



## 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  
bacon wrapped scallops  
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  
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**

### **live pasta station**

chef attendant fee \$150  
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 \$150.00

### **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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