



Private Dining Room 3 Course Dinner Menu

Small Plates

(host selects one salad for all attendees)

arugula, poached zinfandel pear, candied pecans, goat cheese,
honey balsamic vinaigrette

-OR-

kale, granny smith apple, vermont cheddar, pomegranate,
maple vanilla vinaigrette

Big Plates

(See Menu Guidelines on information sheet.

The number of entrée choices depends on group size)

grilled atlantic salmon, asparagus & pea risotto, parmesan, citrus beurre blanc

sea scallops, pea tendrils risotto, fava bean puree

brick pressed ½ chicken, oven roasted root vegetables,
mustard infused port glaze

grilled new york strip, gorgonzola, roasted potatoes, asparagus,
zinfandel demi-glace

house made bolognese, veal & beef ragu, penne, parmigiana

porcini ravioli, vegetable confetti, truffle parmesan cream

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

\$52.00 per person

Prices Subject to Change

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



Private Dining Room 4 Course Dinner Menu

Small Plates

fried calamari, arugula, cherry peppers, lemon butter

Salad

(host selects one salad for all attendees)

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

-or-

beet salad, arugula, orange essence, chevre cheese, red onion, toasted pistachio,
honey balsamic vinaigrette

Big Plates

(See Menu Guidelines on information sheet.

The number of entrée choices depends on group size)

pan seared halibut, farro kale salad, truffle tomato relish, basil essence

spiced yellowfin tuna, panzanella, wasabi crème freche, carrot vinaigrette

brick pressed $\frac{1}{2}$ chicken, oven roasted root vegetables,
mustard infused port glaze

petite filet, herb roasted fingerling potatoes, glazed baby carrots

house made bolognese, veal & beef ragu, penne, parmigiana

house-made ricotta gnocchi, oyster mushrooms, brown butter & sage,
grated pecorino

dessert

(host selects one dessert for all attendees)

cheesecake, amarena cherries, whipped cream

tiramisu, chocolate sauce, hazelnut wafer

fresh fruit, zabaglione cream

\$61.00 per person

Prices Subject to Change

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



Cocktail Hour 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

Prices Subject to Change

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