

# *Banquet Packages 2017*



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# Table of Contents

*General Information.....Page 3*

## Buffet Packages

*Brunch.....Page 4*

*Silver.....Page 5*

*Gold.....Page 6*

## Served Functions

*Silver.....Page 7*

*Gold.....Page 8*

## Hors D'oeuvres

*Appetizer Packages.....Page 9*

*Appetizer Enhancements.....Page 10*

## Beverages

*Non-alcoholic & Open Bar Packages...Page 11*

## The Next Step

*How to Book a Party.....Page 12*

*Please be sure to review the General Information on Page 3 to answer any of the frequently asked questions you may have.*

# General Information

*Below are the answers to frequently asked questions in regards to the terms and conditions of booking a private event with us.*

- To book a private event with us, there is a flat \$49 Room Fee. This is not a deposit, as no deposit or payment of any kind is due until the day of your event.
- We can “Tentatively Hold” a date for you without a commitment but only for a 48 hour grace period until it is surrendered back to the public.
- We accept payment in the forms of cash, credit/debit card or cashier’s check but do not accept personal checks.
- There is a minimum of 25 adults for a private function in any room, and a 40 adult minimum for our Main Dining Room.
- Kids 10 & under are half price on any package, or they may order a Banquet Kids Meal for \$9.95.
- Head counts and menus must be finalized NO LATER than 10 days before your event.
- For a luncheon event, the time is your choice of a 3 hour function between 11am and 4 pm. Dinner functions are your choice of a 4 hour event between 5 pm and 10 pm.
- At the end of your event, there is a 25 minute grace period. After that you will be billed for the additional hour at \$100 per hour.
- There is no plate or cutting fee of any kind to bring in an outside dessert so you are welcome to bring in your own cake in addition to the ones we provide with each package.
- There is a flat \$35 linen fee for white table clothes and napkins. We can provide colored linen upon request but will be a \$50 flat fee to special order.
- All packages come as is and cannot be modified but we are happy to customize and enhance any package for you if you would like to include additional items.
- The only additional costs are CT sales tax (6%) and gratuity, which is not included, as it is up to you what percent you would like to tip for service.

# The Brunch Buffet

\$27.95 per person / 3 hour function

## Breakfast Items

Thick Cut Cinnamon French Toast  
Crispy Bacon OR Breakfast Sausage (Both items +1.50 p/p)  
Classic Eggs Benedict OR Scrambled Eggs (Both items +1.50 p/p)

## Lunch Items

Crisp Garden Salad  
Fresh Bakery Bread with butter  
Oven Roasted Rosemary Potatoes  
Fresh Seasonal Vegetable Medley  
Penne Pasta with Vodka Cream Sauce  
Sautéed Lemon Chicken Breast  
London Broil with mushroom sauce

## Desserts

Fresh Baked Cookies  
Chocolate Covered Strawberries (Additional \$2.00 per person)

## Beverages

Complimentary Mimosa Punch or Non-Alcoholic Tropical Fruit Punch  
(One Punch Bowl serves up to 25 Guests;  
You may add additional Punch bowls at your discretion)

Water, Coffee, Hot Tea and Iced Tea included

*We do not substitute or modify any packages but are happy to customize for you by adding appetizers, crudité platters, entrée choices or punch bowls to any event.*

*Please see pages 10-11 for a list of Enhancements.*

# The Silver Buffet

\$31.95 per person / 3 hour luncheon

\$36.95 per person / 3 hour dinner

Fresh Baked Bread and Rolls with butter

## Choose One Salad

The Stonebridge Restaurant Signature Downtown Salad  
*With mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,  
Sweet roasted pecans, apples, and Coach Farms' goat cheese*

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes and cucumbers

## Choose Three Sides

Fresh Seasonal Vegetable Medley  
Oven Roasted Potatoes

Rice Pilaf  
Baked Ziti

Penne a la Vodka  
Pasta *with butter and cheese*

## Choose Two Entrees

New England Baked Ritz Scrod  
Oven Roasted Cod *with Tomato-Black Olive Caper Relish*

Chicken Marsala  
Lemon Chicken  
Chicken Picatta

Sliced Pork Loin *with Brandy Dijonaise Sauce*

Sliced Pork Loin *with Pan Gravy*

Sliced Pork Loin *with Caramelized Apples and Red Onions*

Thin Sliced Marinated Flank Steak *with a mushroom Madeira sauce*

Carved Top Round *(minimum 30 people)*

## Dessert

Fresh Baked Cookies

Chocolate Covered Strawberries (Additional \$2.00 per person)

## Beverages

Coffee, Hot Tea and Iced Tea included

*To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11*

# The Gold Buffet

\$41.95 per person / 3 hour luncheon

\$44.95 per person / 3 hour dinner

*Fresh Baked Bread and Rolls with butter*

## Choose Two Salads

The Stonebridge Restaurant Signature Downtown Salad  
*With mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,  
Sweet roasted pecans, apples, and Coach Farms' goat cheese*

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

## Choose Three Sides

Fresh Steamed Vegetable Medley

Rice Pilaf

Green Beans Almondine

Oven Roasted Potatoes

Baked Penne Marinara

Red Bliss Whipped Potatoes

Three Cheese Tortellini Alfredo *with Sun-dried Tomatoes*

Penne a la Vodka

## Choose Three Entrees

Hazelnut Crusted Salmon

Chicken Marsala

Baked Stuffed Shrimp

Lemon Chicken

New England Baked Ritz Scrod

Chicken Picatta

Poached Salmon *in a lemon Chive butter sauce*

Chicken Francaise

Oven Roasted Cod *with Tomato-Black Olive Caper Relish*

Sliced Pork Loin *with Caramelized Apples and Red Onions*

Sliced Pork Loin *with Brandy Dijonaise Sauce*

Sliced Pork Loin *with Pan Gravy*

Thin Sliced Marinated Flank Steak *with a mushroom Madeira sauce*

Carved Prime Rib with 3-onion au Jus *(minimum 30 guests)*

## Dessert

Double Chocolate Fudge Cake and Carrot Cake

OR Fresh Baked Cookies

Chocolate Covered Strawberries *(Additional \$2.00 per person)*

## Beverages

Coffee, Hot Tea and Iced Tea included

*To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11*

# Silver Served Four Course Function

\$36.95 per person / 3 hour luncheon

\$48.95 per person / 3 hour dinner

*Fresh Baked Bread and Rolls with butter*

## Pasta Course

Penne a la Vodka

## Salad Course

**(Choose One)**

The Stonebridge Restaurant Signature Downtown Salad  
*With mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,  
Sweet roasted pecans, apples, and Coach Farms' goat cheese*

Classic Caesar Salad  
*with parmesan croutons and Pecorino Romano*

Fresh Garden Salad  
*with carrots, tomatoes, and cucumbers*

## Entrée Selections

**(Choose Three)**

Chicken Madeira  
Chicken Francaisé  
New England Baked Ritz Scrod  
Hazelnut Crusted Salmon  
Baked Stuffed Shrimp  
Vegetarian Risotto *with mushroom, peas, seasonal vegetables*  
10 oz. New York Strip Steak *served with a port mushroom and garlic reduction*  
Cut Prime Rib with three onion au jus *(Minimum 25 people)*

**All Entrée's Served with Chef's Accompaniments**

## Dessert

Double Chocolate Fudge Cake and Carrot Cake  
OR Fresh Baked Cookies  
Chocolate Covered Strawberries *(Additional \$2.00 per person)*

## Beverages

Coffee, Tea, & Decaf included

*To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11*

# Gold Served Four Course Function

\$51.95 per person / 3 hour luncheon

\$56.95 per person / 4 hour dinner

*Fresh Baked Bread and Rolls with butter*

## Pasta Course

Penne a la Vodka *with fresh grated parmesan cheese*

Gnocchi *With Plum Tomato and fresh shaved Pecorino-Romano*

Tri-Colored Tortellini *With Sun-dried Tomatoes in rich Alfredo sauce*

## Salad Course

**(Choose One)**

The Stonebridge Restaurant Signature Downtown Salad

*With mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,  
Sweet roasted pecans, apples, and Coach Farms' goat cheese*

Fresh Garden Salad *with carrots, tomatoes, and cucumbers*

Classic Caesar Salad *with parmesan croutons and Pecorino Romano*

Gilbertie's Farm Organic Salad *with mixed greens, poached pears, pecans*

## Entrée Selections

**(Choose Three)**

Chicken Madeira

Chicken Francaisé

New England Baked Ritz Scrod

Pine Nut Pesto Salmon

Baked Stuffed Shrimp

Grand Marnier Citrus Glazed Chilean Sea Bass

Blackened Swordfish Gorgonzola

Vegetarian Risotto *with mushroom, peas, seasonal vegetables*

12 oz Cut Prime Rib *with creamy horseradish sauce*

8 oz. Tender Filet Mignon *served with béarnaise sauce*

12oz Center Cut New York Strip Steak *with a brandy peppercorn sauce*

**All Entrée's Served with Chef's Accompaniments**

## Dessert

Double Chocolate Fudge Cake and Carrot Cake

OR Fresh Baked Cookies

Chocolate Covered Strawberries *(Additional \$2.00 per person)*

## Beverages

Coffee, Tea & Iced Tea included

*To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11*

# Hors d'oeuvres Packages

## *Ruby Package*

\$31.95 per person/ 3 hour function

### Choose Seven

Cocktail Franks Wrapped in Puff Pastry  
Blackened Chicken Quesadillas  
Sesame Crusted Chicken Bites  
Sweet Italian Stuffed Sausage Stuffed Mushrooms  
Vegetable Spring Rolls  
Tomato, Basil and Mozzarella Crostinis  
Baked Brie and Honey Crostinis  
Smoked Turkey, Brie, Apricot Quesadillas  
Buffalo or BBQ Wings (Stationary Only)  
Penne a la Vodka (Stationary Only)  
Lemon grass Thai Chicken Satay in Peanut Sauce (Passed Only)

## *Diamond Package*

\$38.95 per person/ 3 hour function

### Choose Seven

*You May Choose Any Menu Item from the Ruby Package to Add to the Diamond Package*

Fried Oysters  
Scallops Wrapped in Bacon  
Jumbo Lump Crab Cakes  
Oysters Rockefeller  
Crab Crusted Mushrooms Imperial  
Clams Casino  
Fried Calamari  
Fried Avocado  
Fried Artichoke Hearts  
Hamburger Sliders  
Beer Battered Coconut Shrimp  
Three Cheese Tortellini Alfredo with Sun-dried Tomatoes (Stationary Only)  
Filet Mignon Crostinis with Horseradish Sauce

### *Raw Bar:*

Little Neck Clams  
Blue Point Oysters  
Jumbo Shrimp Cocktail  
Snow Crab Legs

\$27.95 per person

### *Add to Any Package:*

Ahi Tuna Tacos - \$10 per person  
Cold Lobster Sliders - \$19 per person  
Filet Mignon Sliders - \$12 per person  
Crab Cocktail - \$15 per person  
Jumbo Shrimp Cocktail Platter - \$4 per piece

# Appetizer Enhancements

**ONLY AVAILABLE TO BE ADDED ON TO ANY BANQUET PACKAGE.**

Fruit Display..... \$79  
Vegetable Crudit ..... \$69  
Cheese and Cracker Platte..... \$79  
Shrimp Cocktail Platter.....  
\$4 per piece

## 1 Hour Passed Hors d'oeuvres

**\$3.50 per person per Item**

Sesame Crusted Chicken Bites  
Sweet Italian Stuffed Sausage Stuffed Mushrooms  
Vegetable Spring Rolls  
Tomato, Basil and Mozzarella Crostinis  
Baked Brie and Honey Crostinis  
Smoked Turkey, Brie, Apricot Quesadillas  
Cocktail Franks Wrapped in Puff Pastry  
Blackened Chicken Quesadillas  
Lemon grass Thai Chicken Satay in Peanut Sauce

**\$5.50 per person per Item**

Scallops Wrapped in Bacon  
Jumbo Lump Crab Cakes  
Oysters Rockefeller  
Crab Crusted Mushrooms Imperial  
Clams Casino  
Fried Calamari  
Beer Battered Coconut Shrimp  
Filet Mignon Crostinis with Horseradish Sauce

## Pasta Station

**\$6.95 per person**

Fresh Baked Rolls  
Signature Downtown Salad  
Penne a la Vodka  
Fusili Primavera  
Creamy Pest Tortellini

## Carving Station

**\$10.95 per person**

Top Round with Horseradish Sauce  
**OR** Turkey Breast  
**OR** Honey Glazed Ham

## *Beverage Enhancements*

Unlimited Soft Drinks	\$3.50 per person
Mimosa Punch	\$95.00 per bowl
Tropical Fruit Punch	\$95.00 per bowl
Sangria Bowl	\$95.00 per bowl
Champagne Toast	\$3.00 per person
Coffee and Tea Station	\$3.50 per person
Wine Bottles per table	Prices vary*Available on wine list

## *Open Bar-By Consumption*

To have a bar “Open by Consumption” allows you to set a dollar amount limit of your choice and dictate what is included for options (beer, house wine, mixed drinks etc.). This option essentially allows you to “run a tab” for your guests as opposed to paying per person (which if the option you will find listed below). Once the tab reaches the amount you pre-set, our staff would alert you to see if you would like to extend the amount or have us move to a cash bar.

## *Open Bar-Per Person*

	<b>Beer/Wine/Sodas</b>	<b>Call Brands</b>	<b>Premium Brands</b>
1 Hour	\$14.00	\$17.00	\$22.00
2 Hours	\$20.00	\$24.50	\$31.50
3 Hours	\$25.00	\$31.00	\$39.00
4 Hours	\$30.00	\$37.00	\$46.00

### **Beer, Wine, & Soda includes:**

House Brand Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio  
 Choice of any Domestic or Import Draft Beer  
 Miller Lite, Bud Light, Coors Light, and Budweiser bottled beer  
 Soft Drinks and Juices.

### **Call Brands include:**

Skyy & Stolichnaya vodkas  
 Beefeater & Tanqueray gins  
 Dewar's & Johnny Walker Red scotch  
 Jack Daniels & Jim Beam bourbon  
 Bacardi, Captain Morgan, & Malibu rums  
 Sauza tequila (no shots)  
 Canadian Club, Seagrams 7, & Seagrams V.O.  
 Beer and Wines as indicated above  
 Two-liquor Martinis (Appletini, Cosmo)  
 Rocks drinks  
 Soft Drinks and Juices

### **Premium Brands include:**

Includes all of the above plus:  
 Grey Goose, 3 Olives, & Ketel One  
 Bombay Sapphire  
 Johnny Walker Black  
 Crown Royal  
 Patron (no shots)

*OPEN BARS ARE AVAILABLE IN CONSECUTIVE HOURS ONLY.  
 OPEN BARS ARE BASED ON TOTAL NUMBER OF OVER 21 YEAR OLD ADULTS  
 THE ABOVE PRICES DO NOT INCLUDE SINGLE LIQUOR MARTINIS,  
 FROZEN DRINKS, SHOTS, OR CHAMPAGNE SPLITS!  
 PRIVATE BAR IN ROOM SUBJECT TO \$75.00 SET-UP FEE*

## *How to Proceed Booking an Event*

The first step is to secure the date, room and time.  
You may reach out via email to the event coordinator John at  
[janstis@stonebridgerestaurant.com](mailto:janstis@stonebridgerestaurant.com)

Be ready with a few date options, the number of guests you anticipate,  
and the time of day you would like to join us,  
so we may lay out all of your choices.

We can tentatively hold a date for you but you will only have  
a 48 hour grace period before it is surrendered and open to the public.

It becomes official once the private Room Fee of \$49 is paid.  
*(Please review the General Information listed on page 3 for frequently asked questions)*

From there, once invitations are sent and you have RSVP's returned  
to give you a better idea of an accurate head count, we set up an appointment to  
come in and finalize the floor plan along with the menu.  
*(This can also be done via email or over the phone if more convenient).*

Feel free to call the restaurant with any additional questions or concerns  
as we look forward to the opportunity to help celebrate your special  
event here with us !



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