

DINNER BUFFET

\$34.99 P/P

ALL PRICES ARE SUBJECT TO 7.35% CONNECTICUT SALES TAX AND 20% SERVICE CHARGE

Upon Arrival

CRUDITÉ TABLE WITH FRUIT, VEGETABLE, & CHEESE DISPLAY



Main Course

PLEASE SELECT THREE

Chicken Tosca

Grilled Chicken Marinated with Pesto and Tossed with Roasted Peppers, Spinach & Fresh Tomatoes in a Pesto Cream Sauce

Chicken Piccata

Pan Seared Chicken with Garlic, Capers, Mushrooms, Fresh Lemon and White Wine

Stuffed Chicken Marsala

La Notte's Signature Version of Marsala - Stuffed with Prosciutto and Mushrooms Topped with a Marsala Demi Glaze

Sausage & Veal Pizzaiola

TENDER SAUSAGE & VEAL TOSSED IN SWEET ONION, PEPPER, OLIVE OIL & PLUM TOMATO SAUCE

Oven Roasted Sliced Turkey

Roasted Turkey Garnished with our Chef-made Stuffing Served with Cranberry Chutney & Turkey Gravy

Maple Glazed Pork Loin

Sautéed with Fresh Apples & a Maple Demi Glaze

Sliced Flank Steak

Tossed in Au Jus & Fresh Portabella Mushrooms

Grilled Beef Medallions Gorgonzola

Marinated in a Whiskey Glaze & Topped with Gorgonzola Cheese

Haddock Francaise

Egg Battered & Sautéed with Spinach in a Lemon Wine Butter Sauce

Scrod Casino

Topped with Sautéed Red Onion, Bacon & Roasted Red Peppers in a Garlic Butter Sauce

Eggplant Sorrentino

Slices of Breaded Eggplant Pan Layered with Pancetta, Provolone & Plum Tomato Sauce
Topped with Fresh Mozzarella

Vegetarian, Vegan, Gluten Free & Children Selections

Available Upon Request



Pasta Entree

PLEASE SELECT ONE

A la vodka ♦ Marinara ♦ Alfredo ♦ Primavera ♦ Pesto ♦ Carbonara

Salad Selection

PLEASE SELECT ONE

Garden ♦ Caesar ♦ Apple Cranberry Walnut Mixed Greens

Starch & Vegetable

PLEASE SELECT TWO

Roasted Potatoes ♦ Red Bliss Garlic & Bacon Mashed Potatoes ♦ Wild Rice Pilaf
Seasonal Julienne Vegetable Selection ♦ Green Bean Almondine
Cajun Style Green Beans ♦ Steamed Broccoli



Dessert

COFFEE & TEA STATION INCLUDED

Please ask for our Current Seasonal Dessert Selection
or Your Cake Served with Vanilla Ice Cream



- ♦ Based upon a minimum of 40 guests
- ♦ Luncheon Banquets must begin **no later** than 1:00 pm
- ♦ Date reservation is subject to a non-refundable deposit of \$350.00 and contract signature