

LUNCHEON BUFFET

\$40.99 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



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

Squid Casino

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

Eggplant Rollatini

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

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 \$2.50 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

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 luncheons allow for a 3-hour event and must end by 4:00pm

♦ Booking is subject to a non-refundable deposit of \$500.00 and a signed contract