

Full Service Selections

Served meals include simple bud vase, standard house linen for your guest tables, china, flatware, glassware, dinner roll & artisan bread assortment with butter and margarine, salad, entrée with Chef's pairing of vegetable & starch to compliment, house dessert, iced water, locally roasted Omar coffee☿, decaffeinated coffee☿ & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges, local honey☿ & service staff for up to two hours on lunch events or three hours for dinner.

20 Guest minimum per entrée selection. 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.

Select One Salad

- Traditional Caesar Salad
- Mixed Greens Salad Tossed with Vinaigrette & Croutons **V**
- Mesclun Greens, Candied Pecans & Dried Cranberries Tossed in Balsamic Vinaigrette **VGF**

Premium Selections

Additional \$2.00 per guest

- Fennel, Sunchoke & Apple Salad with Apple Cider Vinaigrette **VGF**
- Granny Smith Apples, Julienne Celery & Belgian Endive with Honey Dijon Dressing **VGF**
- Boston Bibb with Sliced Roasted Almonds, Mandarin Oranges, Red Onion & Citrus Vinaigrette **GF**
 - Romaine Wedge with Bacon & Blue Cheese Vinaigrette
 - Arugula with Tomato & Cucumber Juice **VGF**
- Mixed Greens, Pecans, Braeburn Apples & Sweet Cream Vinaigrette with Shaved Sharp Cheddar **VGF**
 - Tatsoi & Spinach with Shredded Carrots, Julienne Nori & Sesame Ginger Dressing **VGF**

Select One Entrée

If selecting multiple entrees to offer your guests, higher price prevails

Poultry

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| Orange Picatta Chicken \$25.00 per guest | Chicken Florentine en Croute with Florentine Sauce \$30.00 per guest |
| Pan-Seared Breast of Chicken with Citrus-Olive Relish GF \$25.00 per guest | Breast of Chicken Stuffed with Dried Apricot, Raisins, Mushrooms & Spinach with Cider Glaze \$29.00 per guest |
| Chicken Chardonnay with White Wine Artichoke Sauce \$25.00 per guest | Artichoke & Parmesan Stuffed Chicken with Parmesan Cream \$29.00 per guest |
| Chicken Miraboux with White Wine & Lemon Jus \$25.00 per guest | Sun-Dried Tomato Basil Stuffed Chicken with Basil Cream \$29.00 per guest |
| Apple & Brie Stuffed Breast of Chicken GF with Cider Glaze ☿ \$29.00 per guest | Chicken Oscar \$31.00 per guest |
| Herb Bread Stuffed Chicken Breast with Gravy \$29.00 per guest | |
| Mediterranean Stuffed Chicken with Lemon Caper Sauce \$29.00 per guest | |

Full Service Selections

Beef, Veal, Lamb & Pork

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| Balsamic Flank Steak with Chimichurri GF \$26.00 per guest | Beef Tenderloin, Spinach Pinwheel with Burgundy Wine Sauce \$36.00 per guest |
| Teriyaki Strip Steak GF \$26.00 per guest | Bacon Wrapped Pork Medallions GF with Cider Reduction  \$23.50 per guest |
| Roast Sirloin with Burgundy Wine Sauce GF \$31.00 per guest | Apple Stuffed Pork Loin with Maple Pepper Glaze  \$23.50 per guest |
| Filet of Beef Au Poivre with Cognac Demi Glace GF \$33.00 per guest | Pork Chops with Bourbon-Peach Sauce GF \$25.00 per guest |
| Beef Tournedos with Wild Mushroom Ragout GF \$33.00 per guest | Roast Rack of Lamb GF with Fresh Herbs and Pinot Noir Jus \$36.00 per guest |
| Roast Tenderloin with Gorgonzola Butter GF \$35.00 per guest | Veal Cutlet Stuffed with Fontina Cheese & Prosciutto with Bordelaise Sauce \$41.00 per guest |
| Roast Prime Rib of Beef au Jus GF \$36.00 per guest | |

Seafood

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| Baked Stuffed Sole Florentine \$23.50 per guest | Spicy Asian Roasted Halibut GF \$36.00 per guest |
| Orange Soy Glazed Salmon GF \$28.50 per guest | Roasted Halibut with Pesto Butter GF \$36.00 per guest |
| Baked Salmon with Mascarpone & Spinach \$31.00 per guest | Lemon Herb Cod with Crumb Topping \$27.00 per guest |
| Pan Roasted Arctic Char with Champagne Beurre Blanc GF \$36.00 per guest | Herb Roasted Sea Bass with Thai Basil, Grapefruit & Citrus Glaze GF \$36.00 per guest |
| Macadamia Crusted Mahi Mahi with Mango Salsa GF \$28.50 per guest | |

Duet

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| Shrimp & Scallop Scampi over Filet of Beef GF \$41.00 per guest | Orange Picatta Chicken & Orange Soy Glazed Salmon \$41.00 per guest |
| Roasted Beef Sirloin & Baked Stuffed Shrimp with Drawn Butter & Lemon \$41.00 per guest | Teriyaki Strip Steak & Arctic Char with Lemon GF \$51.00 per guest |
| Seared Scallops with Lemon & Honey Soy Glazed Roast Statler Breast of Chicken GF \$41.00 per guest | Roasted Sea Bass & Petit Filet with Bordelaise \$46.00 per guest |

Full Service Selections

Vegetarian

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| Stuffed Shells  with Florentine Sauce V \$19.00 per guest | Eggplant, Tomato & Goat Cheese Napoleons VGF \$25.00 per guest |
| Boursin Cheese & Spinach Stuffed Portabella VGF \$23.00 per guest | Roast Acorn Squash Filled with Vegetable Couscous VGF \$25.00 per guest |
| Striped Ravioli  with Sundried Tomato Pesto V \$21.00 per guest | Vegetable Wellington with Roasted Red Pepper Coulis V \$25.00 per guest |
| Savory Vegetable Pot Pie (Individual) V \$25.00 per guest | Spinach & Mushroom Lasagna Roll-ups with Gorgonzola Cream V \$25.00 per guest |
| Zucchini Pancakes with Tomato Confit VGF \$25.00 per guest | |
| Ricotta Stuffed Eggplant V \$25.00 per guest | |


Dessert Selections

Select One House Finale

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| Angel Food Cake with Berries | Chocolate Mousse Cake with Chocolate Drizzle |
| New York Cheesecake with Strawberries | Double Chocolate Layer with Fresh Berries |
| Peachy Lemon Cake with Whipped Topping | Tiramisu Torte with Coffee Caramel Sauce |
| Warm Apple Strudel with Caramel Sauce & Cinnamon Crème | Seasonal Trifle |
| Carrot Cake | Gourmet Cookies, Lemon Bars & Macarons |
| Apple Crisp | |

Premium Selections

Additional \$3.00 per guest

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| Warm Apple Blossom with Caramel Sauce & Cinnamon Crème | Chocolate Pecan Tart with Chocolate Drizzle, Whipped Topping & Mint |
| Chocolate Bread Pudding with Bourbon Caramel Sauce | Chocolate Mousse Trilogy with Raspberry Coulis & Mint |
| Berry Bliss Cake | Seasonal Berries with Champagne Sabayon GF |
| Bananas Foster GF over UConn Dairy Bar Vanilla Ice Cream GF  | Seasonal Mini Dessert Trio GF |
| | Individual Chocolate Fondue with Strawberries & Pound Cake (100 guest maximum) |