



## Private Dining Room 3 Course Dinner Menu

### Small Plates

**(host selects one salad for all attendees)**  
arugula, apples, candied pecans, goat cheese,  
honey balsamic vinaigrette

-OR-

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

### Big Plates

**(See Menu Guidelines on information sheet.**

**The number of entrée choices depends on group size)**

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

seared sea scallops, sweet corn risotto, mache greens, citrus

brick pressed 1/2 chicken, braised swiss chard,  
mascarpone polenta, natural reduced au jus

grilled new york strip, gorgonzola, roasted potatoes,  
asparagus, zinfandel demi-glace

house made bolognese, veal & beef ragu, rigatoni, 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 nape

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 4 Course Dinner Menu

### Small Plates

fried calamari, arugula, cherry peppers, lemon butter

### Salad

(host selects one salad for all attendees)

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

-or-

beet salad, arugula, orange essence, chevre cheese, red onion, toasted pistachio,  
honey balsamic vinaigrette

### Big Plates

(See Menu Guidelines on information sheet.

The number of entrée choices depends on group size)

pan seared halibut, farro kale salad, truffle tomato relish, aioli

brick pressed 1/2 chicken, braised swiss chard,  
mascarpone polenta, natural reduced au jus

petite filet, herb roasted fingerling potatoes, asparagus

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

house-made ricotta gnocchi, hen of the woods mushrooms,  
brown butter & sage, grated pecorino

### dessert

(host selects one dessert for all attendees)

cheesecake, amarena cherries, whipped cream

tiramisu, chocolate nape

fresh fruit, zabaglione cream

**\$61.00 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  
bacon wrapped scallops  
barbequed grilled shrimp

**\$4.50 per piece**

### **pizzas**

**margherita** crushed San Marzano tomatoes, house pulled fresh  
mozzarella, basil, olive oil, sea salt

**cheese** crushed San Marzano tomatoes, grated mozzarella, cheddar  
& parmigiano-reggiano

**salsiccia** crushed San Marzano tomatoes, spicy Italian sausage, fennel  
seed, grated mozzarella

**\$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  
baby red tomatoes, caper basil parmesan

**\$9.00 per person**

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