



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 buerre 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 nape

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
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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