



*2022 Event Menus*



## **Basic Chicken Buffet**

### **Social Hour Hors d'oeuvres**

*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)*

***\$40.00 per person***



## Traditional Dinner

### Social Hour Hors d'oeuvres

*(Selection of Three Passed Butler Style)*

*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)**

**\$50.00 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 Two:*

*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): Grilled Chicken, Chicken Parm, Sausage & Peppers, Italian Style Meatballs*

*Fresh Made Dinner Rolls with Butter*

*House Salad with Italian Dressing*

***\$45.00 per person***



## Deluxe Stations Menu

### Stationary Social Hour

*(Selection of Three Passed Butler Style)*

*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*

**\$60.00 per person**



*\*\*\*All packages include coffee, tea, and decaf\*\*\**

*\*Hours of use will be billed at \$200.00/hour with a maximum of Five Hours\**

*\*\*50 Guest Minimum\*\**

*\*Please add 7.35% CT Sales Tax\**

*\*Open Soda Bar -- \$3.00 Per Person\**

*\*Open Bar – Beer & Wine Only: \$9.00 Per Person – One Hour*

*\*Open Bar – Full Liquor: \$15.00 Per Person – One Hour*