



Private Dining Room 2 Course Lunch Menu

Big Plates

(See Menu Guidelines on information sheet.)

The number of entrée choices depends on group size)

oven roast turkey, maple smoked cheddar, lettuce,
cranberry mayo, sourdough

angus beef burger, choice of parmigiano, gorgonzola or cheddar,
grilled onion/bacon relish, marinated cucumbers
(host to choose cheese selection for the entire group)

grilled eggplant panini, tomato, caramelized onion, boursin spread, ciabatta

grilled chicken, hearts of romaine, focaccia croutons,
parmesan tuile, housemade lemon caesar dressing

grilled atlantic salmon, arugula, beets, orange essence, chevre,
red onion, toasted pistachios, honey balsamic

tomato, fresh mozzarella and basil flatbread

house made bolognese, veal & beef ragu, pappardelle, 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

\$21.00 per person

Prices Subject to Change

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



Private Dining Room 3 Course Lunch Menu

Small Plates

(host selects one salad for all attendees)

arugula, strawberries, candied pecans, chevre cheese, honey balsamic vinaigrette

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)

angus beef burger, choice of parmesan, gorgonzola or cheddar,
grilled onion/bacon relish, marinated cucumbers
(host to choose cheese selection for the entire group)

grilled eggplant panini, tomato, caramelized onion, boursin spread, ciabatta

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

grilled chicken, farro kale risotto, sauvignon cream sauce

tagliatelle, rock shrimp, caper berries, chablis, citrus butter reduction

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

porcini ravioli, vegetable confetti, truffle parmesan cream

dessert

(host selects one dessert for all attendees)

cheesecake, amarena cherries, whipped cream

tiramisu, chocolate sauce, hazelnut wafer

fresh fruit, zabaglione cream

\$28.00 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

Prices Subject to Change

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