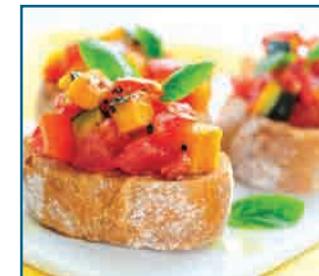


connecticut convention center catering menu



CATERING GUIDELINES

PRICING:

Pricing is subject to change and will be confirmed three months prior to your event. All catering quotes are based on per person pricing unless otherwise noted.

DEPOSIT/ATTENDANCE GUARANTEE:

All catered functions require an initial deposit of \$1500. In addition, a 50% food and beverage payment on the estimated number of people attending will be required 30 days prior to your event. The remaining balance is required three (3) business days prior to the day of the event.

In order for us to provide you with the highest quality service, we require a final attendance guarantee no less than three (3) business days prior to your event. Should your expected number of guests exceed 750, your guarantee will be required (5) business days prior to your event. Your event will be billed based on this final attendance guarantee or the actual number of guests served, whichever is greater. Consumption and remaining expenses are to be paid immediately upon the conclusion of your event.

MEETING ROOM DINING POLICY:

The room must initially be set with round tables of 10. All attendees must vacate the room and allow our staff to re-set for the meal function (please anticipate a turnaround time of at least 90 minutes to reset any of Centers meeting space. The amount of time required will be determined solely by the Catering Department, based on the level of service needed for each event). Following the meal, our staff must have ample time to clean the room prior the meeting's commencement.

Modifying the above guidelines will result in additional labor charges as determined by the Catering Department.

The Center's pricing and service levels are based on rounds of 10.

TAX AND SERVICE CHARGES:

All catered functions will have a 22% service charge and 6.35% sales tax added to the total bill.

TAX EXEMPTION:

Per the State of Connecticut, all qualifying organizations are required to provide valid tax exemption certificates/documents to the Connecticut Convention Center. Please refer to the Connecticut Department of Revenue website for further information on tax exemption eligibility and requirements: www.ctgov/drs.

MENU GUIDELINES

As part of our commitment to your event and its success, we have designed the following menu guidelines to assist you in the event planning process. Our Catering Professionals will be glad to assist you in selecting the appropriate menu items and arrangements to ensure a successful function. Banquet menus, room arrangements, floor plans (which must be approved by the Catering Department) and other details pertaining to your event should be submitted to the Catering Department a minimum of 30 days prior to your arrival date.

GUARANTEED MINIMUMS:

All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event, we do not accept orders for items that serve less than your total guaranteed minimum in attendance.

CATERING FEES:

To ensure food quality, Breaks, Stations and Buffet pricing is based on 90 minutes or less and Host or Open Bars are based on 5 hours or less. Additional charges may be incurred for extending hours of service.

SPLIT MENU FOR PLATED LUNCHEON OR DINNER:

All plated meals have a minimum requirement of 50 guests. A split option of two Entrées is available for groups with a minimum of 50 guests and a maximum of 750 guests (anything over 500 subject to additional service fee). A split option of three Entrées is available for groups with 100-500 guests, and is subject to an additional per person charge.

SUPPLEMENTAL STAFFING:

Breakfast and Lunch service are based on 4-5 hours: 2-hour set up, 1.5-hour service period and 1-hour clean up. Dinner service is based on 5-hours inclusive of 2-hour service period. Reception service is based on 4-hours inclusive of 2-hour service period. Unless indicated otherwise, charges for the staffing of your function are included in our menu prices. For plated Breakfast, Lunch and Dinners this allocation is based upon 1 to 25 staff to guest ratio on tables of 10 guests. For buffets, allocated staffing levels are based upon 1 to 35 staff to guest ratio.

A bartender is required on all host and cash bars. As a general rule, we recommend one bartender per 100 guests. There is a 4-hour minimum for each bartender at a cost of \$75 per bartender. Bartender fees are waived upon sales of \$500 per bar or per bartender. Additional wait staff is available at \$27.00 per hour with a 4-hour minimum.

MEAL TICKETS:

Meal tickets are required for all Buffets and menus serving 2 or 3 Entrée options. Meal tickets are exclusively provided by the Center.

Notice: Thoroughly cooking Meats, Poultry, Shellfish, or Eggs reduces the risk of foodborne illness, especially if one has certain medical conditions.



BREAKS

| anytime breaks

minimum 25 guests

delightfully chocolate 18

chocolate fudge brownies, chocolate chip cookies, chocolate covered strawberries, assorted chocolate candy bars, chocolate truffles

bottled water and assorted soda

healthy calorie counter 13

sliced fresh seasonal fruit and berries, assorted yogurts, granola bars, protein bars

bottled fruit juice and bottled water

going nuts with granola 14

make your own granola

toasted coconut, toasted almonds, toasted walnuts, sunflower seeds, flax seeds, dried cranberries, chocolate chips and golden raisins

bottled water and assorted bottled juice

theater 15

freshly popped popcorn served in a traditional popcorn machine

jumbo soft pretzels, individually packed chips & pretzels, assorted candy bars

assorted soft drinks and bottled water

old fashion sweets 15

oatmeal cream pie sandwiches, cake donuts, whoopie pies and macaroons

cartons of whole milk and chocolate milk

bottled water

mediterranean sampler 16

garlic hummus

white bean, rosemary, and olive oil dip

tabbouleh, and spiced eggplant puree

toasted pita chips, flatbread, baby carrots

assorted soda and bottled water





connecticut daily 28/*29.00

morning

chilled orange and cranberry juices
sliced fresh seasonal fruit and berries
assorted muffin tops and fruit filled strudel
breakfast breads and croissants
butter and preserves
freshly brewed coffee, decaffeinated coffee and fine quality teas

mid-morning

freshly brewed coffee, decaffeinated coffee and fine quality teas

afternoon

sliced fresh seasonal fruits and berries
assorted jumbo cookies, fudge brownies & blondies
freshly brewed coffee, decaffeinated coffee and fine quality teas,
assorted soft drinks and bottled water

adriaen's landing 22/*22.75

morning

chilled orange and cranberry juices
assorted muffin tops and fruit filled strudels, butter and preserves
freshly brewed coffee, decaffeinated coffee and fine quality teas

mid-morning

freshly brewed coffee, decaffeinated coffee and fine quality teas

afternoon

assorted jumbo cookies & fudge brownies
freshly brewed coffee, decaffeinated coffee and fine quality teas,
assorted soft drinks and bottled water

* To go cups available at additional cost



BREAKS

| all day breaks

minimum 25 guests



BREAKFAST

| plated

minimum 25 guests

All plated breakfasts include: chilled orange juice, baskets of our pastry chef's breakfast specialties, freshly brewed coffee, decaffeinated coffee and fine quality teas.

charter oak 26

farm fresh scrambled eggs atop rosti potatoes
served with filet mignon and sweet bell pepper brochette

the sanderson 20

(maximum 100 guests)

farm fresh scrambled eggs with monterey jack cheese onions and peppers
wrapped in a flour tortilla topped with salsa
served with breakfast potatoes and mild chorizo sausage

capitol hill 18

vanilla bean cinnamon french toast and warmed vermont maple syrup
smoked canadian bacon

traditional eggs benedict 25

(maximum 100 guests)

farm fresh poached egg
canadian bacon and english muffin
finished with hollandaise sauce
served with breakfast potatoes

healthy hartford 19

scrambled egg beaters
egg beater cinnamon french toast and warmed maple syrup
turkey sausage or turkey bacon

wadsworth 18

farm fresh scrambled eggs gf
sliced potatoes with peppers and onions
choice of hickory smoked bacon, country sausage or ham

plated breakfast enhancement

seasonal fruit martini 4 (each)





BREAKFAST

| buffet

minimum 100 guests

columbus boulevard buffet 32

chilled orange and cranberry juices

sliced fresh seasonal fruits and berries

granola and assorted fruit flavored yogurts

individual cereals with whole milk, skim milk, granola and bananas
with gf options

new york style assorted bagels with cream cheese, low fat cream cheese and
vegetable cream cheese butter & preserves

display of smoked salmon to include: sliced beefsteak tomatoes, bermuda
onions, capers and lemons

farm fresh scrambled eggs gf

hickory smoked bacon gf

country sausage gf

slices potatoes with peppers and onions gf

vanilla bean cinnamon french toast with warm vermont maple syrup

assorted breads for toasting

pastry chef's selection of muffin tops and fruit filled strudel

freshly brewed coffee, decaffeinated coffee and fine quality teas





BREAKFAST

| buffet & enhancements

minimum 50 guests

The specialty selections listed can accompany any of our breakfast buffets. Additional selections can be individually created for your event and priced accordingly. Please inquire with your catering professional for detailed assistance.

the bushnell 23

- chilled orange and cranberry juices
- sliced fresh seasonal fruits and berries
- pastry chef's selection of muffin tops and fruit filled strudel
- butter and preserves
- assorted fruit flavored yogurts
- individual cereals with whole milk ,skim milk , granola and bananas with gf options
- farm fresh scrambled eggs gf
- hickory smoked bacon gf
- country sausage gf
- sliced potatoes with peppers and onions gf
- freshly brewed coffee, decaffeinated coffee and fine quality teas

buffet enhancements

- old fashion oatmeal 6
accompanied by cinnamon, dried cranberries, golden raisins
toasted almonds and brown sugar
- carved herbed rack of lamb 10* (per person)
- deluxe omelet station 10* (per person)
- mimosa fountain 6 (per person)
- turkey bacon 7 (per person)
- turkey sausage 7 (per person)

* requires an additional charge per uniformed chef attendant.
the food & beverage department is solely responsible for determining the number of attendants required.





BREAKFAST

| continental breakfast

minimum 25 guests

mark twain 17/*17.50

chilled orange and cranberry juices

sliced fresh seasonal fruits and berries

new york style bagels, cream cheese, low fat cream cheese, butter and preserves
smoked salmon spread and vegetable scallion spread

pastry chef's display of muffin tops and fruit filled strudel

freshly brewed coffee, decaffeinated coffee and fine quality teas

riverfront 11.25/*11.75

chilled orange and cranberry juices

pastry chef's specialties to include muffin tops and fruit filled strudel

freshly brewed coffee, decaffeinated coffee and fine quality teas

harriet beecher stowe 15/*15.50

chilled orange and cranberry juices

sliced fresh seasonal fruits and berries

pastry chef's specialties to include muffin tops and fruit filled strudel
butter and preserves

freshly brewed coffee, decaffeinated coffee and fine quality teas

*to go cups available at additional cost

continental breakfast enhancements

fresh fruit kabobs 4.50 (each)

minimum order 100/ maximum order 500

giant cinnamon roll 24 (each)

serves 6

assorted quiche bites 36 (per dozen)

minimum order 3 dozen

premium juice experience 45 (per gallon)

mango juice, pomegranate juice & carrot juice
minimum order 3 gallons of each



FUN ENHANCEMENTS

*please note all coffee and/or juice orders have a minimum requirement of 3 gallons each per every 90 minutes

- *freshly brewed coffee, decaffeinated coffee and fine quality teas 40 (per gallon)
- *iced tea, fruit punch or lemonade 26 (per gallon)
- bottled soft drinks 3.5 (each)
- energy drinks 4.25 (each)
- mango or strawberry banana fruit smoothies 5.5 (each) minimum order 25
- new york style bagels and cream cheese 38 (per dozen)
- freshly baked muffin tops 36 (per dozen)
- dannon fruit flavored yogurt 2.5 (each)
- fresh fruit kabobs 4.5 (each) minimum 100/maximum 500
- lemon bars 30 (per dozen)
- breakfast sandwiches 6 (each) minimum 6 doz/ maximum 40 doz
- individual cereals with bananas 3 (each)
- individual bags of chips, pretzels, popcorn, trail mix, cracker jack 2 (each)
- miniature petite fours 30 (per dozen)
- jumbo soft pretzels 60 (per dozen)
- cinnamon sugar pretzel bites 5 (per person) minimum order 25
- special k protein bars 40 (per dozen)
- assorted ice cream novelties 36 (per dozen) minimum 10 dozen
- *orange, tomato, grapefruit or cranberry juice 30 (per gallon)
- assorted bottled juices 4 (each)
- bottled spring water 3.5 (each)
- milk or chocolate milk cartons 2 (each)
- fruit filled strudel 38 (per dozen)
- croissants 38 (per dozen)
- strawberry shortcake parfait 5 (each) minimum 3 dozen/ maximum 40 dozen
- whole seasonal fruit 2 (per piece)
- jumbo chocolate chip or oatmeal raisin cookies 30 (per dozen)
- fudge brownies or blondies 36 (per dozen)
- assorted miniature italian pastries 38 (per dozen)
- mini cupcakes 42 (per dozen) minimum 3 dozen
- chocolate dipped rice cakes 35 (per dozen) minimum 3 dozen
- candy bars 36 (per dozen)
- granola bars 30 (per dozen)
- planters nut mix 36 (per lb) minimum 5 lb
- haagen-dazs ice cream bars 60 (per dozen) minimum 10 dozen





LUNCHEON

| plated luncheon

minimum 50 guests

Plated lunch to include one salad selection, one entrée selection complemented with chef's choice, seasonal vegetable and starch, and one dessert selection. Lunch service includes bread basket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing. Soup available at additional cost.

Choice of two entrées minimum of 50/ maximum of 750
Choice of three entrées with minimum of 100 / maximum 500
Additional fess applied for multiple entrées

salads

balsamic house salad available gf

baby greens with roma tomatoes, bermuda onions, cucumbers, rustic croutons & balsamic vinaigrette

parmesan house salad

crisp romaine and radicchio with roasted tomatoes, parmesan croutons & pecorino parmesan peppercorn dressing

baby wedge salad gf up-charge 1.5

crisp iceberg lettuce topped with diced tomatoes, smoked bacon, blue cheese with blue cheese dressing

entrées

filet mignon 34 gf

6oz. broiled certified angus filet with chianti peppercorn demi-glace

shrimp scampi 30 gf

jumbo gulf shrimp simmered with garlic, basil and white wine sauce

roasted french chicken breast 29 gf

oven roasted, herbed, semi-boneless chicken breast, cremini mushrooms, tomato and bacon ragout

chicken picatta 26

egg battered boneless chicken breast simmered in pinot grigio, capers and herbs with a lemon beurre blanc

baked codfish 27

butter crumb and roasted tomato crusted codfish with sweet pepper coulis

chicken and shrimp 35

herb marinated chicken breast with rich chicken au jus and sautéed jumbo gulf shrimp with lemon parsley butter

chimichurri marinated grilled chicken breast 28 gf

fresh tomato salsa

north atlantic salmon 28 gf

pan roasted fillet of salmon with aged balsamic bermuda onion marmalade and chardonnay butter sauce

traditional pot roast 30

with mushroom gravy and butter whipped potatoes

parmesan crusted chicken breast 28

with lemon butter

center cut pork loin 29 gf

with garlic rosemary au jus

medallions of beef tenderloin au poivre 34 gf

desserts

new york style cheesecake

tiramisu with cocoa powder and chocolate drizzle

triple layer decadent chocolate cake with raspberry sauce gf



LUNCHEON

| chilled plated luncheon

minimum 25 guests

Plated lunch to include one cold entree selection and one dessert selection. Lunch service includes bread basket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing. Soup available at additional cost.

Choice of two entrées minimum of 50 / maximum of 750

Choice of three entrées with minimum of 100 / maximum 500

Additional fess applied for multiple entrées

cold entrées

asian chicken salad 22

hoisin barbecued chicken atop field greens with snow peas, sweet bell peppers, scallions, baby corn and straw mushrooms, plum vinaigrette and crispy wonton noodles

chicken caesar salad 20

prepared the traditional way with grilled basil chicken

shrimp caesar salad 26

with marinated chilled jumbo gulf shrimp

southwestern chicken salad gf

cilantro and lime marinated grilled chicken breast, with sweet corn, tomato, and black bean relish with a BBQ ranch dressing and crisp tortilla strips

balsamic glazed chicken breast 24

garlic & basil grilled chicken, radicchio, romaine and frisee greens, fresh mozzarella and plum tomato bruschetta, pecorino parmesan croutons with balsamic vinaigrette

roast turkey flat bread 21

cranberry mayonnaise and caramelized onions wrapped in a flatbread served with a 3 bean salad consisting of fresh green beans, kidney beans, garbanzo beans marinated in a cider vinaigrette

desserts

new york style cheesecake

tiramisu with cocoa powder and chocolate drizzle

triple layer decadent chocolate cake with raspberry sauce gf



LUNCHEON

| luncheon buffet

minimum 50 guests

Lunch buffet to include fresh baked assorted rolls and butter, chef's selection of seasonal vegetable and appropriate starch, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied

Price includes choice of two entrées

Additional per person charge applicable for three entrée choices

rising star buffet 33

new england clam chowder or chicken gumbo

cucumber dill salad gf

carrot & raisin salad gf

spiced chickpeas with roasted pepper and olives gf

farfalle pasta salad

entrées

oven roasted north atlantic salmon gf

with citrus butter sauce and shaved fennel and balsamic drizzle

chicken longwood

egg battered boneless breast of chicken with shiitake mushroom basil cream sauce

blackened block island swordfish gf

with vanilla bean bourbon sauce and sweet pepper confetti

traditional pot roast

with mushroom gravy

penne pasta

with grilled chicken, spinach, roasted peppers, virgin olive oil, basil and toasted garlic

herb broiled nantucket cod

with fire roasted pepper cream sauce and balsamic drizzle

grilled french chicken breast gf

with tomato artichoke ragout

oven roasted basa filet gf

with sautéed kale and tomato olive relish

dessert

pastry chef's selection of assorted cakes and tortes



LUNCHEON

| deli buffet

minimum 50 guests

Deli buffet to include selection of assorted breads, freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

front street deli 26

soup du jour

mixed field greens
with carrot,
onion and tomato,
served with italian, parmesan peppercorn and apple cider vinaigrette

red bliss potato salad with chives

confetti cole slaw

hummus gf

marinated mushrooms

balsamic fusilli pasta primavera salad

albacore tuna salad gf

sliced deli meats to include all natural oven roasted turkey (gf), honey cured ham (gf), and CAB rare roast beef (gf)

swiss, american, pepper jack and provolone cheeses
beefsteak tomatoes, lettuce and pickles,
mustard and mayonnaise

dessert

pastry chef's jumbo cookies, fudge brownies and blondies

enhancements

grilled vegetable wraps 45 (per dozen minimum 5 dozen)





RECEPTION

| displays

Pricing based on 100 servings per display

antipasto display 660

assortment of italian salamis, cured meats and cheeses, marinated mozzarella cheese, grilled vegetables, olives, artichokes, sliced italian and flavored foccacia breads

bruschetta display 500

imported plum tomatoes with garlic, virgin olive oil and basil
creamy spinach artichoke dip
eggplant caponata, olive tapenade
garlic rubbed crostini and pita chips

mediterranean sampler 650

garlic hummus,
white bean, rosemary and olive oil dip
tabbouleh with spiced eggplant puree
toasted pita chips, flatbread and baby carrots

sushi display 1200

spicy tuna maki, salmon maki, california rolls and assorted sashimi
soy sauce and pickled ginger

asian noodle display 750

soba noodles with crispy duck and hoisin
rice noodles with crisp vegetables and spicy orange sauce
ginger seared ahi tuna with lo mien noodles and scallions

seasonal vegetable display 300

with honey dijon, gorgonzola and onion dips

grilled vegetable display 425

selection of balsamic marinated grilled vegetables

international cheese display 500

a selection of imported and domestic cheeses with gourmet cracker assortment and sliced french bread

fruit display 450

seasonal sliced fresh fruits and berries with strawberry dip

build your own raw bar display

Seafood displays are presented on ice with lemon, zesty cocktail sauce and a cilantro remoulade. All chilled seafood prices are based on 100 pieces.

local blue point oysters on the 1/2 shell 400

littleneck clams on the 1/2 shell 400

chilled jumbo gulf shrimp 600

chilled alaskan snow crab claws 500

chilled lobster tail market price





RECEPTION

| carving station

All selections require a uniformed chef attendant. Additional fee applied.

The food and beverage department is solely responsible for determining the number of attendants required.

- roasted tenderloin of beef 240
(serves 15-20)
creamy horseradish, whole grain mustard, scallion aioli, mini rolls
- montreal spiced prime rib of beef 350
(serves 30)
au jus, whole grain mustard, creamy horseradish, mini rolls
- top round of beef 200
(serves 25-30)
au jus, whole grain mustard, creamy horseradish, mini rolls
- oven roasted turkey breast 150
(serves 30)
mayonnaise, honey mustard, cranberry relish, mini rolls
- potato crusted salmon side of fillet 150
(serves 10-15)
served with dill mayonnaise, mini rolls
- carved tomahawk chop 175
(serves 6-8, max 100 people)
served with a mushroom demi and horseradish cream, mini rolls
- pork loin 150
(serves 20-25 people)
rosemary and sage rubbed pork rib-eye with natural juices, mini rolls
- london broil 150
(serves 15)
served with A-1 sauce, mayonnaise and beef au jus, mini rolls





RECEPTION

| cold & hot hors d'oeuvres

minimum required order 50 pieces per selection

cold hors d'oeuvres

smoked salmon on potato cake 3.5
with chive creme fraiche

mozzarella skewer 3.5
fresh mozzarella with artichoke, sundried tomato with basil
and virgin olive oil

lime marinated shrimp 3.5
on crisp flour tortilla with tomato and cilantro

oven roasted grape tomatoes 3
with basil cream cheese on banana bread

avocado and vegetable california roll 3.5
with wasabi and pickled ginger

ahi tuna, wonton crisp 3.5
with chile aioli and green onions

beef carpaccio black bread crostini 3
with creamy horseradish

salmon lomi lomi 3.5
fresh cold water salmon marinated with tomato, cilantro,
hot pepper and lime juice served on a spoon

hot hors d'oeuvres

duck beggars purse 3.5
with apricot preserves and brandy

coney island frank 3
with sauerkraut and mustard

pecan dusted fried chicken 3
with honey mustard dipping sauce

braised short rib empanada 4
with manchego cheese

crispy crab rangoon 3
with scallions and duck sauce

vegetable spring roll 2.5
with duck sauce and hot mustard

beef bourguignon 3.5
served in a puff pastry

maine lobster cobbler 4

sweet potato puff 3

sea scallops wrapped in smoked bacon 3.5

coconut butterflied fried shrimp 3.5
with honey ginger sauce

pastrami spring roll 3.5

teriyaki glazed beef skewers 3

chicken samosa 3.5
with sweet and sour tamarind dip

shrimp casino 4

fig and goat cheese on focaccia crisp 3

spinach and artichoke purse 3

grilled baby lamb chop 6
with harissa demi

thai spiced chicken kafta 3.5
spicy ground chicken blended with thai spices with
coconut lime dipping sauce



PLATED DINNER

| appetizers & soups

minimum 50 guests

Three course plated dinner to include one salad selection per person, one entrée selection complemented with chef's choice, seasonal vegetable and starch, and one dessert selection per person. Dinner service includes bread basket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional.

Choice of two entrées minimum of 50 / maximum of 750
Choice of three entrées with minimum of 100 / maximum 500
Additional fess applied for multiple entrées

appetizers

shrimp cocktail 15

(additional charge applicable)

jumbo gulf shrimp with jicama lime salad, zesty cocktail sauce and lemon

jumbo lump crab cake 15

(additional charge applicable)

fresh jumbo lump crabmeat seasoned with sweet peppers and chive celeriac salad and saffron cream sauce

fresh mozzarella & beefsteak tomatoes caprese 10

fresh basil, extra virgin olive oil & balsamic reduction

prosciutto di parma and melon 14

seasonal melon wrapped with prosciutto di parma

eggplant rollatine 10

sliced eggplant wrapped around herbed ricotta, mozzarella & parmesan cheeses
baked and served with imported plum tomato sauce

soups

(maximum 200 guests)

lobster bisque 7

(additional charge applicable)

new england clam chowder 5

cream of wild mushroom 5

minestrone 5

roasted chicken corn chowder 5

seafood and chicken gumbo 6

three onion soup with sherry 5





PLATED DINNER

| salads

minimum 50 guests

Three course plated dinner to include choice of one salad selection per person, one entrée selection complemented with chefs choice, seasonal vegetable and starch, and one dessert selection per person. Dinner service includes bread basket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional.

Choice of two entrées minimum of 50/ maximum of 750
 Choice of three entrées with minimum of 100 / maximum 500
 Additional fess applied for multiple entrées

salads

balsamic and apple gf

baby field greens tossed with gorgonzola cheese, granny smith apples, caramelized walnuts, and balsamic reduction

beet salad

mesclun mixed greens, bermuda onions, sweet beets,crisp phyllo sheets, herbed goat cheese and roasted garlic with red wine vinaigrette

mediterranean salad

mixed greens with roasted tomatoes, black olives, cucumbers, feta cheese and mini toasted pita chips with champagne vinaigrette

wedge salad gf

crisp iceberg, diced tomatoes, smoked bacon and blue cheese with blue cheese dressing



PLATED DINNER

| entrées

minimum 50 guests

Three course plated dinner to include choice of one a salad selection per person, one entrée selection complemented with chefs choice, seasonal vegetable and starch, and one dessert selection per person. Dinner service includes bread basket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional.

Choice of two entrées minimum of 50/ maximum of 750

Choice of three entrées with minimum of 100 / maximum 500

Additional fess applied for multiple entrées

entrées

chicken scarborough 39 gf

bone-in chicken breast roasted with garlic, served with an artichoke, prosciutto, rosemary, sage and thyme ragout

stuffed chicken breast 40 gf

slow roasted with eggplant, prosciutto and muenster cheese with a madeira demi glace

prime rib of pork 45 gf

garlic & rosemary scented roasted rib chop served with a pork au jus

filet & shrimp 58 gf

10 oz. grilled filet with jumbo gulf shrimp simmered in white wine with lemon, garlic and capers

filet mignon 54 gf

10 oz. grilled angus tenderloin with oven roasted tomato & mozzarella caponata, roasted shallot and cabernet demi-glace

new york sirloin 54 gf

broiled angus 12 oz. sirloin steak with a brandy peppercorn sauce

boneless breast of chicken 40 gf

baked with fresh mozzarella, basil and stuffed with roasted tomatoes with garlic lemon butter sauce

basa filet 40

mild white fish stuffed with asparagus and lobster and finished with a lobster sherry sauce

parmesan crusted chicken breast 40

with white wine butter sauce

spinach, mushroom and feta stuffed chicken 40 gf

with herb cream sauce

roasted prime rib of beef 50 gf

slow roasted montreal seasoned certified angus prime rib with natural beef au jus

chilean sea bass market price

oven roasted with soy sauce and ginger lime butter

stuffed shrimp 42

jumbo gulf shrimp, stuffed with maryland lump crab and lemon herb butter sauce

chicken piccata 39

egg battered boneless chicken breast simmered in pinot grigio wine with garlic, basil, capers and fresh lemon

north atlantic salmon 39 gf

broiled fillet with aged balsamic onion marmalade and citrus butter sauce

nantucket cod 39

butter crumb and pesto encrusted cod fillet with sun dried tomato aioli



desserts

- individual marble chocolate cheesecake
- individual raspberry swirl cheesecake
- espresso brulee tart
- red berry oprea gf
- chocolate dome gf
- rich chocolate saboyon filled with raspberry coulis

PLATED DINNER

| desserts

minimum 50 guests

Three course plated dinner to include choice of one salad selection per person, one entrée selection complemented with chef's choice, seasonal vegetable and starch, and one dessert selection per person. Dinner service includes bread basket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional.

Choice of two entrées minimum of 50 / maximum of 750

Choice of three entrées with minimum of 100 / maximum 500

Additional fess applied for multiple entrées





DINNER

| dinner buffet

minimum 100 guests

Dinner buffet to include fresh baked assorted rolls and butter, chef's selection of seasonal vegetable and appropriate starch, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of three entrées

Additional per person charge applicable for four entrée choices.

the waterford 60

salads

mixed garden greens with carrots, onion, and apple cider vinaigrette, and parmesan peppercorn dressing

beef steak tomatoes and bermuda onion salad

asparagus and steak salad

cucumber and dill salad

hot entrees

dijonnaise chicken

boneless chicken breast sauteed with dijon mustard and toasted garlic spinach

orecchetti pasta

baked with ricotta, marinara, mozzarella and asiago cheese

honey glazed north atlantic salmon

champagne lemon butter and spaghetti vegetables

pan seared red snapper

with saffron tomato broth, shaved fennel and caramelized vidalia onions

oven roasted, tomato encrusted new england cod

with sautéed broccoli rapini

egg battered breast of chicken

with a shiitake mushroom and basil cream sauce

spinach topped chicken breast

with tomato concasse, red onions, parmesan cheese and garlic butter

desserts

extravagant display of our pastry chef's specialties including miniature italian pastries, petite fours, assorted cakes, and truffles

petite filet mignon

with gorgonzola cheese and roasted peppers in a barolo wine sauce

cheese tortellini

with bacon, peas, and black pepper in a creamy parmesan alfredo sauce

penne pasta

with sweet italian sausage broccoli rabe, fire roasted peppers with garlic and virgin olive oil

spinach and ricotta ravioli

with oven roasted grape tomatoes and pecorino cheese in tomato cream sauce

boneless roasted pork loin

with caramelized shallots and rosemary served with whipped ginger sweet potatoes. chef's selection of seasonal vegetable and appropriate starch, display of assorted artisan breads and rolls



DINNER

| dinner buffet

minimum 100 guests

Dinner buffet to include fresh baked assorted dinner rolls and butter and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of four entrées
Additional per person charge applicable for five entrée choices.

traditional new england clambake market price

new england clam chowder

mixed field greens

with carrot, onion and tomato. choice of ranch, italian or russian dressing

specialty salads

cucumber and dill salad

plum tomato and basil salad

orechetti pasta and shrimp salad

entrées

broiled lobster tails with garlic, butter & herbs

steamed clams with white wine garlic & butter broth

steamed crab claws with drawn butter

barbecued chicken

barbecued st. louis pork ribs

prince edward island mussels with garlic white wine and tomato broth

starch and vegetable

corn on the cob

baked potato with sour cream & bacon bits

dessert

strawberry shortcake

seasonal fruit medley



DINNER

| dinner buffet

minimum 100 guests

Dinner buffet to include fresh baked assorted rolls and butter, chef's selection of seasonal vegetable and appropriate starch, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of three entrées
Additional per person charge applicable for four entrée choices.

little italy buffet 56

antipasto display

sliced pepperoni	marinated mozzarella	oil cured olives
salami	pepperoncini	pesto tortellini salad
prosciutto	grilled artichokes	extra virgin olive oil and balsamic vinaigrette
aurrichio provolone	plum tomato salad	sliced italian and flavored foccacia breads

entrées

cacciatore style chicken breast

with peppers, tomatoes, and fresh italian herbs

orecchetti pasta

with grilled chicken, broccoli rabe, and garlic

veal scaloppini

lemon butter

braised beef short rib

with tomato and mushroom ragout

seafood fra diablo

spicy dish of shrimp, scallops, clams and mussels in a rich tomato broth

veal marsala

with cremini mushrooms and tomatoes in a marsala wine sauce

breast of chicken

with potatoes, sweet peppers, sausage and tomatoes

boneless sauteed breast of chicken

topped with ricotta, plum tomato, and mozzarella cheese with a chianti sauce

oven roasted pork loin

with gorgonzola whipped potatoes and a rosemary garlic sauce

desserts

tiramisu

cannolis

assorted italian pastries



DINNER

| buffet enhancements

The specialty selections listed can accompany any of our dinner buffets. Please inquire with your catering professional for detailed assistance.

* Selections require uniformed chef attendant
Additional fee applied

The food and beverage department is solely responsible for determining the number of attendants required.

*mashed potato bar 16

whipped yukon gold potatoes with toppings of smoked bacon, shredded cheddar cheese, broccoli, caramelized onions, sautéed mushrooms, sour cream, chives and gravy

*mac and cheese station 20

traditional creamy three-cheese with elbow macaroni, rontini tossed with pepper jack and penne with vermont sharp white cheddar. toppings to include smoked bacon, sautéed shrimp, broccoli florets, roasted peppers and chives

fajita station 12

grilled chicken and marinated skirt steak, caramelized sweet bell peppers and vidalia onions, warmed tortillas, shredded lettuce, pepper jack cheese, guacamole, sour cream and pico de gallo

*steak flambe 20

beef filet mignon, fresh cracked peppercorn, cremini mushrooms, dijon mustard and brandy cream

*pasta station 16

penne, cheese tortellini, orecchetti and mini ravioli pastas, pomodoro, alfredo and bolognese sauces, broccoli rabe, mushrooms, sundried tomatoes and chopped clams, grated pecorino parmesan and crushed red pepper, sliced italian and flavored foccacia

champagne fountain 7

sparkling champagne or fruit punch with sliced citrus fruit garnishes

sundae bar 14

vanilla, chocolate and strawberry ice creams, caramel, butterscotch and chocolate sauces, strawberries and crushed pineapple toppings, m&m's, crushed oreos, rainbow sprinkles and whipped cream

*bananas foster 12

sliced bananas with banana liqueur, brandy caramel sauce, cherries jubilee flambéed and served with vanilla bean ice cream

viennese station 14

pastry chef's selection of miniature italian and french pastries, mousses, assorted cakes & tortes, chocolate dipped strawberries, cheesecakes, gourmet blondies and brownies

chocolate fountain 12

flowing tiered fountain with imported warmed milk chocolate convection with fresh seasonal fruits and berries, pretzel rods, marshmallow pound cake, and oreo cookies.



BEVERAGE SERVICE

Super Brands

Grey Goose Vodka, Tanqueray Gin, Johnnie Walker Scotch, Bacardi Rum, Marker's Mark Bourbon, Crown Royal Whisky, Patron Tequila

Premium Brands

Skyvodka, Beefeater Gin, Dewar's Scotch, Bacardi Rum, Jack Daniels Whisky, Canadian Club Whisky, Cuervo Gold Tequila

open bar

host pays for each guest on a per hour basis

super brands

first hour – 17 per person / each additional hour – 8 per person

premium brands

first hour – 15 per person / each additional hour – 6 per person

beer & wine only

first hour – 12 per person / each additional hour – 5 per person

cash bar

guests pays for own beverages

super brand cocktails 10

premium brand cocktails 8.5

selection of canyon road house wines 7

selection of 2nd tier wines 8

imported beer 6

domestic beer 5

cordials 9.5

martini up charge 3

soft drinks, bottled spring or sparkling waters 3

assorted bottled juices 3.5

hosted consumption bar

host pays for each beverage consumed

super brand cocktails 9

premium brand cocktails 8

selection of canyon road house wines 6.5

selection of 2nd tier wines 7.5

imported beer 5

domestic beer 4.5

cordials 9.5

martini up charge 3

soft drinks, bottled spring or sparkling waters 2.75

assorted bottled juices 3.25

bartender fees

bartender fee is based on 4 hour minimum – 75 dollars /per bartender

one complimentary bartender for every 500 dollars in net beverage revenue consumed

the food & beverage department is solely responsible for determining the number of bars required

ask your catering professional for a list of our house wines

connecticut wines and micro-brews are also available at additional cost