

FAMILY STYLE

LUNCHEON \$30.99 P/P | DINNER \$38.99 P/P

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

Upon Arrival

CRUDITÉ TABLE WITH FRUIT, VEGETABLE, HUMMUS & CHEESE DISPLAY



Family Style Pasta Course

PLEASE SELECT ONE

Farfalle, Fusilli or Orecchiette Pasta

Choice of A la Vodka, Marinara, Alfredo, Pesto, Carbonara, or Bolognese

Fusilli Napolitano

Fresh Ground Sausage, Prosciutto Ham, Peas, Garlic & Chopped Basil
Sautéed in a Pink Sauce Tossed with Fusilli Pasta & Asiago Pecorino Romano Cheese

Butternut Squash Ravioli

Tossed in a Brown Sugar, Cinnamon, Honey Glaze, Light Cream Sauce

Penne with Grilled Vegetables

Fresh Grilled Vegetables & Sliced Grape Tomatoes with Penne Pasta
Tossed in a Oreganato Sauce



Plated Salad Course

PLEASE SELECT ONE

Tossed Garden Salad

Served with your Choice of Two Dressings:
Italian, Ranch, French, Gorgonzola Cream or Zinfandel Vinaigrette

Caesar

Crisp Romaine Lettuce Tossed with a Creamy Dressing, Croutons and Parmesan Cheese

Apple Cranberry Walnut Mixed Greens

Mixed Green Leaf Salad with Fresh Sliced Apples, Dried Cranberries, Toasted Walnuts
Served with La Notte's Gorgonzola Cream Dressing or Zinfandel Vinaigrette

Family Style Main Course

PLEASE SELECT THREE

Stuffed Chicken Florentine

Stuffed with Spinach & Mozzarella Cheese
Topped with a Sun Dried Tomato White Wine Lemon Sauce

Bruschetta Chicken

Pan Seared Chicken with Fresh Diced Tomato Bruschetta Spread

Chicken Tosca

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

Chicken Saltimbocca

Topped with Prosciutto & Provolone
Sautéed with Mushrooms in a Sage Sherry Demi Glaze

Veal Parmigiana

Breaded, Fried then Baked with Mozzarella Cheese & Marinara Sauce

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 Casino

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

Baked Stuffed Sole

Stuffed with our Signature Seafood Stuffing & Topped with a Newburg Sauce

Caribbean Salmon

Pan Seared in a Coconut Rum Butter Sauce, Topped with a Mango Salsa

Gemelli Stuffed Salmon

Salmon Stuffed with our Chef-Made Red Roasted Pepper, Asiago Cheese & Gemelli
Pasta Stuffing Served in a Lemon Butter Sauce

Starch

PLEASE SELECT ONE

- ♦ Wild Rice Pilaf
- ♦ Roasted Potatoes Tossed with Truffle Oil & Showered with Parmesan Cheese
 - ♦ Chef-Made Red Pepper, Spinach Creamy Risotto
 - ♦ Red Bliss Bacon & Garlic Mashed Potatoes

or

Vegetable

PLEASE SELECT ONE

- ♦ Seasonal Julienne Vegetable Selection
 - ♦ Green Bean Almondine
- ♦ Grilled Brussel Sprouts Tossed in a Lemon Vinaigrette
 - ♦ Steamed Broccoli
- ♦ Caramelized Butternut Squash * {Seasonal Item}



Dessert

SERVED WITH COFFEE & TEA

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
- ♦ Dinner Banquets must begin **no later** than 7:00 pm
- ♦ Date reservation is subject to a non-refundable deposit of \$350.00 and contract signature