

Themed Buffets

Our themed buffets are designed to be maintained by service staff for up to two hours per event. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, iced water, locally roasted Omar coffee♻️, decaffeinated coffee♻️, hot water with assorted tea packets.

20 Guest minimum. Counts below our minimum may incur additional labor charges. 1.50 per guest over-time fee for exceeding service hours.

Dietary restrictions are subject to additional charges.

Vegetarian Pasta Buffet

- Breadstick
- Caesar Salad
- Italian Style Green BeansVGF
- Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive OilV
- Cheese Tortellini with MarinaraV♻️
- Cracked Pepper & Parmesan Cheese
- **Select One:**
 - Carrot Cake
 - Double Chocolate Cake

14.50 per guest

Add Chicken Parmesan or Chicken CacciatoreGF....6.00 per guest

Italian Buffet

- Garlic Bread & Focaccia
- Antipasto SaladGF
- Roasted Seasonal VegetablesVGF
- Penne Pasta with MarinaraV
- **Select One:**
 - Sausage, Peppers & OnionsGF
 - Chicken Parmigiana
 - Lasagna with Meat, CheeseV or Vegetable FillingV
 - Stuffed Shells with Florentine SauceV♻️
- **Select One:**
 - Tiramisu
 - Cannoli

19.75 per guest

Add an additional entrée combination.....4.50 per guest

Taste of BombayGF

- Naan BreadV
- Cucumber RaitaVGF
- Vegetable KormaVGF
- Chana MasalaVGF
- Basmati RiceVGF
- Tandoori Spiced Chicken Breast with Grilled Tomato JamGF
- Sultani KheerVGF

20.50 per guest

Taste of San Juan

- Pan de Agua with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian DressingVGF
- Arroz con PolloGF
- Pernil with Arroz con GandulesVGF
- Fried PlantainsVGF
- Flan

18.50 per guest

Substitute Tres Leches CakeV.....3.50 per guest

Mediterranean Buffet

- Hummus with Pita TrianglesV
- Classic Greek Salad with VinaigretteVGF
- SpanakopitaV
- **Select One:**
 - Lemon-Oregano ChickenGF
 - Grilled Chicken with Tomato & FennelGF
 - Moroccan Beef
- Israeli CouscousV
- BaklavaV

20.00 per guest

Add an additional entrée.....6.00 per guest

Southern Comfort Buffet

- Mini Corn MuffinsV with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & ItalianV Dressings
- **Select One:**
 - Jack Daniels Marinated BBQ RibsGF
 - Fried Chicken
- Macaroni & Cheese
- Candied YamsVGF
- Collard GreensGF
- Pie selection:
 - AppleV, BlueberryV or PumpkinV served with Whipped Cream

20.50 per guest

Add an additional entrée.....5.50 per guest

Add Dairy Bar Vanilla Ice Cream♻️.....1.00 per guest

Themed Buffets

Asian Buffet

- Fried Vegetable Eggroll **V**
- Sweet & Sour, Hot Mustard & Soy Sauce
- Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing **V**
- **Select One:**
 - Stir-Fried Beef & Broccoli
 - Sesame-Orange Chicken
 - Vegetable Stir-Fry with Tofu **VGF**
 - Shrimp Lo Mein
- **Select One:**
 - Steamed Basmati Rice **VGF**
 - Vegetable Fried Rice **VGF**
- Fortune Cookies & Fresh Fruit Salad

17.50 per guest

Add an additional entrée.....5.00 per guest

Southwest Buffet

- **Select One:**
 - Cheese Enchiladas with Ranchero Sauce **V**
 - Chicken Fajitas with Peppers & Onions and Warm Flour Tortillas
 - Beef Fajitas with Peppers & Onions and Warm Flour Tortillas
 - Portabella Fajitas with Peppers & Onions and Warm Flour Tortillas **V**
 - Beef Tacos with Corn Taco Shells **GF**
- **Select One:**
 - Black Bean & Roasted Corn Salad **VGF**
 - Vegetarian Refried Beans **GF**

Served with:

- Lime and Cilantro Rice **VGF**
- Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa **VGF**
- Tri-Color Tortilla Chips **VGF**
- Sopaipilla with Chocolate Sauce **V**

18.50 per guest

Add an additional entrée.....5.00 per guest

Thanksgiving Year-Round Buffet

- Dinner Roll Assortment with Butter & Margarine
- Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette **VGF**
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing **V**
- **Select One:**
 - Candied Yams **VGF**
 - Broccoli Au Gratin **V**
 - Corn Casserole **V**
 - Glazed Carrots **VGF**
 - Sautéed Green Beans **VGF**
- Mashed Potatoes **VGF**
- Cranberry Orange Relish **VGF**
- Apple & Pumpkin Pie **V** with Whipped Topping

17.50 per guest

Add an additional side.....2.00 per guest

Island Luau Buffet

- Hawaiian Sweet Bread with Butter & Margarine **V**
- Mixed Greens Salad with Honey Ginger-Soy Dressing **VGF**
- Pineapple Coleslaw **VGF**
- **Select One:**
 - Teriyaki Glazed Chicken with Pineapple Mango Relish **GF**
 - Kalua Pork **GF**
 - Grilled Mahi Mahi with Tropical Salsa **GF**
- Crisp Vegetarian Spring Rolls **V**
- Sweet & Sour, Hot Mustard & Soy Sauce
- Sticky Rice **VGF**
- Fruit Filled Macaroons **V**

20.50 per guest

Add an additional entrée.....6.00 per guest

Barbecues

Barbecue Buffets

Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serveware & standard linens for the buffet. 20 Guest minimum.

Grill cook charges of 35.00 per cook per hour (including set up and tear down) will be assessed.

Dietary restrictions are subject to additional charges.

Backyard Barbecue

- ½lb Hamburgers with Buns^{GF}
- All-Beef Hotdogs with Rolls^{GF}
- Veggie Burgers^V with Buns (Available on Request)
- Condiments & Garnish:
 - Sliced American Cheese^{VGF}
 - Ketchup, Mustard & Relish^{VGF}
 - Lettuce, Sliced Tomato, Diced Onion & Pickle Spears^{VGF}

Select Two Sides:

- Baked Beans^{VGF}
 - Potato Salad^{VGF}
 - Pasta Salad^V
 - Coleslaw^{VGF}
 - Individual Bags of Assorted Kettle Chips
 - Watermelon^V
 - Lemonade, Sweetened Iced Tea & UConn Natural Spring Water^{♻️}
- 13.50 per guest**

Grilled Master Barbecue

Select Two Entrées:

- Grilled Rib Eye Steaks with Chimichurri Sauce^{GF}
- Grilled Jumbo Shrimp Skewers with Fresh Mango
- Grilled Vegetable Brochettes^V
- Grilled BBQ Boneless Chicken Breast & Thighs

Select Two Sides:

- Baked Beans^{VGF}
 - Potato Salad^{VGF}
 - Pasta Salad^V
 - Coleslaw^{VGF}
 - Mixed Greens Salad with Croutons, Ranch & Italian Dressings^V
 - Corn & Tomato Salad^{VGF}
 - Soft Rolls with Butter & Margarine
 - Watermelon Basket filled with Fresh Fruit Salad^{VGF}
 - Lemonade, Sweetened Iced Tea & UConn Natural Spring Water^{♻️}
- 26.00 per guest**

Southern Style Barbecue

Select Two Entrées:

- House Smoked Pulled Pork Shoulder
- House Smoked Beef Brisket
- House Smoked Pork Ribs
- House Smoked Pulled Chicken
- Grilled Portabella Mushroom Caps

Select Two Barbecue Sauces:

- Jack Daniels Whiskey BBQ Sauce^{GF}
- Mango & Habanero BBQ Sauce^{GF}
- Strawberry Balsamic BBQ Sauce^{GF}

Select Three Sides:

- Potato Salad^{GF}
 - Carolina Coleslaw^{GF}
 - Corn on the Cob^{GF}
 - Baked Beans^{GF}
 - Baked Macaroni & Cheese
 - Collard Greens^{GF}
 - Mini Corn Muffin with Butter & Margarine
 - Pecan Pie & Sliced Watermelon
 - Lemonade, Sweetened Iced Tea & UConn Natural Spring Water^{♻️}
- 22.00 per guest**

New England Clam Bake

- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine
- Steamed Clams with Drawn Butter^{GF}
- Steamed Lobster with Drawn Butter & Lemon Wedges^{GF}
- BBQ Chicken Boneless Breast & Thighs^{GF}

Select Two Sides:

- Coleslaw^{VGF}
 - Corn on the Cob^{VGF}
 - Boiled New Potatoes^{VGF}
 - Mixed Greens Salad with Croutons, Ranch & Italian Dressings^V
 - Apple Pie^V & Cherry Pie^V
 - Lemonade, Sweetened Iced Tea & UConn Natural Spring Water^{♻️}
- MARKET PRICE**

Enhance Our Barbecue

- Additional Entrée.....**3.50 per guest**
- Add Grilled Rib Eye Steak^{GF}.....**8.50 per guest**
- Add Grilled Shrimp Kabob.....**5.00 per guest**

- Add Sweet Italian Sausage^{GF}.....**2.50 per guest**
- Additional Sides.....**2.00 per guest**
- Substitute Strawberry Shortcake.....**2.00 per guest**

Custom Hot Buffet Selections

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch, one dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee☕, decaffeinated coffee☕, hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey. Upgrade to premium single use serviceware for an additional 2.00 per guest. Upgrade to china service for an additional 3.50 per guest. An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 5.00 per guest. Pricing includes service attendants.

20 Guest minimum. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

Select One House Salad

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Italian & Ranch DressingsV
- Mesclun Greens with Candied Pecans, Dried Cranberries & Balsamic VinaigretteVGF
- Baby Spinach with Feta Cheese, Red Onion, Kalamata Olives & Red Wine VinaigretteVGF
- Add a Second Salad Selection.....**2.00 per guest**

Select One Entrée

Poultry

Chicken Parmigiana.....	20.00 per guest
Chicken TeriyakiGF.....	20.00 per guest
Pineapple Ginger ChickenGF.....	20.00 per guest
Lemon Pepper Chicken with Lemon SauceGF.....	20.00 per guest
Chicken Chardonnay with Artichoke White Wine Sauce.....	22.50 per guest
Balsamic-Glazed Roast Chicken QuartersGF.....	24.00 per guest
Chicken Rollatini Filled with Spinach, Goat Cheese & Ham.....	26.00 per guest
Chicken VeroniqueGF.....	26.00 per guest
Chicken Saltimbocca with Sage Cream Sauce.....	26.00 per guest
Chicken Cordon Blue with Parmesan Cream Sauce.....	26.00 per guest
Herb Bread Stuffed Chicken with Gravy.....	26.00 per guest
Mediterranean Stuffed Chicken with Lemon Caper Sauce.....	26.00 per guest
Sliced Roast Turkey with Gravy & Cranberry SauceGF.....	18.00 per guest
• Chef Carved.....	35.00 per Chef per hour
Turkey Scallopini a la Picatta.....	22.00 per guest
Turkey & Sweet Potato Shepherd's PieGF.....	22.00 per guest

Custom Hot Buffet Selections

Beef, Veal & Pork

Classic Italian Lasagna.....	20.00 per guest
Meatloaf with Tomato Gravy.....	18.00 per guest
Beef Shepherd's Pie with Horseradish Mashed PotatoesGF.....	24.00 per guest
Beef BourguignonGF.....	26.00 per guest
Sliced Roast Sirloin with Burgundy Mushroom SauceGF.....	28.00 per guest
• Chef Carved.....	35.00 per Chef per hour
Sliced Roast Prime Rib Au Jus.....	30.00 per guest
• Chef Carved.....	35.00 per Chef per hour
Sliced Roast Mustard & Pepper Encrusted Tenderloin of Beef.....	32.00 per guest
• Chef Carved.....	35.00 per Chef per hour
Osso Buco Ragu with Gremolata.....	30.00 per guest
Veal Marsala.....	30.00 per guest
Moroccan LambGF.....	24.00 per guest
Sliced Roast Pork with Fennel & Cider GravyGF.....	22.00 per guest
• Chef Carved.....	35.00 per Chef per hour
Sliced Roast Pork with Fig & Port SauceGF.....	22.00 per guest
• Chef Carved.....	35.00 per Chef per hour

Seafood

Baked Stuffed Sole with Florentine Sauce.....	20.00 per guest
Roast Lemon Pepper CodGF.....	24.00 per guest
Moroccan-Style Tilapia with Cumin, Mango & CilantroGF.....	26.00 per guest
Braised HalibutGF.....	28.00 per guest
Mediterranean Style Braised SalmonGF.....	26.00 per guest
Salmon over Creamed Leeks with Apple Butter SauceGF.....	28.00 per guest
Crab Cakes with Tomato Jam.....	26.00 per guest
Cod Cakes with Lemony Tartar Sauce.....	26.00 per guest

Additional Entrée Selection...6.00 per guest

Select One Vegetarian Entrée:

- | | |
|--|---------------------------|
| • Baked Penne with Five CheesesV | • Vegetable LasagnaV |
| • Penne Broccoli AlfredoV | • Eggplant RollatiniV |
| • Penne NapolitanoV | • SpanakopitaV |
| • Pasta PrimaveraV | • Farfalle with ZucchiniV |
| • Penne with Sundried Tomatoes,
Spinach, Garlic & Olive OilVvgn | • Parsley-Almond PestoV |
| | • Jambalayavgn |

Select One Dessert from our Dessert Selections listed at the end of our Full Serve Selection