



Private Dining Room Lunch Sandwich Buffet

soup selection

choose one: new england clam chowder, minestrone, chicken vegetable

seasonal sliced fresh fruit salad

haricot vert potato salad

fresh roma tomatoes

buffalo chicken breast

lettuce, tomato, ranch in a sun-dried tomato tortilla

smoked turkey

bacon, lettuce, tomato, cranberry mayonnaise on sourdough

roast beef

boursin cheese, shaved red onion on an onion roll

individual bags of chips, pretzels

dessert

(host selects one dessert for all attendees)

bourbon pecan tart, vanilla ice cream, caramel drizzle

tiramisu, chocolate sauce, hazelnut wafer

fresh fruit, zabaglione cream

\$27.00 per person

Prices Subject to Change

Menu price does not include CT State Sales Tax and 20% gratuity



Private Dining Room Mediterranean Lunch Buffet

soup selection

choose one: new england clam chowder, minestrone, chicken vegetable

caesar salad

hearts of romaine, focaccia croutons, house made lemon caesar dressing

baked airline chicken breast

fontina cheese and prosciutto in a white wine cream reduction

penne pasta

garlic, olive oil, sundried tomatoes and scallions

grilled pork loin

shiraz mushroom onion ragout

chef's selection of starch and vegetable

rosemary-parmesan focaccia

dessert

(host selects one dessert for all attendees)

cheesecake, amarena cherries, whipped cream

tiramisu, chocolate sauce, hazelnut wafer

fresh fruit, zabaglione cream

\$37.00 per person

Prices Subject to Change

Menu price does not include CT State Sales Tax and 20% gratuity



Lunch Menu Additions

stationary or passed hors d'oeuvres

sesame chicken, teriyaki sauce

oriental spring rolls, ginger sauce

mini beef wellingtons, horseradish sauce

\$3.50 per piece

mini crab cake, chipotle mayonnaise

sesame crusted tuna, seaweed salad

lobster mango pineapple crostini

barbequed grilled shrimp

\$4.50 per piece

tuscan style flatbreads

tomato, fresh mozzarella, basil chiffonade, extra virgin olive oil

roasted eggplant, garlic ricotta, mozzarella, tomatoes, aged balsamic

sausage, caramelized onions, fontina, basil

shredded bbq chicken, fontina, gorgonzola, onion confit, candied bacon

\$15.00 per pizza

(1 pizza serves 2-3 people)

crudo platter

seasonal vegetables, marinated olives, sliced cured meats,

imported, aged cheeses

\$9.00 per person

bruschetta display

italian white bean basil

yellow tomatoes, mozzarella, olive oil

baby red tomatoes, caper basil parmesan

\$9.00 per person

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