



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

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)

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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