



CAROUSEL LUNCHEON BUFFET MENU

Soup & Salad Options

(Please Select Two)

Chef's Inspiration of the Day

Classic Caesar Salad

Romaine Hearts, Classic Caesar Dressing, Parmesan

Organic Field Greens Salad

Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, Raspberry Sunshine Vinaigrette, Sundried Tomato Basil, Red Pepper Vinaigrette, Ranch or Parmesan Herb

Baby Arugula

Radish and Pine Nuts with Raspberry Sunshine Vinaigrette

Antipasto

Campanelle, Salami, Turkey, Crisp Vegetables, Tomato Cilantro Vinaigrette

Pasta

(Please Select One)

Rigatoni Pomodoro

Spinach, Tomato Sambuca Marinara, Reggiano

Penne alla Vodka

Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan

Campanelle Carbonara

Parmesan cream sauce with peas and pancetta

Farfalle Primavera

Grilled vegetables, Spinach, Roasted Garlic Pesto

Main Course Options

(Please Select Two)

Herb Roasted Chicken, *Dijon Cognac Sauce*

Sesame Coconut Marinade Chicken, *Jalapeno Lime Butter Sauce*

Caprese Chicken Stuffed with *Mozzarella Tomato Spinach Garlic with a Balsamic Glaze*

Flat Iron Steak with *Wild Mushroom Cream Sauce or Au Poivre*

Marinated Beef Tips, *Teriyaki Ginger Glaze*

Roasted Atlantic Cod, *Roasted Red Pepper Sauce*

Grilled Fillet of Salmon, *Coconut Saffron Sauce*

Stuffed Sole with *Spinach, Garlic, Roasted Tomatoes with Lemon Caper Brown Butter*

Accompaniments

(Please Select One)

Herb Roasted Potatoes

Garlic and Chive Whipped Potatoes

Rice Pilaf with Toasted Almonds

Coconut Island Rice (white or brown) with bell peppers and lime

Carousel Luncheon Buffet Includes a Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Two

Coffee & Tea Service Included

\$35 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



"Delicatessen Style" LUNCH BUFFET MENU

Minimum 20 People ~ Maximum 100 People

Premium Deli Meat Platters

(Please Select Three)

Honey Cured Country Ham
House Roasted Turkey Breast
Oven Roasted Sirloin of Beef
Columbus Genoa Hard Salami
New York Style Pastrami
Capicola

Domestic & Imported Cheeses

(Please Select Three)

American
Cabot Cheddar
Italian Provolone
Imported Swiss
Pepper Jack

Sandwich Accompaniments & Condiments

Harvest Bakery assortment breads and rolls
Sliced Tomatoes, Lettuce & Kosher Dill Pickle Spears
Mayonnaise, Dijon Mustard, Horseradish aioli

Cold Salad Platters

(Please Select One)

Chunk Light Tuna Salad, *Remoulade*
Cajun Chicken Salad
Seasoned Grilled Vegetable Platter *with Roasted Tomatoes and Basil Pesto Balsamic Glaze*

Classic Side Salads

(Please Select Three)

Potato Salad *with Bacon, Crisp Vegetables Whole Grain Mustard Remoulade*
DoubleTree Coleslaw, *with Basil Vinaigrette and Kalamata Olives*
Carrot and Radicchio Salad *with Fig Balsamic Vinaigrette*
Antipasto Salad *with Turkey, Salami, Crisp Vegetables Tomato Cilantro Vinaigrette*
"Seasonal" Panzanella Salad, *Rosemary Focaccia bread, tomato, red onions, balsamic glaze*
Organic Field Greens, *Tomatoes, Cucumbers, Carrots, choice of Balsamic Vinaigrette, Raspberry Sunshine Vinaigrette, Sundried Tomato Basil, Red Pepper Vinaigrette, Ranch, Parmesan Herb*
Classic Caesar Salad, *Lemony Caesar Dressing, Croutons, Parmesan*

Dessert

Please Select from Dessert Series One

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$25 per Person

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"That's A Wrap" LUNCH BUFFET

Maximum 100 People

Assorted Wraps

(Please Select Three)

Buffalo Chicken

Crispy Buffalo Tenders, Chunky Blue Cheese Dressing, Lettuce & Tomato

Turkey Club

House Roasted Turkey, Applewood Smoked Bacon, Brie, Lettuce & Tomato

Chicken Caesar

Grilled Chicken, Romaine, Caesar Dressing, Garlic Croutons, Parmesan

Tuna Salad

Chunk Light Tuna, American Cheese, Lettuce & Tomato

Roast Beef

House Roasted Beef Sirloin, Provolone Cheese, Lettuce & Tomato

Ham & Swiss

Black Forest Ham, Swiss, Lettuce & Tomato

Classic Chicken Salad

All White Breast, Toasted Pecans, Grapes, Lettuce & Tomato

Vegetarian

Hummus, Spinach, Roasted Peppers

Wrap Accompaniments

Mayonnaise, Dijon Mustard, Remoulade & Herbed Balsamic Oil

Assorted Chips, & Pretzels, Kosher Dill Pickle Spears

Classic Side Salads

(Please Select Two)

Potato Salad with Bacon, Crisp Vegetables Whole Grain Mustard Remoulade

DoubleTree Coleslaw, with Basil Vinaigrette and Kalamata Olives

Carrot and Radicchio Salad with Fig Balsamic Vinaigrette

Antipasto Salad with Turkey, Salami, Crisp Vegetables Tomato Cilantro Vinaigrette

"Seasonal" Panzanella Salad, Rosemary Focaccia bread, tomato, red onions, balsamic glaze

Organic Field Greens, Tomatoes, Cucumbers, Carrots, choice of Balsamic Vinaigrette, Raspberry Sunshine Vinaigrette,

Sundried Tomato Basil, Red Pepper Vinaigrette, Ranch, Parmesan Herb

Classic Caesar Salad, Lemony Caesar Dressing, Croutons, Parmesan

Dessert

Please Select from Dessert Series One

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$25 per Person

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WILLOW OAK PLATED LUNCHEON MENU

Salad & Soup Options

(Please Select One Option for All)

Chef's Seasonal Inspiration Soup, Hot or Chilled

*Organic Field Greens Salad, Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, raspberry sunshine vinaigrette, sundried tomato basil, red pepper vinaigrette, ranch or parmesan herb
(Choice of One of the Above Included in Price of Main Course)*

Arugula Salad, Radish, Pine Nuts Lemon Shallot Vinaigrette \$2

Classic Iceberg Wedge Salad, Bacon Blue Cheese Dressing, Grape Tomatoes \$2

Classic Caesar Salad, Romaine Hearts, Parmesan, Peppered Croutons \$2

Caprese Salad, Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto \$2

Main Course Options

(Please Select Up to Three Main Course Options)

Medallions of Chicken Piccata, Lemon Caper Beurre Blanc

Caprese Chicken Stuffed with Mozzarella Tomato Spinach Garlic with a Balsamic Glaze

Herb Roasted Chicken, Dijon Cognac Sauce

Stuffed Chicken Breast with Apples, Pears and Sourdough with Rosemary Gravy

Flat Iron Steak with Wild Mushroom Cream Sauce or Au Poivre

Sirloin of Beef with Au Poivre Sauce

Roasted Atlantic Cod with a Saffron Broth

Pistachio Crusted Salmon, Cilantro Honey Chutney

Stuffed Sole with Crab Meat Lemon Caper Sauce

Florentine Roll-Ups, Homemade Pasta, Ricotta, Spinach, Roasted Garlic Red Pepper Cream Sauce or Marinara

Ratatouille Lasagna – Roasted Squash, Zucchini, Carrots, Marinara Sauce

Main Course Accompaniments

(Please Select One for all entrees)

Rice Pilaf with an Almond Herb butter

Herb Roasted Potatoes with Peppers and Onions

Mustard Tossed Fingerling Potatoes

Truffled York Potato Puree

Wild Rice with Portobello Mushrooms

Willow Oak Plated Luncheon Includes:

Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Two

Coffee & Tea Service

(Iced Tea May be Substituted)

\$ 32 per Person

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DESSERT MENU

Dessert Series One

(Please Select Four)

Sugar Cookies, Chocolate Chip Cookies, M&M Cookies,
Red Velvet Cookies, Peanut Butter Cookies,
Oatmeal Raisin, White Chocolate Macadamia,
Brownies, Lemon Bars, Caramel Toffee Bars,
Cookies and Cream Bar, Hazelnut Fudge Bar

Dessert Series Two

(Please Select Two)

Tiramisu
Seasonal New York Cheesecake
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Lemon Chiffon Cake, *Yellow Cake Lemon Cream*
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*

Dessert Series Three

(Please Select One)

Seasonal Fruit Crisp *with Vanilla Gelato*
Vanilla Brulee *with Berries and Cream*
Seasonal New York Cheesecake
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*
Red Velvet Cake, *Cream Cheese frosting*

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