

GRAND DINNER BUFFET

\$51.99 P/P

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 7.35% CONNECTICUT SALES TAX

Upon Arrival

COLD CRUDITÉ TABLE WITH FRUIT, VEGETABLE, & CHEESE DISPLAY



Hors Oeuvres Station

PLEASE SELECT THREE

Skewered Grecian Chicken

Marinated Chicken, Pepper & Onion Skewers Served with Tzatziki Sauce

Bruschetta San Remo

Diced Plum Tomatoes, Fresh Garlic, Onion, Basil & Extra Virgin Olive Oil

Buffalo Chicken Prostini

Topped with Crispy Buffalo Chicken & Crumbled Bleu Cheese

Sausage & Meatballs al Forno

Sweet Italian Sausage & Meatballs with Melted Mozzarella & Marinara Sauce

Skewered Beef Teriyaki

Skewered Beef Marinated in Teriyaki

Stuffed Mushroom Caps

Sweet Italian Sausage Stuffing

Mac & Cheese Fritters

Ditalini Pasta, Four Cheese Blend, Panko Breadcrumbs, Basil & Tomato Aioli, Parmesan Shower
Add Buffalo Chicken for \$1.50

Orzo Rounds

Petit Orzo Rounds Stuffed with Sweet Italian Sausage, Mozzarella & Fresh Basil
Lightly Fried & Topped with a Tomato Basil Aioli

Artichoke Heart Francaise

Egg Battered Artichokes in a Savory Lemon White Wine Sauce

Spinach & Feta Pastry Purses

Filo Dough Stuffed with Feta Cheese and Spinach Served with Tzatziki Sauce

Eggplant Rollatini

Thinly Sliced Eggplant Stuffed with Spinach, Ricotta Cheese & Roasted Peppers
Baked with Marinara Sauce & Mozzarella Cheese

Upgrade to Premium Hors D' Oeuvres

\$2.75 p/p plus service fee and tax

Salamari Fritto

Served with Marinara

Coconut Shrimp

Butler Style Coconut Shrimp Served with a Mango Chutney

Butler Style Scallops Wrapped in Bacon

ADDITIONAL CHARGE AT MARKET PRICE



Main Course

PLEASE SELECT THREE

Chicken Tosca

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

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

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

Sausage & Veal Pizzaiola

Tender Sausage & Veal Tossed in Sweet Onion, Pepper, Olive Oil & Plum Tomato Sauce

Sliced Flank Steak

Tossed in Au Jus & Fresh Portabella Mushrooms

Scrod Casino

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

Haddock Francaise

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

Upgrade to a Premium Entrée

\$3.50 p/p plus service fee and tax

Chicken Saltimbocca

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

Grilled Beef Medallions Gorgonzola

Marinated in a Whiskey Glaze & Topped with Gorgonzola Cheese

Caribbean Salmon

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

Teriyaki Salmon

Marinated in a Teriyaki Glaze & Topped with Sesame Seeds

Vegetarian, Vegan, Gluten Free & Children Selections Must be Preordered



Pasta Entree

PLEASE SELECT ONE

A la vodka ♦ Marinara ♦ Alfredo ♦ Primavera

Upgrade to Carbonara or Bolognese for \$2.00 P/P

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

Upgrade to a Premium Side

\$2.50 p/p plus service fee and tax

Creamy Scalloped Potatoes ♦ Roasted Asparagus with Fontina Cheese
Brown Sugar Maple Glazed Mashed Sweet Potato ♦ Caramelized Butternut Squash * Seasonal}



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 50 guests
- ♦ All Dinners allow for a 4-hour event and must end by midnight
- ♦ Booking is subject to a non-refundable deposit of \$500.00 and a signed contract

