

# PLATED BANQUET FOUR COURSE MEAL

LUNCHEON \$32.99 P/P | DINNER \$40.99 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 Vodca, 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



## *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

### *Tuscan*

Mixed Greens, Romaine Lettuce, Mixed Nuts, Dried Fruits & Crumbled Gorgonzola Cheese  
Served with Balsamic Vinaigrette

*Main Course* | PLEASE SELECT THREE

*Stuffed Chicken Florentine*

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

*Crispy Chicken Roulade*

Spinach, Fontina Cheese & Lemon Thyme Jus

*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

*Apple Walnut Stuffed Pork Loin*

Chef Made Apple & Walnut Stuffing and Finished with a Maple Glaze

*Black Angus NY Strip Steak*

Served with Sautéed Onions and Mushrooms in a Cognac Demi Glaze

*Sirloin Gorgonzola*

Grilled Sirloin Topped with Gorgonzola Cheese in a Burgundy Brandy Demi Glaze

*Haddock Casino*

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

\* *Baked Stuffed Shrimp*

Topped with our Signature Chef-made Stuffing & Served with Drawn Butter

\* *Surf & Turf*

Filet Mignon Accompanied by Shrimp & Scallop Casserole  
\* ADDITIONAL CHARGE AT MARKET PRICE

## Vegetarian, Vegan, Gluten Free & Children Selections

Available Upon Request



### Starch

PLEASE SELECT ONE

- ◆ Chef-Made Red Pepper, Spinach Creamy Risotto
  - ◆ Red Bliss Bacon & Garlic Mashed Potatoes
  - ◆ Creamy Scalloped Potatoes
    - ◆ Twice Baked Potato
    - ◆ Wild Rice Pilaf



### Vegetable

PLEASE SELECT ONE

- ◆ Seasonal Julienne Vegetable Selection
  - ◆ Green Bean Almondine
  - ◆ Steamed Broccoli
- ◆ Roasted Asparagus Spears Topped with Fontina Cheese
- ◆ Grilled Brussel Sprouts Tossed in a Lemon Vinaigrette
- ◆ 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