



Private Dining Room Family Style Dinner Menu

arugula salad

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

penne pasta

artichokes, caperberries, roasted garlic, plum tomato

chef's choice of seasonal vegetable

grilled chicken breast

sauvignon cream sauce

grilled atlantic salmon,

citrus beurre blanc

rosemary grilled flank steak

cabernet au jus

rosemary-parmesan focaccia

dessert

(host selects two desserts for all attendees)

bourbon pecan tart, vanilla ice cream, caramel drizzle

tiramisu, chocolate sauce, hazelnut wafer

fresh fruit, zabaglione cream

\$58.00 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

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