CASCADE'S PRIVATE EVENT



Cascade Fine Catering 480 Sherman Avenue Hamden, CT 06514 (203)-907-0595 www.cascade-banquets.com

CHAMPAGNE BRUNCH

Mimosa Station Sparkling Wine accompanied with fresh orange juice and seasonal berries

Continental Station Fresh Fruit Display – Croissants – Danishes – Muffins – Yogurt Parfaits

Belgium Waffle Station Made to order Belgium waffles accompanied with fresh strawberries, whipped cream & syrup

Eggs (Choose one) Scrambled Eggs – Vegetable Frittata – Omelet Station (\$75 chef fee)

Bacon – Sausage – Homestyle Potatoes

Penne Vodka – Chicken Florentine – Carving of Honey Ham – Mixed Greens Salad

> **Dessert** Miniature Pastries served with American Coffee & Tea

\$42.00 per person plus 6.35% CT State Tax



BREAKFAST BUFFET

Continental Station Fresh Fruit Display – Croissants – Danishes – Muffins – Yogurt Parfaits

Belgium Waffle Station Made to order Belgium waffles accompanied with fresh strawberries, whipped cream & syrup

Eggs Scrambled Eggs – Vegetable Frittata – Omelet Station (\$75 Chef fee)

Bacon – Sausage – Homestyle Potatoes

Fresh Orange Juice, American Coffee & Tea

\$24.00 per person plus 6.35% CT State Tax



Facility Information

Garden Room – 50 to 150 guests Ballroom – 150 to 420 guests \$500 non-refundable deposit due at contract signing. Final payment due 10 days prior to event.

LUNCH BUFFET

Harvest Table Fresh Vegetable Crudités – International Cheese Displays – Bruschetta Station

Buffet of:

Penne alla Vodka or Marinara Chicken Florentine, Franciese, or Marsala Stuffed Sole, Baked Scrod, Sliced Roast Beef, or Eggplant Parmigiana Oven Roasted Potatoes Vegetable Medley Tossed Salad or Caesar Salad

> **Dessert** Miniature Pastries served with American Coffee & Tea

> > \$35.00 per person plus CT State Tax

PLATED MENU

Harvest Table Fresh Vegetable Crudités – International Cheese Displays – Bruschetta Station

First Course (choose one) Mixed Greens Salad – Caesar Salad – Penne alla Vodka – Penne Marinara

Main Entrée (choose two) Grilled New York Strip – Chicken Florentine or Marsala – Stuffed Sole – Eggplant Parmigiana Served with oven roasted potatoes & vegetable du jour

> **Dessert** Miniature Italian Pastries served with American Coffee & Tea

> > \$42.00 per person plus 6.35% CT State Tax

COCKTAIL PARTY

Harvest Table Fresh Vegetable Crudités – International Cheese Displays – Bruschetta Station

Hors D'Oeuvres (Choose Four)

Risotto Croquette – Stuffed Mushrooms – Fried Artichokes – Mini Springrolls – Sesame Chicken – Eggplant Rolatini – Pane Cotte – Buffalo Wings – Beef Teriyaki – Mussels Marinara – Chilled Shrimp Cocktail – Scallop & Bacon – Fried Calamari

Carving Station (Choose One) Roast Beef – Stuffed Pork loin – Honey Glazed Ham – Roasted Turkey Breast

Mashed Potato Station Idaho Mashed accompanied by Cheddar Cheese. Bacon, Sour Cream, Broccoli & Scallions

> **Dessert** Miniature Pastries served with American Coffee & Tea

\$42.00 per person plus 6.35% CT State Tax

