

PLATED BANQUET FOUR COURSE MEAL

LUNCHEON \$44.99 P/P | DINNER \$53.99 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



Family Style Pasta Course | PLEASE SELECT ONE

Farfalle, Fusilli or Penne Pasta

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

*Carbonara or Bolognese available for \$2.50 P/P

Penne with Grilled Vegetables

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

Upgrade to a Premium Pasta

\$2.75 p/p plus service fee and tax

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



Salad Course | PLEASE SELECT ONE

Tossed Garden Salad

Choice of Two Dressings: Italian, Ranch, 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

Chicken Roulade

Spinach, Fontina Cheese & Lemon Thyme Jus

Chicken Tosca

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

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

Sirloin Gorgonzola

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

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

Stuffed Eggplant

Breaded Eggplant layered with Spinach, Roasted Red Peppers & Ricotta Cheese
Topped with Marinara & Mozzarella

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

Upgrade to a Premium Entrée

\$3.50 p/p plus service fee and tax

Black Angus NY Strip Steak

Served with Sautéed Onions and Mushrooms in a Cognac Demi Glaze

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
\$5.00 p/p



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PLEASE SELECT ONE

- ♦ Parmesan Roasted Potatoes
- ♦ Chef-Made Red Pepper, Spinach Creamy Risotto
 - ♦ Red Bliss Bacon & Garlic Mashed Potatoes
 - ♦ Wild Rice Pilaf



Vegetable

PLEASE SELECT ONE

- ♦ Seasonal Mixed Vegetable Selection
- ♦ Green Bean Almondine
- ♦ Steamed Broccoli

Upgrade to a Premium Side

\$2.50 p/p plus service fee and tax

Creamy Scalloped Potatoes ♦ Twice Baked Potato
Roasted Asparagus with Fontina Cheese ♦ Brussel Sprouts Tossed in a Lemon Vinaigrette
Brown Sugar Maple Glazed Mashed Sweet Potato
Caramelized Butternut Squash * {Seasonal}

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 50 guests
- ♦ Luncheons allow for a 3-hour event and must end by 4:00pm
- ♦ Dinners allow for a 4-hour event and must end by midnight
- ♦ Booking is subject to a non-refundable deposit of \$500.00 and signed contract