



Reception Menu

stationary / passed hors d'oeuvres

mini tomato-basil bruschetta
sesame chicken, teriyaki sauce
oriental spring rolls, ginger sauce
mini beef wellingtons, horseradish sauce

\$3.50 per piece

mini crab cake, chipotle mayonnaise
barbequed grilled shrimp
lobster mango pineapple crostini (50 piece minimum)
sesame crusted tuna, seaweed salad (50 piece minimum)

\$4.50 per piece

raw bar display

jumbo gulf shrimp / \$5.00 per piece
oysters on the half shell / \$4.00 per piece
*served with cocktail sauce, horseradish, tobasco & lemon
add open shell ice carving display / \$500.00

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)

Prices Subject to Change

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



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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

salad station

vivo greens, tomato, cucumber, sherry vinaigrette
caesar, hearts of romaine, olive oil croutons,
house made lemon caesar dressing

\$11.00 per person

pasta station

farfalle, cheese tortellini
chicken, shrimp, onions, mushrooms, peppers, tomatoes,
olives, capers, garlic
stoli vodka sauce, marinara sauce, alfredo sauce

\$17.00 per person

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carving station

chef attendant fee \$125.00

tenderloin of beef

prime tenderloin of beef, horseradish dijon sauce, mini rolls
\$345 each (serves 15-20 guests)

baked salmon in pastry

spinach, hard boiled eggs, rice, mushrooms, shallots, creamy lemon dill reduction
\$185 each (serves 15-20 guests)

turkey breast

apple marinated turkey breast, pan gravy, mini rolls
\$125 each (serves 20-25 guests)

whole roasted pork loin

sour apple compote, mini rolls
\$185 each (serves 15-20 guests)

dessert station

chef's selection to include assorted cheesecake,
pastries, biscotti, fresh seasonal fruit & berries

\$7.00 per person

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