



The Gallery
of Food and Entertainment

**Banquet
Menu**

Visit Us:


Thegallery141.com

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Thank you for your interest in The Gallery. Our beautifully decorated, climate controlled two floor banquet facility can comfortably accommodate a small group or as many as 225 persons on each floor for Dinner.

If you choose cocktail style we can accommodate up to 300 persons on each floor.

White table linens are included in all packages and you may choose from our selection of linen napkins. We will be happy to help you choose invitations and can assist you in music arrangements, photography and florists. Pricing is guaranteed through November of 2020. Breakfast, Lunch, Brunch, Sports Team, Shower and Wedding Menus are available upon request.

We will be happy to quote Fundraising Events.

Specials

Monday through Thursday, Sunday Afternoon's and Friday's and Saturday's in January, February, March, July and August**

Monday Through Thursday Receive One Complimentary Dinner for Every 25 Guests and Cheese and Crackers' Upon Arrival

Dinner Meeting Buffet

Carving Station with Roast Beef *and Baked Ham

Pasta with Alfredo and Marinara Sauces

Chicken Marsala

Baked Cod, Breadcrumbs and Cheddar Cheese

Vegetables du Jour & Red Roasted Potatoes

Tossed Salad with House Dressing, Fruit Salad, Rolls and Butter

Dessert du Jour

Coffee, Tea or Brewed Decaf

\$21.00 per Person

*Substitute New York Sirloin of Beef \$1.50 p.p.. With 75 guests you will receive this upgrade complimentary

**If you choose the Dinner Buffet, Dinner Special A or the Dinner Menu deduct \$1.50 per person.

Dinner

To Start:

Choose One of the Following:

- French Onion Soup, Cream of Tomato Soup
- Shrimp Cocktail (\$4.00 pp additional)
- Fettuccine Alfredo, Penne with Tomato Vodka,
Penne with Marinara Sauce
- Tossed Salad with House Dressing, Spring Greens with Feta
and Cranberries with Balsamic Vinaigrette, Chopped Iceberg,
Bacon, and Tomatoes with Bleu Cheese Dressing

Entrée (choose three items):

Marinated Skirt Steak	\$28.00
Roast New York Sirloin of Beef	\$27.00
Prime Rib of Beef, au jus (12 oz.)	\$30.00
Broiled Filet Mignon	\$32.00
Broiled New York Strip Steak	\$29.00
London Broil	\$28.00
Grilled Pork Chops	\$28.00
Stuffed Sliced Breast of Chicken	\$25.00
Chicken Marsala	\$25.00
Cod in Breadcrumbs and Cheddar Cheese	\$26.00
Sea Scallops in Panko Breadcrumbs	\$29.00
Grilled Salmon over Cauliflower Puree	\$27.00
Baked Stuffed Filet of Sole	\$25.00
Shrimp Scampi, over Pasta	\$26.00
Baked Stuffed Shrimp	\$27.00
Stuffed Lobster Tail and Tenderloin	\$34.00
Lentil Stew (Vegan)	\$24.00
Pan Fried Eggplant, pasta	\$24.00

Baked Potato \$1.00 per person

Served with Red Potatoes, (except where noted) Vegetables,
Rolls and Butter, Coffee, Tea, or Brewed Decaf and Choice of
Dessert

Dessert Choices:

- Oreo Cookie Ice Cream Pie
- Apple Pie a La Mode
- Cheesecake
- Brownies Ala Mode
- Cookies and Pastries (served family style)
- Warm Apple Cobbler with Whipped Cream
- Bread Pudding, Bourbon Sauce

Decorated Sheet Cake –Half Sheet - \$55.00

Full Sheet - \$110.00 (Choice of flavor)

50 Person Minimum on Served Dinner's

Dinner Buffet

Hot Items (Choice of four):

- Carving Table with Roast New York Sirloin of Beef
and Baked Ham, horseradish sauce, and gravy
- House Made Meatballs in Brown Gravy or Marinara
- Marinated Skirt Steak (\$1.00p.p.)
- Baked Stuffed Filet of Sole, crabmeat Stuffing
- Seafood Alfredo
- Baked Cod in Breadcrumbs and Cheddar Cheese
- Grilled Salmon over Spinach (\$1.00 p.p.)
- Chicken Marsala
- Chicken Parmesan
- Oven Baked Chicken, wings, breasts and legs
- Baked Italian Shells
- Baked Cheese Lasagna
- Macaroni and Cheese
- Pan Fried Eggplant Parmesan
- Lentil Stew
- Penne & Tortellini with Marinara and Pesto Sauce
- Sausage and Peppers
- Roast Pork with Sauerkraut
- Spanish Pork and Spanish Rice (Minimum 70 Guests)
- Kielbasa with Sauerkraut
- Barbequed Ribs (\$2.00 p.p.)
- Carving Table with Prime Rib of Beef and Roast
Turkey Breast or Roasted Pork Loin (\$3.50 p.p.)

Following Items also included:

- Red Potatoes, Vegetables, Rolls and Butter, Tossed Salad
with House Dressing, Fruit Salad,
- Coffee, Tea, or Brewed Decaf and Choice of Dessert

\$25.00 per person

Dinner Special A

- Two Hour Premium Open Bar
- Imported Cheese Tray, Fresh Fruit Tray,
Raw Vegetable Tray

Dinner Buffet:

- Tossed Salad, with House Dressing
- Carving Table with New York Sirloin of Beef with Mushroom
Sauce and Baked Ham with Mustard
- Chicken Marsala
- Baked Cod in Breadcrumbs and Cheddar
- Pasta with Vodka Sauce Vegetables
- Red Potatoes Rolls and Butter
- Coffee, Tea, or Brewed Decaf and Choice of Dessert

\$35.00 per person

Cocktail Packages

The following Cocktail packages will be unlimited for two hours. When added to a Dinner, service will be an hour.

No. 1 Cheese and Crackers Chips and Dip
Raw Vegetable Tray with Dip
\$7.00 per person
Ordered with Dinner \$2.00 per person

No. 2 Cheese and Crackers Chips and Dip
Raw Vegetable Tray with Dip
Spring Rolls Chicken Squares, Sriacha Sauce
BBQ Cocktail Franks Swedish Meatballs
\$14.50 per person*
Ordered with Dinner \$ 5.00 per person

No. 3 Fruit Display Antipasto Tray
Hot Artichoke Dip, Pita Chips Fried Shrimp
Spring Rolls Chicken Squares, Sriacha Sauce
Cranberry Glazed Meatballs
\$16.00 per person*

No. 4 (Added to *items above) \$2.50 per person
Carving table with Roast Beef, Rolls and Condiments

No. 5 (Added to* items above) \$2.00 per person
Pasta Station with Marinara and Alfredo Sauce

No. 6 Baked Ham or Roast Turkey Breast
Added to a Carving Table \$1.00 per person

Monday through Thursday Cocktail Reception

With Cocktail Packages #2 or #3

Receive a Pasta Station and a Carving Station

(#4 & #5) with 50 guests.

You Will Also Receive One Complimentary Package for Every 25 Guests.

Add One Hour of Open Bar and Soda for the Evening \$7.00 Per Person.

No. 7

Cheese and Crackers, Raw Vegetable Tray
Pita Chips with a Cannellini Bean Dip
Penne with a Tomato Vodka and Alfredo Sauce
Parmesan Cheese and Italian Bread
The following Hand Passed (7 per person)
Shrimp Cocktail
Chicken on a Stick
Crab Cakes with an Aioli Sauce
Assorted Cookies and Coffee
\$ 18.00 per person

No. 8

First hour:

Cheese display with Wedges of Bleu Cheese, and two other imported Cheeses, Crackers

Spinach Artichoke Dip with Pita Chips

Raw vegetable Tray with Dip, Fresh Fruit Tray

Shrimp Cocktail Will be Hand Passed

Second Hour:

Carving Station with Roast New York Sirloin of Beef and Roast Turkey Breast, Rolls and Condiments

Mixed Greens with a Green Goddess Dressing

Mashed Potato Bar: Smashed Red Potatoes with Sour Cream, Bacon, Chives and Butter

Pasta Station: Penne and Tortellini with Marinara Sauce and Pesto Sauce, Parmesan Cheese and Italian Bread

Assorted Cookies and Coffee

\$ 25.00 per person

Hors D'oeuvres

The following selections may be added to all dinner Menu's and Cocktail Packages

Chili Cheese Dip with Tortilla Chips	\$60.00
Spinach Artichoke Dip with Pita Chips	\$60.00
\$75.00 per 100 Pieces	\$100.00 per 100 Pieces
Bruschetta, Tomato	
Deviled Eggs	Chicken on a Stick, with Jalapeño Mint Sauce
Stuffed Celery Hearts	Jalapeño Poppers
Cocktail Meatballs	Bacon Cream Cheese Rolls
	Pierogi's
\$85.00 per 100 Pieces	\$170.00 per 100 Pieces
Cocktail Franks in pastry	Shrimp Cocktail, Medium
Asparagus & Ham Rolls	Clams Casino
Tempura Vegetables	Fresh Fruit Display
Spring Rolls	Antipasto Platter
Chicken Squares, Sriacha	Maryland Crab Cakes
Dipping Sauce	
\$90.00 per 100 Pieces	\$170.00 per 100 Pieces
Stuffed Mushrooms	Coconut Shrimp
Cheese Tray	Shrimp Cocktail, Large
Vegetable Tray	Scallops in Bacon
Chicken Wings, Bleu	Fried Butterfly Shrimp
Cheese Sauce	

Extras

Soda Bar (3 Hours)	\$3.50 per person
Coffee & Tea Station	\$1.00 per person
Cookies	\$6.00 per dozen

Bar Arrangements

Carafe of Wine	\$10.00 each
Champagne Toast	\$1.50 per person
Wine Toast	\$1.25 per person

One Hour House Wine and Domestic Beer
\$6.00 per person

Open Bar with Premium Brands	
1 Hour	\$9.00 per person
2 Hours	\$13.00 per person
3 Hours	\$15.00 per person
4 Hours	\$17.00 per person

A Bar Tab may be run for cocktails

Cash Bars:

Friday, Saturday and Sunday: \$75.00 Bartender Charge

General Information

Deposit/Guarantee's/Taxes and & Service/Payment

Friday and Saturday evening reservations require a \$500.00 non-refundable deposit. This deposit will be refunded within a week after function. A deposit is not required for Monday through Thursday.

Excessive Use of Confetti, etc. will incur an additional cleaning fee. Any damages, extended hours and cleaning fees will be deducted from deposit.

Menu Selection must be set one month prior to function. Ten days prior to function, a tentative number of people are required. Three days prior to function, a guaranteed number of attendee's is required. This is the minimum number for which you will be charged, even if fewer attend.

Payment is required upon arrival the day of your function. We accept cash or bank check. Credit cards may be used with a 5% service charge.

All pricing is subject to 6.35% Connecticut Sales Tax and a service charge of 18%.

If circumstances beyond our control force the cancellation of an event, The Gallery shall be liable only for repayment of any deposits received.

The following are estimated food minimums for a four hour dinner party. (Not an additional room charge).

Monday -Thursday Evening	\$ 750.00
Friday Evening (Jan.-Mar., July and Aug.)	\$ 1,000.00
Friday Evening (April-June, Sept. and Nov.)	\$ 1,000.00
Friday Evening (October and December)	\$ 1,500.00
Saturday Afternoon (Jan.-April, July and Aug.)	\$ 1,000.00
Saturday Afternoon (May, June, Sept.-Dec.)	\$ 1,500.00
Saturday Evening (Jan.-April, July and August)	\$ 1,200.00
Saturday Evening (May, June, Sept.- Nov.)	\$ 1,600.00
Saturday Evening (December)	\$ 1,800.00
Sunday Afternoon (January-November)	\$ 900.00
Sunday Afternoon (December)	\$ 1,400.00

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