

2019 Prom Package

NOTE: Available on Fridays and Saturdays in May, and Fridays only in June.

HARVEST DISPLAY (1 Hour)

Imported & Domestic Cheeses, Assorted Crackers & Flat Breads, Fresh Seasonal Fruit

JUICE & SOFT DRINK BAR (5 Hours)

Assorted Soft Drinks, Apple, Orange and Cranberry Juices

SALAD

(Please Select One)

Mesclun Mix Salad

Baby Field Greens with Tomatoes and Croutons tossed with Balsamic Vinaigrette

Caesar Salad

Romaine Ribbons with Shaved Parmesan Cheese and Garlic Roasted Croutons

ENTRÉE

(Please Select Two; Confirmed entrée counts are due 7 Business Days Prior to Event)

Oven Roasted Prime Rib of Beef with Rosemary au jus & Horseradish Cream
Breast of Chicken Parmesan

Grilled Breast of Chicken with Roasted Garlic, Lemon & Tomato Jus

Baked Stuffed Shrimp with Crabmeat Stuffing

Pasta Primavera with Fresh Vegetables, Olive Oil & Herbs

All Entrées are served with Chef's Choice of Starch, Fresh Vegetable of the Season and Rolls & Butter

DESSERT

(Please Select One)

Cheesecake with Strawberry or Pineapple Puree

Triple Chocolate Truffle Cake

Strawberry Shortcake

Key Lime Pie

\$55.00 per person

Please add 21% service charge and 6.35% CT sales tax.

NOTE: One (1) Adult Chaperone required for every twenty (20) Students in Attendance.

(1) Security Guard to be hired by the client for each 100 students in attendance.