



## **Private Dining Room Dinner Buffet**

### **soup selection**

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

### **caesar salad**

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

### **chef's selection of starch and vegetable**

#### **penne pasta**

garlic, olive oil, sundried tomatoes and scallions

#### **roisserie seasoned chicken breast**

thyme au jus

#### **seared salmon filet**

dill basil saffron tomato baja broth

#### **rosemary-parmesan focaccia**

#### **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 Dinner Buffet**

### **soup selection**

choose one: new england clam chowder, minestrone, lobster bisque

### **arugula salad**

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

### **chef's selection of starch and vegetable**

#### **penne pasta**

garlic, olive oil, sundried tomatoes and scallions

#### **grilled chicken breast**

sauvignon cream sauce

#### **seared sea bass**

yellow bell pepper miso coulis

#### **rosemary-parmesan focaccia**

#### **dessert**

**(host selects two desserts for all attendees)**

cheesecake, amarena cherries, whipped cream

tiramisu, chocolate sauce, hazelnut wafer

fresh fruit, zabaglione cream

**\$60.00 per person**

Prices Subject to Change

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## 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**

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