



Banquet Dinner Menu

SALAD COURSE

Mixed Green Salad with our own Balsamic Vinaigrette.

PASTA COURSE

Penne Pasta Tossed with Romano Cheese in a Creamy Blush Sauce.
All Entrees Served with Seasonal Vegetable and Twice Baked Potato.

ENTREE SELECTIONS

(Choice of three)

Baked Boston Scrod - Sprinkled with Bread Crumbs and Baked with Lemon Butter	21.95
Baked Stuffed Sole Newburgh - Stuffed with a Seafood Stuffing and Topped with a Newburgh Sauce	22.95
Fresh Fillet of Atlantic Salmon - Grilled to Perfection and Finished w/ a Dill Herb Butter.	22.95
Baked Stuffed Shrimp - Four Jumbo Shrimp Stuffed with our own Seafood Stuffing	25.95
Swordfish - Grilled Swordfish Steak Topped with Herb Butter.	25.95
Chicken Athenia - Boneless Breast Stuffed with Sautéed Baby Spinach, Feta Cheese, Tomatoes, and Topped with a Lemon White Wine Sauce.	25.95
Chicken Picatta - Sautéed with Capers, Artichoke Hearts in a Lemon, White Wine Sauce	22.95
Chicken Cordon Blue - Boneless Breast Stuffed with Prosciutto and Swiss Cheese & Topped with a Supreme Sauce.	22.95
Herb Encrusted Chicken – Pan Seared and Topped with a Mushroom Dijon Sauce.	22.95
Chicken Marsala - Chicken Breast Sautéed with Mushrooms, Prosciutto, Marsala Wine, in our own Demi-Glaze	21.95
Veal Chop - A Tender Veal Chop Grilled with a Balsamic glaze.	26.95
Veal Rollotini - Veal Stuffed with Ricotta, Prosciutto and Mozzarella, Topped with a Marsala wine, Demi- Glaze with Mushrooms	25.95
Veal Parmigiana - Fried until Golden Brown and Baked with Sauce and Mozzarella	22.95
New York Sirloin Steak - A Choice Hand Cut 13oz Sirloin Steak Grilled to Perfection.	24.95
Filet Mignon - 8oz Grilled Filet Topped with Garlic Butter.	27.95
Boneless Prime Rib - A generous 14oz Cut Served with Aujus. *(12 or more orders required)	25.95

DESSERT/COFFEE

6% TAX AND 18% GRATUITY ADDED TO CHECK

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