

# FAMILY STYLE

LUNCHEON \$27.99 P/P | DINNER \$35.99 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