocktails & our Mediterranean Table
6:30pm-8:00pm	Feast on our outstanding Holiday Cuisine
8:00pm-9:00pm	Enjoy our Holiday Desserts, Espresso, Cappuccino, & Latte Bar

The Belle Mer Salon will be transformed into a shining winter wonderland, resplendent with festive centerpieces, sparking candles, and the spirit of the holidays.

Space is limited! To reserve your table please contact:

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Neighborhood Holiday Party Menu

Passed Hors D'Oeuvres

Petite Potato Stuffed with Crispy Duck, Shallots, Marjoram, Asiago Cheese
Apple Dumplings: New England Macoun Apples, Country Ham & Caramelized Onion Aioli
Warm Crab Croustade with Micro Celery Salad
Ahi Tuna Cucumber Cylinder with Spicy Ginger Chili Cream
Grilled Boudin Blanc on a Rosemary Skewer with Spiced Apple & Horseradish Cream

Mediterranean Table

Lemon-Parsley Hummus; Circassian Chicken: Poached Chicken in Walnut Sauce
Marinated Baby Artichokes, Eggplant, Peppers & Garlic, Marinated in Olive Oil
Dolmas: Stuffed Grape Leaves; Rosemary-Orange Marinated Olives
Peppadew Peppers Stuffed with Kasseri Cheese & Currants; Grilled Flatbreads & Crostinis

Pasta Station

Vermont Farmhouse Ricotta Mezza Luna with Olive, Orange, & Fennel
Semolina Gnocci with Duck Ragu & Pancetta; Cavatelli with Spicy Sausage, Fennel & Garlic
Porcini Mushroom Ravioli with Truffle Parmesan Cream

Contemporary Thanksgiving Station

Sweet Potato Crepe filled with Panko Crusted Turkey, Onion Gravy & Cranberry Chutney Barbeque Turkey with Cornbread; Turkey Pot Pie

Beef Station

Truffle Studded Sirloin with Beurre Rouge; Creamed Spinach
State Room Twice Baked Potato & Herb Fritters

Salads

Escarole & Chicory with Blood Orange Vinaigrette
Dried Fruits, Toasted Hazelnuts & Shaved Pecorino

Baby Red & Green Romaine with Port Wine Vinaigrette
Spiced Pears, Great Hill Blue Cheese & Cranberry Bread Croutons

Holiday Dessert Station

Bouche de Noel – Traditional Holiday Dessert made from Yellow Sponge Cake with Chocolate Buttercream shaped and decorated in the shape of a Yule Log
Festive Holiday Cookies & Bars
Warm Mulled Cider in a Demitasse Cup with an Apple Beignet
Coffee and Tea Bar with Espresso, Cappuccino, and Latte