



CROWNE PLAZA®

STAMFORD



CATERING MENUS

BREAKFAST

BUFFET SELECTIONS

CLASSIC CONTINENTAL

Seasonal Squeezed Orange, Cranberry and Ruby Red Grapefruit Juices

Freshly Baked Muffins, Croissants, Assorted Danish and Bagels

Butter, Preserves and Marmalade

Assorted Seasonal Whole Fruit

Assorted Cereals

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$24.00 per guest

CROWNE CONTINENTAL

Seasonal Squeezed Orange, Cranberry and Ruby Red Grapefruit Juices

Freshly Baked Muffins, Croissants, Assorted Danish and Bagels

Butter, Preserves and Marmalade

Seasonal Sliced Fruit Display and Berries

Assorted Cereals

Individual Assorted Yogurts

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$28.00 per guest

PLAZA BREAKFAST

Seasonal Squeezed Orange, Cranberry and Ruby Red Grapefruit Juices

Freshly Baked Muffins, Croissants, Assorted Danish and Bagels

Butter, Preserves, Marmalade and Cream Cheese

Seasonal Sliced Fruit Display and Berries

Fresh Scrambled Eggs garnished with Herbs

Smoked Bacon and Country Style Sausage

Seasoned Home Fried Breakfast Potatoes with Peppers, Onions and Fresh Herbs

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$33.00 per guest

BREAKFAST ENHANCEMENTS

OATMEAL

Steal Cut Irish Oatmeal
Brown Sugar, Raisins, Honey and Milk

\$4.00 per guest

PANCAKES, WAFFLE, or FRENCH TOAST

Butter, Maple Syrup, Fresh Berries, Bananas, Apple Compote and Walnuts

\$6.00 per guest

BREAKFAST LOX

Smoked Nova, Plain and Flavored Cream Cheese
Sliced Bermuda Onion, Chopped Eggs, Tomato Concasse and Capers

\$9.00 per guest

BREAKFAST SANDWICHES

Fresh Scrambled Eggs, Bacon and Cheddar Cheese on a Warm Croissant

\$8.00 per guest

OMELET STATION

Ham, Bacon, Mushrooms, Tomato, Cheddar, Swiss and Chives
(Chef Attendant required @ \$150.00 per Chef)

\$10.00 per guest

SMOOTHIE / JUICE BAR

(choose two)

Peach Puree, Strawberry Banana, Apple Juice, Cranberry Juice, Kiwi, Orange, Apricot
Carrot, Spinach, Avocado

\$7.00 per guest

BREAKFAST

PLATED SELECTIONS

THE STAMFORD BREAKFAST

Fresh Scrambled Eggs, Garnished with Herbs
Breakfast Potatoes and Bacon

\$28.00 per guest

CLASSIC EGGS BENEDICT

Poached Eggs and Canadian Bacon
Toasted English Muffin with Hollandaise Sauce

\$28.00 per guest

CROWNE MORNING QUICHE

Fresh Egg Quiche with Assorted Garden Vegetables in a Flaky Pie Crust
with Parmesan Cheese

Chicken Apple Sausage and Breakfast Potatoes

\$28.00 per guest

HOME-STYLE FRENCH TOAST

Cinnamon Glazed Bananas and Warm Vermont Maple Syrup

\$24.00 per guest

ALL SELECTIONS INCLUDE

(served at the table)

Freshly Chilled Orange Juice

Freshly Baked Muffins, Croissants and Assorted Danish

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BRUNCH

GOLD COAST BRUNCH

GOLD COAST BRUNCH

Seasonal Squeezed Orange, Cranberry and Ruby Red Grapefruit Juices
Tropical Fruit Salad with Mint Mojito Dressing
Freshly Baked Muffins, Croissants, Assorted Danish and Bagels
Butter, Preserves and Marmalade

YOGURT BAR

Low-Fat Greek and Fruit Yogurts
Mixed Berries, House Made Granola and Honey

SALAD BAR

Baby Mixed Greens and Crisp Romaine Lettuce
Cucumbers, Red Onions, Toasted Almonds, Tomatoes, Parmesan Cheese, Herb Croutons
Caesar and Citrus Vinaigrette Dressings
Beefsteak Tomatoes with Shaved Onions, Red Wine Vinaigrette and Basil
Antipasto Salad
Italian Vegetable Salad with Asparagus, Peppers, Roasted Marinated Artichokes and Caponata

Scrambled Eggs with Ham and Cheddar Cheese
Applewood Smoked Bacon, Link Sausages and Crispy Breakfast Potatoes
Grand Marnier French Toast with Cinnamon and Warm Maple Syrup
Grilled Chicken Breast, Spanish Chorizo – Tempranillo Sauce
Roasted Catch of the Day, Forest Mushroom Risotto
Vegetable Mélange

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$52.00 per person

(minimum of 50 guests)

BREAKS

AM and PM

STAY LOCAL

Saffron Road Lentil Chips and Crunchy Chickpeas (Stamford, CT)
Kelly's Four Plus Granola (New Canaan, CT)
Munk Pack Oatmeal Fruit Squeeze (Greenwich, CT)
Rise Nitrogen-Infused Cold Brew Coffee (Norwalk, CT)
Nestle Water and Nestea Assorted Teas (Stamford, CT)

\$18.00 per guest

MIND and SOUL

Fruit Smoothies
Assorted Seasonal Whole Fruit Display
Assorted Nutrition and Energy Bars
Homemade Granola
Terra Chips
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16.00 per guest

SOMETHING FOR EVERYONE

Assorted Whole Fruits
Energy Bars
Choice of One Cold Display
(Hummus, Olive Tapenade, Bruschetta or Crudité)
Chef's Cookie of the Day
Yogurt Covered Raisins

Freshly Brewed Coffee, Decaffeinated Coffees and Assorted Teas

\$16.00 per guest

SWEET and SALTY

Roasted Hazelnuts with Sea Salt, Pistachios and Walnuts,
Spicy Pecans, Cocoa Dusted Almonds
Raisins, Granola, Berries, Popcorn, White Chocolate Bits, M&M's™
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16.00 per guest

BREAKS

AM and PM

THE COOKIE FACTORY

Selection of Freshly Baked Gourmet Cookies
including Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin and Butter Cookies
Double Fudge Brownies and Rich Blondies
Whole Milk, 2% Milk and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16.00 per guest

SUMMER TRADITION

Mini Franks in a Blanket with Mustard
Jumbo Soft Pretzels with Kosher Salt and Whole Grain Mustard
Classic Cracker Jacks
Buttered Popcorn
Assorted Candy Bars and Individual Licorice Twists
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16.00 per guest

JUST CAFFEINE

Iced Coffee and Green Tea
Flavored Sparkling Waters
Assorted Soft Drinks
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas
(two hour duration)

\$10.00 per guest

BREAKS

A la CARTE SELECTIONS

| | |
|---|--------------------|
| ASSORTED SODAS | \$4.00 each |
| ASSORTED MINERAL WATERS | \$5.00 each |
| ASSORTED FLAVORED TEAS | \$5.00 each |
| BOTTLED WATER | \$4.00 each |
| FRESHLY BAKED COOKIES | \$36.00 per dozen |
| FRESHLY BAKED BROWNIES | \$36.00 per dozen |
| COFFEE (REGULAR/DECAF, TEA and HOT WATER) | \$70.00 per gallon |

LUNCH

BUFFET SELECTIONS

THE SANDWICH BOARD

Chef's Specialty Soup Du Jour
Baby Mixed Greens Salad with Balsamic Vinaigrette
Chef's Potato and Roasted Tri-Color Pepper Salad
Orzo and Grilled Vegetable Salad
Gourmet Sandwiches (two pieces per guest) to include:
Roasted Sirloin of Beef, Turkey and Grilled Veggie Wraps
Served on Fresh Baked Rolls, Croissants, and Spinach Wraps
Pickles, Olives, Peppers and Red Onion, Horseradish, Mustard and Mayonnaise
Assorted Individual Bags of Chips
Jumbo Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$42.00 per guest

HAIL CAESAR

Chef's Specialty Soup Du Jour
Marinated Grilled Asparagus Salad with Roasted Red Peppers
Roasted Wild Mushroom Salad
Flank Steak, Chicken and Shrimp
Crisp Romaine, Garlic Croutons and Parmesan Cheese
Traditional Caesar Dressing
Penne Pomodoro in a Savory Tomato-Basil Sauce
Braided Semolina Bread and Herbed Focaccia Bread
Chef's Selection of Assorted Pies and Cakes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$42.00 per guest

(minimum of 20 guests)

LUNCH

BUFFET SELECTIONS

SOUTHWESTERN INFLUENCE

Sonoran Tortilla Soup
Corn Bread and Buttermilk Biscuits
Tossed Green Salad with Corn, Red Peppers and Jicama with Cilantro-Lime Dressing
Cherry Tomato, Cucumber, Artichoke, Chick Pea, and Red Onion Salad
Chicken Quesadillas, Guacamole, Salsa, and Sour Cream
Chipotle Rubbed Flank Steak with Sweet Peppers
Rice and Red Beans
Fruit Tart
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$44.00 per guest

PICNIC IN NAPA

Baby Spinach Salad with Applewood Smoked Bacon,
Blue Cheese Crumbles, Red Onion, Balsamic and Onion Vinaigrette
French Style Potato Salad with Fine Herbs
Grilled Asparagus Salad with
Grated Parmesan and Herb Vinaigrette
Display of Artisan Selection of Cheeses
Herb Roasted Chicken with Natural Jus
Seared Salmon with
Roasted Fennel, Orange Segments and Cucumber Sauce
Assortment of Mini Cheesecakes, Chocolate Cake and Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$44.00 per guest

(minimum of 20 guests)

LUNCH

PLATED SELECTIONS

SALADS

(choose one)

Hearts of Romaine with Shredded Parmesan Cheese, Focaccia Croutons
Creamy Garlic Dressing

Plaza Salad with Mixed Baby Greens, European Cucumbers, Teardrop Tomatoes
and Crispy Onion Topper

Baby Spinach Salad with Grilled Portabella Mushrooms, Apple Smoked Bacon
Shaved Bermuda Onion and Sherry Vinaigrette

HOT ENTREES

GRILLED MARINATED BREAST of CHICKEN

Saffron and Chive Risotto

\$42.00 per guest

SEARED BREAST of CHICKEN MARSALA

Fingerling Potatoes

\$44.00 per guest

ATLANTIC SALMON

Citrus Butter, Sautéed Baby Spinach and Cabernet Rice

\$48.00 per guest

GEMELLI with GRILLED CHICKEN

Artichoke Heart, Roasted Tomatoes with Basil Infused Oil

\$42.00 per guest

WILD MUSHROOM RAVIOLI

Wilted Spinach and Sherry Cream

\$40.00 per guest

FILET of BEEF

Roasted Red Pepper Demi with Whipped Pesto Potatoes

\$52.00 per guest

LUNCH

PLATED SELECTIONS

SALADS

(choose one)

Hearts of Romaine with Shredded Parmesan Cheese, Focaccia Croutons
Creamy Garlic Dressing

Plaza Salad with Mixed Baby Greens, European Cucumbers, Teardrop Tomatoes
and Crispy Onion Topper

Baby Spinach Salad with Grilled Portabella Mushrooms, Apple Smoked Bacon
Shaved Bermuda Onion and Sherry Vinaigrette

COLD ENTREES

MARINATED FLANK STEAK SALAD

Arugula Greens with Tomato, Shaved Asiago and Balsamic Vinaigrette

\$42.00 per guest

VEGETABLE WRAP SANDWICH

Roasted Peppers, Steak Portabella, Gorgonzola, Sliced Tomatoes,
Extra Virgin Olive Oil, Basil Leaves and Black Pepper

\$34.00 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

DESSERTS

(choose one)

Individual Seasonal Fruit Tartlet with Raspberry Coulis

Individual Classic New York Style Cheesecake Served with Fresh Strawberries

Chocolate Baby Bundt Cake with Crème Anglaise

LUNCH

BOXED SELECTIONS

ROAST TURKEY and SWISS

Cranberry Mayonnaise on Whole Wheat Hoagie

GENOA SALAMI and PROVOLONE

Red Wine Vinegar and Olive Oil on Seeded Kaiser Roll

SMOKED HAM and CHEDDAR CHEESE

Sliced Red Onion on Brioche Bread

RARE ROAST BEEF and TOMATO

Horseradish Mayonnaise on Herbed Focaccia Roll

GRILLED CHICKEN and BOSTON LETTUCE

Creamy Herbed Mayonnaise on Ciabatta Bread

ROASTED VEGETABLE WRAP

Portobello Mushrooms and Tomato Pesto Dressing

GRILLED CHICKEN CAESAR SALAD WRAP

Chicken Caesar Salad and Spinach Wrap

Includes the following:

Individual Bags of Potato Chips

Whole Fruit

Pasta Primavera

Mrs. Fields Cookies

\$35.00 per guest

RECEPTION

CHEF PRESENTATIONS

FRESH CRUDITES

Assorted Crispy Vegetables, Onion and Ranch Dips

\$11.00 per guest

INTERNATIONAL CHEESE DISPLAY

Selection of Gourmet Cheeses,
Breadsticks and Flatbreads

\$12.00 per guest

ANTIPASTO DISPLAY

Prosciutto, Cappelletti, Salami, Roasted Red Peppers, Aged Provolone and Asiago Cheese
Hot Peppers, Grilled Asparagus, Marinated Olives
Artichoke Hearts with Crostini and Flatbreads

\$14.00 per guest

SUSHI DISPLAY

Assortment of California Rolls and Sushi
Wasabi, Soy Sauce and Pickled Ginger

\$23.00 per guest

OCEAN FRESH SEAFOOD DISPLAY

Jumbo Shrimp, Little Neck Clams, Blue Point Oysters, Cocktail Crab Claws
Cocktail Sauce and Mignonette Sauce

\$30.00 per guest

RECEPTION
HORS D'EUVRES

COLD SELECTIONS

BRUSCHETTA

SEARED TUNA TATAKI

SMOKED SALMON

Trout Mousse Pinwheel

CROSTINI

Peppered Brie Cheese and Asparagus

PEPPERED BEEF TENDERLOIN

Horseradish Cream on a Potato Pancake

ANTIPASTO SKEWERS

Marinated Mozzarella, Grape Tomato, and Kalamata Olive

HOT SELECTIONS

RUSTIC FLATBREADS

Fresh Mozzarella, Prosciutto, and Arugula with Balsamic

COCONUT SHRIMP SKEWERS

GORGONZOLA RISOTTO BALLS

TANDOORI CHICKEN SKEWERS

Cucumber Yogurt Dipping Sauce

MINIATURE MAINE CRAB CAKES

Rémoulade Sauce

CHIPOTLE-SEARED BABY LAMB CHOPS

Mint-Cilantro Pesto

\$30.00 per guest
(choose five of above)

RECEPTION

CARVING STATIONS

OVEN ROSTED TURKEY BREAST

Cranberry Chutney, Dijon Mayonnaise, Honey Mustard and Silver Dollar Rolls

\$24.00 per guest

TERIYAKI and HONEY GLAZED PORK LOIN

Jack Daniel's Sauce and Apple Chutney

\$26.00 per guest

APRICOT GLAZED HAM

Dijon Mustard, Apricot Relish and Gourmet Rolls

\$24.00 per guest

HERB ROASTED SIRLOIN

Mustard, Horseradish Sauce and Silver Dollar Rolls

\$30.00 per guest

PEPPER CRUSTED BEEF TENDERLOIN

Dijon Mustard, Burgundy Demi, Horseradish Mayonnaise and Ciabbata Rolls

\$32.00 per guest

Carving Stations are subject to a Chef Attendant Fee of \$150.00 per Station

RECEPTION

ACTION STATIONS

PASTA STATION

Tri-Color Tortellini, Wild Mushroom Ravioli and Gemelli
Marinara, Pesto and Alfredo Sauces with Garlic Bread

Chicken and Shrimp

\$18.00 per guest

SLIDER TRIO

Ground Beef Patty, White Cheddar on Potato Roll

Braised Short-Rib with Caramelized Onion on Ciabatta

Crab Cake on Brioche with Caper Remoulade

Roma Tomato, Lettuce, Shaved Onion, Mayonnaise, Dijon Mustard and Ketchup

\$22.00 per Guest

MASHED POTATO COCKTAIL

Mashed Yukon Gold and Sweet Potato

Mushroom Sautee, Caramelized Onions, Crisp Bacon,

Roasted Asparagus, Scallions, Sour Cream,

Gorgonzola, Parmesan and Cheddar

\$16.00 per guest

RISOTTO STATION

(choose two)

Key West Shrimp, Tomato, Leeks and Saffron

Roasted Asparagus, Charred Tomato and Mushroom Pancetta, Pea and Parmesan

Served with Breadsticks and Herbed Focaccia

\$20.00 per guest

MAC-N-CHEESE STATION

(choose three)

Lobster Mac-N-Cheese with Boursin Cream

Southwest Mac-N-Cheese with Corn, Roasted Red

Peppers, Black Beans and Cornbread Crust

Buffalo Chicken Mac-N-Cheese with Blue Cheese Panko Crust

Smoked Gouda Mac-N-Cheese with Crab

Traditional Mac-N-Cheese

\$23.00 per guest

Action Stations are subject to a Chef Attendant Fee of \$150 per Station

DINNER

BUFFET SELECTIONS

COASTAL NEW ENGLAND PICNIC

Tri-Color Fusili with Artichokes and Roasted Tomatoes

Roasted Red Bliss Potato Pepper Salad

Mixed Greens with Tomato, Cucumber and Carrot

Southern Fried Chicken

BBQ Baby Back Ribs

Baked Cod

Creamy Whipped Potatoes

Corn on the Cob

Corn Bread and Biscuit

Apple and Cherry Pie

Freshly Brewed Iced Tea

\$68.00 per guest

THE SOUTH AMERICAN BUFFET

Brazilian Black Bean Stew with Pork, Orange Slices and White Rice

Shredded Romaine, Black Olives, Garbanzo Beans, Hearts of Palm

Citrus Vinaigrette

Mixed Greens, Avocado, Watercress, Fried Bananas and Olive Oil

Grilled Skirt Steak with Chimichurri Sauce

Roasted Chicken and Mango Chutney

Shrimp Moqueca with Coconut Milk, Cilantro and Roasted Tomatoes

Braised Kale with Garlic Sea Salt

Grilled Potatoes, Olive Oil and Fresh Herbs

Assortment of Flat Breads

Spiced Chocolate Mousse

Pound Cake with Spiced Bananas and Dulce de Leche

\$70.00 per guest

EL SOMBRERO

Sonoran Tortilla Soup with Avocado Salsa

Grilled Corn and Black Bean Salad with Pico De Gallo

Chile Rubbed Chicken Breast with Jalapeno Melon Salsa

Pepper Crusted Flat Iron Steak with BBQ Caramelized Onion Relish

Cannellini Bean Ragout with Tomatoes Red Onions and Cilantro

Corn on the Cob with Chipotle Butter

Fruit Flan

\$64.00 per guest

(minimum of 20 guests)

DINNER

BUFFET SELECTIONS

ON THE EAST COAST

Iceberg Lettuce Salad
Chopped Tomato, Blue Cheese, Bacon
Green Onions, Whole-Grain Mustard Vinaigrette
Fingerling Potato Salad
Heirloom Apple Waldorf Salad
Grilled Seasonal Vegetable Platter
Crab Cakes with Spinach-Pepper Coulis
Herb Roasted Ribeye Steak with Olive-Tomato Relish
Herb Crusted Chicken and Natural Jus
Homestyle Mashed Potatoes
Haricots Verts with Fine Herbs
Carrot Cake, Crème Brûlée and Apple Tart Tatin

\$72.00 per guest

TASTE OF ITALY

Tuscan Bean Minestrone
Antipasto Display with Soppressata, Mozzarella, Provolone, Marinated Artichoke Hearts
Hot Cherry Peppers, Imported Olives and Roasted Red Peppers
Classic Caesar Salad
Tortellini Salad
Vegetarian Lasagna
Penne Pasta alla Vodka
Meatballs
Sweet Italian Sausage and Peppers
Chicken Breast Marsala
Assortment of Italian Breads
New York Style Cheesecake

\$66.00 per guest

(minimum of 20 guests)

DINNER

PLATED SELECTIONS

SALADS

(choose one)

Mixed Field Green Mesclun Salad with Toasted Walnuts, Gorgonzola and Champagne Vinaigrette

Traditional Caesar Salad

Hearts of Romaine Lettuce, Creamy Garlic Dressing and Focaccia Croutons

Seasonal Greens, Teardrop Tomatoes, Toasted Pine Nuts and Dried Salad Toppers

Sherry Vinaigrette

ENTREES

HERB CRUSTED FRENCH CUT CHICKEN BREAST

Roasted Yukon Potato

Wild Mushroom Sauce

\$58.00 per guest

STUFFED BONELESS CHICKEN BREAST

Woodland Mushrooms and Dried Cranberries

Roasted Shallot Demi

Wild Rice Pilaf

\$62.00 per guest

SHALLOT CRUSTED ATLANTIC SALMON

Chive Citrus Beurre Blanc

Saffron Risotto

\$64.00 per guest

RED SNAPPER

Sherry Beurre Blanc

Herbed Orzo with Pine Nuts

\$64.00 per guest

DINNER

PLATED SELECTIONS

OVEN-ROASTED SEA BASS

Roasted Fingerling Potatoes

Roasted Tomato Coulis

\$64.00 per guest

FILET MIGNON

Herbed Creamed Potatoes

Port Wine Reduction

\$74.00 per guest

MARINATED VEAL CHOP

Truffle Risotto

Roasted Shallot and Burgundy Wine Pan Reduction

\$76.00 per guest

DINNER

DUET SELECTIONS

FILET MIGNON

Port Wine Demi Glaze

\$82.00 per guest

SEARED CHICKEN BREAST

Chive Chardonnay Sauce

\$70.00 per guest

(select one additional entrée below to accompany your Beef or Chicken Selection)

GRILLED ATLANTIC SALMON

Roasted Shallot Chardonnay Sauce

OVEN-ROASTED MAHI-MAHI

Citrus Beurre Blanc

PAN-SEARED CRAB CAKE

Mango Rémoulade

SAUTEED JUMBO SHRIMP

Roasted Garlic Butter

DESSERTS

(choose one)

Chilled Tiramisu with Dark Chocolate and Espresso Sauce
New York Style Cheesecake with Fresh Strawberry Compote
Individual Fruit Tartlet with Raspberry Glaze
Chocolate Decadence with Vanilla Crème Anglaise
Chocolate Trilogy Mousse with Strawberry Coulis

DRINKS

BAR SELECTIONS

PREMIUM OPEN BAR

\$26 first hour - \$9 each additional hour

Absolut
Johnny Walker
Imported Beer

Bacardi
Jack Daniels
House Wines

Tanqueray
Wild Turkey
Soda

Jose Cuervo
Domestic Beer
Juice

DELUXE OPEN BAR

\$22 first hour - \$8 each additional hour

Smirnoff
Dewar's
Imported Beer

Bacardi
Seagram's 7
House Wines

Beefeater
Jim Beam
Soda

Sauza Gold
Domestic Beer
Juice

BEER, WINE & SODA BAR

\$18 first hour - \$7 each additional hour

HOSTED BAR

Based on Consumption

House Wine
Domestic Beer
Imported Beer
Soda and Mineral Water

| | | |
|-----|----------------|-----|
| \$8 | Premium Liquor | \$9 |
| \$7 | Deluxe Liquor | \$8 |
| \$8 | Cordials | \$9 |
| \$4 | Juice | \$4 |

CASH BAR

Prices include Service Charge and CT State Sales Tax

House Wine
Domestic Beer
Imported Beer
Soda and Mineral Water

| | | |
|-----|----------------|------|
| \$9 | Premium Liquor | \$10 |
| \$7 | Deluxe Liquor | \$9 |
| \$8 | Cordials | \$10 |
| \$4 | Juice | \$4 |

BARTENDER FEE:

\$150.00 for up to four hours - \$25 each additional hour
One Bartender required per every 75 guests

CASHIER FEE:

\$100.00 per bar
Cash Bars must have at least One Bartender and One Cashier

SURCHARGE:

A \$250.00 surcharge will be applied for every buffet meal event with less than (20 guests).

SERVICE CHARGE and TAX:

A Service Charge of 23% will be added to all Food and Beverage, Bartender and Cashier Fees, as well as Audio-Visual and Meeting Space Rental charges. Connecticut state tax in the amount of 6.35% is applicable to all charges including Service Charge. CT sales tax is subject to change without notice.