****

**Massasoit Art Guild**

**Holiday Party**

**Tuesday, January 17, 2023**

**E.B. Flatts, 245 W Main Street, East Brookfield, MA 01515**

**Cocktail Social Hour with Light Appetizers 6:00 PM – Dinner 7:00**

**Cost is $50 per person** includes Meal, Tax & Gratuity

**Meal will include**: Non-alcoholic Beverages, Soft Drinks, Coffee, Tea, etc. \* Appetizers \* Salad \* One Entrée \* Two Accompaniments \* Dessert

Inclusive are non-alcoholic Beverages, however; a Full Service Cash Bar will be available

**MENU**

**Appetizers:** Coconut Shrimp with Caribbean Rum Dipping Sauce – Boneless Chicken with Sauce - Roast Beef Flips – thinly sliced beef filet served on a crostini round with a garlic aioli and crispy fried onions

**Salad:** Caesar Salad

**Each attendee may choose one entrée, two accompaniments:**

Entrée Choices: Baked Stuﬀed Shrimp

Mediterranean Stuffed Chicken

Slow Roasted Prime Rib of Beef with a Horseradish Crema

**Accompaniment Choices:**

Duchess Potatoes (just like a twice baked potato, but without the skin/shell)

Oven Roasted, Lyonnaise Style, Potato (seasoned potato roasted with butter and sweet onions)

Roasted Butternut Squash (naturally sweet with a hint of cinnamon)

Pan Roasted Brussel Sprouts with a Balsamic Glaze and a Feta Cheese Crumble

**Dessert: Surprise** (Scott will undoubtedly provide us with something very yummy!)

**R.S.V.P. no later than January 11, 2023**

See next page to reserve your place

**Massasoit Art Guild Holiday Party Tuesday – January 17, 2023 6:00 Cocktail/Appetizers 7:00 Dinner**

If you plan on attending, please complete for each attendee: (one entrée and two accompaniments):

**Member Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Entrée Choice:** ( )Baked Stuﬀed Shrimp

( )Mediterranean Stuffed Chicken

( )Slow Roasted Prime Rib of Beef with a Horseradish Crema

**Accompaniment Choices Pick 2:**

( )Duchess Potatoes (just like a twice baked potato, but without the skin/shell)

( )Oven Roasted, Lyonnaise Style, Potato (seasoned potato roasted with butter and sweet onions)

( )Roasted Butternut Squash (naturally sweet with a hint of cinnamon)

( )Pan Roasted Brussel Sprouts with a Balsamic Glaze and a Feta Cheese Crumble

**Guest Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Entrée Choice:** ( )Baked Stuﬀed Shrimp

( )Mediterranean Stuffed Chicken

( )Slow Roasted Prime Rib of Beef with a Horseradish Crema

**Accompaniment Choices Pick 2:**

( )Duchess Potatoes (just like a twice baked potato, but without the skin/shell)

( )Oven Roasted, Lyonnaise Style, Potato (seasoned potato roasted with butter and sweet onions)

( )Roasted Butternut Squash (naturally sweet with a hint of cinnamon)

( )Pan Roasted Brussel Sprouts with a Balsamic Glaze and a Feta Cheese Crumble

Please return this form and your check for $50, for each attendee, to:

**Massasoit Art Guild, P. O. Box 14, East Brookfield, MA 01515**

**Reminder….R.S.V.P. no later than January 11, 2023**

**\*\*If you have a special diet, allergies or require a vegetarian meal, please advise ASAP by calling Sandy DeCoff at 978-407-9367 so that arrangements can be made with E.B. Flatts accordingly. Thank you.\*\***