



Event Menus

(Valid on dates through 12/30/20)



Basic Chicken Buffet

Social Hour Stationary Table

*A Variety of Cubed Cheeses and Crackers
(Chef's selection of two hot butler passed appetizers)*

Starters

Fresh Garden Salad with Italian Dressing

Penne Pasta with Marinara

Fresh Dinner Rolls with Butter

Entrée

Pesto & Herb Chicken

(Served with chef's Selection potato & vegetable)

\$32.00 per person



Traditional Dinner

Social Hour Hors d'oeuvres

(Passed butler style)

Selection of Three of the Following:

*Fried Ravioli, Swedish Meatballs, Fried Mozzarella, Vegetable Spring Rolls,
Chicken Teriyaki Skewers, Mini Quiche, Coconut Chicken Tomato Pesto Bruschetta,
Sausage or Vegetable Stuffed Mushrooms*

Starters

Fresh Garden Salad with Italian Dressing

Fresh Dinner Rolls with Butter

Penne Pasta with Marinara Sauce

Entrées

(Selection of Two)

*Herb Stuffed Chicken Breast, Chicken Florentine, Mediterranean Chicken,
Roast Loin of Pork, Sliced to Order Top Sirloin of Beef, Beef Tips in Wine Sauce,
Seafood Stuffed Filet of Sole, Baked Scrod with Lemon Wine Butter,
Pan Seared Salmon with Teriyaki Ginger Glaze, Broiled Scrod Newberg
Roast Prime Rib of Beef Au Jus – add \$4.00, Sliced Tenderloin of Beef – add \$6.00
New York Strip Steak – add \$4.00, Baked Jumbo Stuffed Shrimp – add \$6.00
Pan Seared Swordfish with Basil Lemon Butter - \$6.00, Sea Scallops Newberg Sauce – add \$6.00
(Served with chef's Selection of potato & vegetable)*

\$38.00 per person



Cocktail Party

Hors d'oeuvres Table

Cold Display (Stationary)

(Select Two)

Tomato Pesto Bruschetta

Assorted Cheese & Crackers

Fresh Fruit Display

Mozzarella & Basil Stuffed Cherry Tomatoes

Roasted Red Pepper Hummus with Pita Chips

Hot Hors d'oeuvres (Passed Butler Style)

(Select Two)

Parmesan Stuffed Mushrooms

Mozzarella Cheese Sticks with Marinara Sauce

Vegetable Spring Rolls with Sweet and Sour Sauce

Spinach Artichoke Dip with Chips/Pita Chips

(Select Two)

Chicken Tenders with BBQ and Sweet and Sour Sauce

Buffalo Wings

Swedish Meatballs

BBQ Meatballs

Teriyaki Chicken Kabob

\$30.00 Per Person



Simple Stations Menu

Social Hour Hors d'oeuvres

(Passed butler style)

Selection of Three:

*Tomato Pesto Bruschetta, Fried Mozzarella, Assorted Hot Cheese Puffs
Vegetable Stuffed Mushrooms, Spinach Artichoke Dip with Pita Chips, Vegetable Spring Rolls*

Selection of Two:

*Bar-B-Que Meatballs, Mini Sesame Chicken Kabobs, Coconut Shrimp,
Swedish Meatballs, Mini Beef Kabob, Mini Franks in a Blanket*

Pasta Station

Penne Pasta

*Sauce (Select two): Marinara, Ala Vodka, Alfredo, Puttanesca, and Creamy Pesto
Protein (Select two): Sausage & Peppers, Italian Style Meatballs, and Broccoli & Chicken
Fresh Made Dinner Rolls with Butter
House Salad with Italian Dressing*

\$35.00 per person



Deluxe Stations Menu

Stationary Social Hour

Assorted Cheese & Crackers

Selection of Two:

Tomato Pesto Bruschetta, Fried Mozzarella,
Vegetable Stuffed Mushrooms, Spinach Artichoke Dip with Pita Chips,
Bar-B-Que Meatballs, Mini Sesame Chicken Kabobs

Stations Buffet Dinner

Pasta Station

Penne Pasta

Sauce (Select two): Marinara, Ala Vodka, Alfredo, Puttanesca, and Creamy Pesto
Protein (Select two): Sausage & Peppers, Italian Style Meatballs, and Broccoli & Chicken
Fresh Made Dinner Rolls with Butter

Additional Buffet Station

(Select One)

Carving Station

Protein (Select one): Top Sirloin of Beef, Honey Ham, and Roasted Turkey
Vegetable (Select one): Vegetable Medley, Seasoned Green Beans, and Brown Sugar Glazed Carrots
Starch (Select one): Roasted Red Potatoes, Garlic Mashed Potatoes, Au Gratin Potatoes, and Rice Pilaf

Stir-Fry Station

Protein: Grilled Chicken and Strips of Beef Sirloin
Vegetables: Peppers, Onions, Broccoli with assorted Oriental Vegetables

Served on Noodles

Egg Rolls on the Side

Slider Station

Mini Sliders: Grilled Chicken and Beef

With: Lettuce, Tomato, Cheese, Onions, Mayo, Mustard & Ketchup

Sides (Select two): Homemade Mac n Cheese, Homemade Seasoned Fries, and Home-style Potato Salad
Fresh Italian Style Pasta Salad, Garden Salad with Italian Dressing

Fajita Station

Protein: Marinated Chicken & Flank Steak

Toppings: Sautéed Onions, Green & Red Peppers, Salsa, Shredded Cheeses, Guacamole, Sour Cream,
Season Black Beans, Refried Beans, Corn in a Flour Tortilla

Served with Spanish Rice

\$50.00 per person



****All packages include coffee, tea, and decaf****
Price includes all applicable fees – 4-hour rental of venue
50 Guest Minimum
Please add 6.35% CT Sales Tax
**Open Bar – Beer & Wine Only: \$9.00 Per Person – One Hour*
**Open Bar – Full Liquor: \$15.00 Per Person – One Hour*