

Domestic and Imported Fruit. Cheese and Cracker Platter

White Glove Service Hors D'oeuvres: (Choice of Five of the Following)

Teriyaki Chicken Bites

Mini Vegetable Spring Rolls with Dipping Sauce

Mini Thai Chicken Satay with Spicy Peanut Sauce

Caprese Skewers

**Asparagus Roll Ups** 

**Ouiche Tartlet** 

Spanikopita

Fried Mozzarella

(Choice of Two of the Following)

Sliced Beef Crostini

Crab Stuffed Mushrooms

**Coconut Shrimp** 

Mini Crab Cakes

Lobster Mac and Cheese (+\$2)

Bacon Wrapped Scallops (+\$2)

# Chilled Champagne Toast

\$21.95 per person ++

\*25 Person Minimum Buffet pricing is based on 1 hour of serve time.

++All prices are per person and subject to a 20% Administrative Fee a

\*Thoroughly cooking meat, poultry, seafood or eggs reduces the ri201 Washington Avenue North Haven, CT 06473 20



#### **Beverages**

Orange, Cranberry and Grapefruit Juices Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### **Breakfast Items**

(Choice of Two of the Following)
Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup
Cinnamon French Toast with Warm Maple Syrup
Belgian Waffles with Strawberries and Whipped Cream

#### **Entrees**

(Choice of Two of the Following)

Penne A La Vodka Chicken Piccata Chicken Marsala Grilled Flank Steak (+\$2) Stuffed Filet of Sole(+\$2) Pan Seared Salmon (+\$2)

#### Sides

(Choice of Three of the Following)

Bacon
Breakfast Sausage
Home Fries
Rice Pilaf
Herb Roasted Potatoes
Mixed Veggies

#### **Desserts and Pastries**

Chef's Choice of Italian Pastries and Desserts
Freshly Baked Muffins, Scones and Assorted Cakes

# **Chilled Champagne Toast**

\$25.95 per person ++

#### \*Add a Full Omelet Station\*

Custom Omelets Made to Order for \$6.50 per person

Array of Toppings to Include: Tomato, Mushrooms, Peppers, Green Onions, Broccoli, Ham, Bacon, Sausage,
Cheddar and Swiss Cheese (Requires an attendant; \$50.00 fee per attendant)



Domestic and Imported Cheese and Cracker Display

#### Salad

(Choice of One of the Following) Garden Salad with House Dressing Caesar Salad Tossed with Dressing and Freshly Baked Croutons Fruit Salad

#### Sides

Chef's Choice of Vegetable, Starch Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### Entrees

(Choice of Two of the Following)

Chicken Marsala in a Marsala Wine Sauce Chicken Cordon Bleu Grilled Flank Steak in Chimchurri Sauce Stuffed Filet of Sole **Baked Cod** Chicken Française in a Lemon Butter Sauce Pan Seared Salmon

Roast Pork and Apple Dressing Fried Chicken **Eggplant Parmesan** Chicken Parmesan Stuffed Shells Roasted Turkey

# **Chilled Champagne Toast**

#### **Desserts and Pastries**

Chef's Choice of Italian Pastries and Desserts Freshly Baked Muffins, Scones and Assorted Cakes

#### \*Add a Pasta Station\*

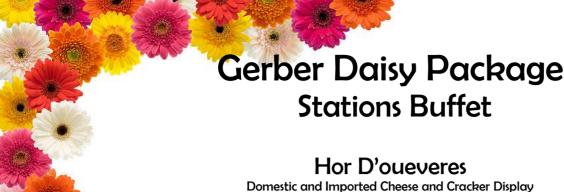
Custom Pasta Dishes Made to Order for 8.95 per person Chef's Choice of Two Pastas Guests choice of Chicken or Shrimp Sautéed by Chef Attendant Guests choice of Sauce: Vodka, Marinara, Provencal or Pesto Cream Garlic Bread Served with Station (Requires an attendant; \$50.00 fee per attendant)

#### \*Add a Carving Station\*

Chef Attended Station with Sliced to Order Meats Served on Silver Dollar Rolls Accompanied by Guests choice of a Variety of Sauces and Condiments for \$11.95 per person Choice of Two of the Following Meats: Prime Rib, Roasted Turkey, Pork Tenderloin or Beef Tenderloin

(Requires an attendant; \$50.00 fee per attendant)

\$32.95 per person



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Salad Station

Garden Salad with a House Dressing

Caesar Salad Tossed with Dressing and Freshly Baked Croutons

Fresh Tomato and Mozzarella Salad

#### Pasta Station

Penne Ala Vodka Tortollini Alfredo

#### Sides

Chef's Choice of Vegetable

#### **Entrees**

(Choice of Two of the Following)

Chicken Marsala in a Marsala Wine Sauce Chicken Cordon Bleu Grilled Flank Steak in Chimchurri Sauce Stuffed Filet of Sole Baked Cod Chicken Francaise in a Lemon Butter Sauce Pan Seared Salmon Roast Pork and Apple Dressing Fried Chicken Eggplant Parmesan Chicken Parmesan Stuffed Shells Roasted Turkey

# **Carving Station**

Chef Attended Slicing Meat Station to be Served on Silver Dollar Rolls accompanied by the Guests choice of Variety of Sauces and Condiments.

Choice of One:

Prime Rib, Roasted Turkey, Pork Tenderloin or Beef Tenderloin (Requires an attendant; 50.00 fee per attendant)

#### **Dessert Station**

Chef's Choice of Assorted Pastries and Layer Cakes

## **Beverages**

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

**Chilled Champagne Toast** 

\$45.95 per person ++



Hors D'oeuvres:

(Choice of Three)
Mini Vegetable Spring Rolls with Dipping Sauce
Chicken Satay with Spicy Peanut Sauce

Seafood Stuffed Mushrooms

Teriyaki Beef Skewers

Baby Red Potato Stuffed with Blue Cheese and Bacon

Asian Dumplings with Ponzu Glaze

Pigs in a Blanket

Red Curry Toast Points with Shrimp Salad

# Two Hour Open Bar

#### Dinner

**Chilled Champagne Toast** 

Salad (Choice of One) Traditional Caesar Salad with Shaved Parmesan and House Croutons

Garden Salad with a Choice of Dressing

#### **Entrees**

All Entrees Include Chef's Choice of Starch and Vegetable, Freshly Baked Rolls & Butter (Choice of Two)

Seared Salmon with Orange-Ginger Glaze

Filet of Sole with Crab and Scallop Stuffing

Chicken Piccata with a Light Tomato Coulis

Crispy Chicken Breast with Bacon, Shitake and Honey Dijon

Grilled Flank Steak in Chimchurri Sauce

Angus Prime Rib of Beef Au Jus with Horseradish Cream Sauce

Boston Baked Scrod Crusted with Lemon Cracker Crumbs & Lemon Butter Sauce

Roasted Vegetable Lasagna Smothered with Mozzarella and Marinara

#### Dessert

Custom Designed Wedding Cake Accompanied by Coffee, Decaffeinated Coffee & Assorted Gourmet Teas

Cake Cutting \*Additional \$1.95 Per Person

\$52.95 per person ++

(Add \$5.00 per person for Buffet Style)



# Rose Package Classic Buffet

# **Our Buffet Package Features:**

Four Hour Open Bar Fruit , Cheese and Cracker Display Fresh Garden Vegetable Crudités

# **Chilled Champagne Toast**

# White Glove Service Hors D'oeuvres:

(Choice of Five)

Scallops Wrapped In Bacon Crab Stuffed Mushrooms Chicken Satay Smoke Salmon Canapés Brie and Raspberry Phyllo Gazpacho Shooters Pear and Gorgonzola Tartlet Shepherd's Pie Tart Mini Vegetable Spring Rolls Coconut Shrimp Mini Beef Wellington Spinach and Cheese Phyllo

## **Enhancement Hors D'oeuvres**

**Jumbo Lump Crab Cakes** 

(Add \$3.00 per person)
Shrimp Cocktail Escarge

**Escargot and Brioche** 

**Coconut Lobster Skewers** 

# Salad:

(Choice of Three)
Caesar Salad
Garden Salad with Dressing Choice
Tomato Cucumber Salad
Greek Salad
Buffalo Mozzarella Tomato Salad
Waldorf Salad
Cole Slaw
Tabouli Salad

# Pasta:

(Choice of Two) Penne ala Vodka Stuffed Shells

Penne with Sun Dried Tomatoes, Pine Nuts and Broccoli in a Garlic White Wine Sauce

Pasta with Marinara Sauce Tortellini Alfredo Pasta with Bolognese Sauce Pasta Primavera Meat Lasagna



### Starch

(Choice of One)
Rosemary Roast Red Potatoes
Rice Pilaf
Idaho Baked Potato

# **Vegetables**

(Choice of One)
Champagne Glazed Carrots
Butter Green Beans
Mixed Fresh Cut Vegetables

#### **Entrees:**

(Choice of Three)
Chicken Marsala
Pan Seared Salmon
Tenderloin Tips with a Wild Mushroom Sauce
Grilled Flank Steak in Chimchurri Sauce
Roast Pork Loin
Eggplant Parmesan
Chicken or Beef Stir-Fry
Chicken Piccata
Fried Chicken
Roasted Turkey
Chicken Cacciatore on the Bone

# **Enhancement Options:**

Carved Prime Rib \$5.95 per person Carved Baked Honey Ham \$3.95 per person Carved Tenderloin of Beef \$6.95 per person

## **Dessert and Coffee:**

Custom Designed Wedding Cake Accompanied by Coffee, Decaffeinated Coffee & Assorted Gourmet Teas

Cake Cutting \*Additional \$1.95 Per Person



Price also Includes:

Hospitality Room with White Glove Cocktail Service