RECEPTION PACKAGES

Reception Packages and Hors d’oeuvre Platters are designed to be buffet style with service for up to two hours on single use service-ware.

*Upscale plastic-ware for an additional 1.50 per guest.
*Upgrade to china service for an additional 2.00 per guest.
20 guest minimum

Dietary restrictions are subject to additional charges.

PACKAGES

“HUSKY” PACKAGE
• Domestic Cheese Board with Assorted Crackers V
• Garden Vegetable Display with Ranch Dip vgn GF

6.00 per guest

“UCONN” PACKAGE
• Tuscan Antipasto Platter GF
• Gourmet Cheese Display V
• Sliced Baguettes and Crackers Assortment, Flatbread Crackers

9.00 per guest

“JONATHAN” PACKAGE
• Spinach Dip in Bread Boule with Tri-Color Tortilla Chips & Sliced Baguettes V
• Chilled Shrimp Cocktail Display with Lemon & Cocktail Sauce VGF
• Grilled Marinated Vegetable Crudité VGF

11.00 per guest

*Add a Seasonal Fresh Fruit Display to any package for an additional 3.00 per guest

PLATTERS & DISPLAYS

SEASONAL FRESH SLICED FRUIT PLATTER VGN
Mini (serves 8) 24.00 per platter
Small (serves 20) 60.00 per platter
Large (serves 50) 150.00 per platter

GARDEN VEGETABLE DISPLAY WITH RANCH DIP VGF
Mini (serves 8) 20.00 per platter
Small (serves 20) 50.00 per platter
Large (serves 50) 125.00 per platter

GRILLED MARINATED VEGETABLE CRUDITÉ WITH ROASTED RED PEPPER AIOLI VGF
Small (serves 20) 60.00 per platter
Large (serves 50) 150.00 per platter

TUSCAN ANTIPASTO WITH SLICED BAGUETTES
Fresh Mozzarella, Provolone Cheese, Salami, Prosciutto, Capicola, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Giardiniera & Imported Olives & Flatbread Crackers.
Small (serves 20) 120.00 per platter
Large (serves 50) 300.00 per platter

ALL PRICES SUBJECT TO CHANGE
PLATTERS & DISPLAYS

MIDDLE EASTERN MEDLEY v
Pita Triangles, Hummus & Baba Ghanoush
$75.00 per order (serves 25)
• Add Mixed Olives 15.00 per pound vgr GF
• Add Tabouli 12.00 per pound vgn GF

TORTILLA CHIPS
(Serves 25)
• With Salsa 32.00 per platter VGF
• With Mexican Layer Dip 62.00 per platter VGF
• With Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa) 62.00 per platter

KETTLE CHIPS WITH ONION DIP v
40.00 per order (serves 25)

SOFT PRETZELS WITH YELLOW MUSTARD vgr
22.00 per dozen (two dozen minimum)

SPINACH DIP IN A BREAD BOULE, TRI-COLOR TORTILLA CHIPS & SLICED BAGUETTES v
75.00 per order (serves 25)

HOT ARTICHOKE DIP IN A BREAD BOULE WITH PITA CHIPS & SLICED BAGUETTES v
100.00 per order (serves 25)

BAKED BRIE EN CROUTE WITH SLICED BAGUETTES v
Choice of Raspberry, Apricot, Local Honey or Plain
100.00 per order (serves 25)

SMOKED SALMON DISPLAY
(SHOWN DECONSTRUCTED)
Imported Smoked Salmon with Red Onion, Chopped Eggs, Capers, Diced Tomatoes, Whipped Cream Cheese & Pumpernickel
10.00 per person (10 person minimum)

JUMBO CHILLED SHRIMP COCKTAIL DISPLAY GF
Lemon Wedges & Traditional Cocktail Sauce
75.00 per order (50 pieces)

AFTERNOON SNACKS
(PRE-PACKAGED)

- Sabra Hummus Cups with Pretzel Chips 3.95 v
- Smartfood Popcorn 1.75 VGF
- Rolled Gold Pretzels 1.75
- Ms. Vickie’s Potato Chips 1.75 VGF
- Kellogg's Rice Krispie Treats 1.50 VGF
- Planter’s Trail Mix 1.75 VGF
- Nature Valley Granola Bars 1.75 v
- Kind Bar 2.00 v
- Stoneyfield Yogurt Cups 2.25 v
- Assorted Candy Bars 1.50 v
  • Hershey Bars, M&M’s, Reese’s Peanut Butter Cups, Snickers
- Individually Wrapped Large Chocolate Chip Cookies 2.00
- Assorted Fresh Fruit (not packaged) 1.75 vgr GF
**CHEESE BOARDS & DISPLAYS**

**DOMESTIC CHEESE BOARD WITH ASSORTED CRACKERS**
- Pepper Jack • Cheddar • Swiss • Muenster
Small (1/2 lb. of each cheese/serves 15) **45.00 per platter**
Large (1 lb. of each cheese/serves 30) **90.00 per platter**

**GOURMET CHEESE DISPLAY WITH ASSORTED CRACKERS & SLICED BAGUETTES**
- Gorgonzola • Dill Havarti • Smoked Gouda • Peppered Chevre
Small (1/2 lb. of each cheese/serves 15) **60.00 per platter**
Large (1 lb. of each cheese/serves 30) **120.00 per platter**

**NEW ENGLAND CHEESE BOARD**
Approximately 5 lbs. of New England assorted cheeses.
- **Bleu**: Great Hill, MA
- **Smoked Gouda**: Smith’ Farm, MA
- **Sharp Cheddar**: Pineland Farms, ME
- **Salsa Jack**: Pineland Farms, ME
- **Brie**: Blythedale Farms, VT
- **Goat Cheese**: Vermont Butter & Cheese Creamery, VT
Served with Assorted Crackers, Flatbread Crackers & Local Honey, garnished with Fresh & Dried Fruit **180.00 per board (serves 30)**

**CONNECTICUT LOCAL CHEESE BOARD**
Approximately 5 lbs. of Local Connecticut assorted cheese. Available varieties from the following farms:
- Beltane Farm Goat Cheeses & Feta, Lebanon, CT
- Cato Corner, Colchester CT
- Oak Leaf Dairy, Lebanon, CT
- Mystic Cheese Co., Mystic, CT
Served with Assorted Crackers, Flatbread Crackers & Local Honey, garnished with Fresh & Dried Fruit **250.00 per board (serves 30)**

**CARVING STATIONS**

25 Guest minimum (1 Chef per station for two hours 80.00)

**CHEF CARVED PIT HAM**
Glazed Ham carved to order, served with Honey Dijon & Horseradish Mustard with Petite Rolls **7.00 per guest**

**CHEF CARVED ROASTED TURKEY BREAST**
Slow Roasted Turkey Breast carved to order, served with Cranberry Orange Relish, Cranberry Aioli & Honey Dijon with Petite Roll **7.00 per guest**

**CHEF CARVED BEEF SIRLOIN**
Oven Roasted Beef Sirloin carved to order, served with Horseradish Aioli with Petite Rolls **9.00 per guest**

**CHEF CARVED COFFEE RUBBED BEEF TENDERLOIN**
Coffee Rubbed & Grilled Beef Tenderloin carved to order & served with Guinness Glazed Onions on Ciabatta Rolls **12.00 per guest**

**CHEF CARVED HOUSE SMOKED BEEF BRISKET**
Hardwood Smoked Beef Brisket carved to order with both Peach Habañero BBQ Sauce & Balsamic Strawberry BBQ Sauce, served with a Carolina Coleslaw with Sour Dough Rolls **9.00 per guest**

**FIVE FOOT SUB SANDWICH**

Select from:
- Italian (Ham, Salami, Capicola, Provolone, Lettuce, Tomato, sliced Red Onion & topped with Red Wine Vinaigrette)
- Turkey with Pepper Jack, Lettuce & Tomato
- Roast Beef with Provolone, Lettuce & Tomato
- Hummus, Cucumber, Shredded Carrots, Red Pepper & Feta Cheese
- Muffuletta (Salami, Ham, Capicola, Mozzarella, Provolone topped with an Olive Spread) **160.00 per Sub (80 pieces)**
## INDIVIDUAL HORS D’OEUVRES

Individual Hors d’oeuvres are designed to be buffet style with service for up to two hours on single use serviceware.

All Hors d’oeuvres are priced by the dozen, minimum two dozen per item unless otherwise noted.

*Upgrade plastic-ware for an additional 1.50 per guest.

*Upgrade to china service for an additional 2.00 per guest.

Dietary restrictions are subject to additional charges.

### FROM THE SEA

- **Served Hot** -
  - Mini Crab Cakes with Lemon Aioli  **25.00**
  - Coconut Shrimp with Sweet Chili Sauce  **21.00**
  - Sesame-Crusted Salmon on a spoon with Wasabi Sauce  **25.00 GF**
  - Jumbo Lump Crab-Stuffed Crimini Mushrooms  **25.00**
  - Scallops in Bacon with Maple Pepper Glaze  **28.00**

- **Served Cold** -
  - Grilled Tequila Lime Shrimp  **28.00 GF**

### FROM THE EARTH

- **Served Hot** -
  - Florentine Stuffed Crimini Mushroom Caps  **21.00**
  - Vegetable Curry Samosas with Tamarind Chutney  **21.00**
  - Roasted Eggplant & Tomato Crisp  **28.00**
  - Caramelized French Onion Tartlet  **21.00**
  - Assorted Mini Quiche  **21.00**
  - Brie & Raspberry Almond Phyllo  **25.00**
  - Smoked Gouda Arancini with a Red Pepper Aioli  **25.00**
  - Spanakopita Flowers  **28.00**
  - Edamame Dumpling with Sesame Ginger Sauce  **21.00**

- **Served Cold** -
  - Cucumber Cups with Red Pepper Hummus  **21.00**
  - Caprese Skewers with a Balsamic Glaze  **25.00 VGF**

### FROM THE LAND

- **Served Hot** -
  - Beef Empanadas with Sour Cream  **25.00**
  - Grilled Korean Bulgogi Beef Skewers  **25.00**
  - Petite Beef Wellington  **28.00**
  - Dijon Chicken Puff Pastry  **25.00**
  - Beef Franks en Croute with Spicy Brown Mustard  **21.00**
  - Grilled Korean Bulgogi Chicken Skewers  **25.00 GF**
  - Chicken & Asiago Cheese Blossoms  **21.00**

- **Served Cold** -
  - Proscuitto and Melon Skewers  **21.00**
  - Beef Tenderloin Crostini with Bleu Cheese Horseradish Aioli  **28.00**
  - Balsamic Glazed Chicken Crostini  **28.00**

### Buffet Hors d’oeuvres

- **Buffalo Chicken Wings**  **GF**
  - Bleu Cheese Dip, Carrots & Celery Sticks
  - 50 Wings  **90.00**

- **Chicken Tenders**
  - Choice of Two Dips: Sweet & Sour, Honey Mustard or Barbeque
  - 25 Pieces  **45.00**

- **Cheeseburger Sliders**
  - Served with Condiments
  - 50 Pieces  **150.00**

- **Cocktail Meatballs**
  - (all Beef)
  - Marinara, Stroganoff or Teriyaki
  - 50 Pieces  **40.00**

- **Fried Vegetable Pot Stickers****V**
  - Served with Sweet & Sour, Hot Mustard
  - 50 Pieces  **80.00**
BARTENDER FEES
• A Bartender fee of $35.00 per hour per bartender for the length of your event will be charged for all bars. 
  (Set-up & tear down included) 
• Full Bars below 50 guests will incur an additional fee of $100 for set up 
• 2 Hours Minimum for bar.

STANDARD BAR STAFFING
• One (1) Bartender per seventy-five (75) guests for Beer & Wine Bar 
• One (1) Bartender per fifty (50) guests for Full Bar 
• Additional Bartenders added per client request will be charged accordingly.

HOSTED BARS

HOSTED BEER AND WINE BAR
A selection of Local, Domestic, and Imported Beers and Wines with Non Alcoholic Drinks. 
Beer $5.50/Wine $6.75/Non-Alcoholic Drinks (Soda, Water, Fruit Juice) $2.00 

Hosted Full Bar Includes: 
Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths with a Selection of Local, Domestic, 
& Imported Beers and Wines with Non- Alcoholic Drinks. 

HOSTED LIQUOR PRICING
Consumption charged per drink 
Single Liquor 6.00 • Beer 5.50 • Double Liquor 7.50 • Wine 6.75 • Martini 9.00 
Non-Alcoholic Drink (Soda, Water, Fruit Juice) 2.00 
6.35% Sales Tax not included on Hosted Bars. 

CASH BARS

CASH BEER AND WINE BAR
A selection of Local and Domestic Beers, Wines, and Non-Alcoholic Drinks. 
Beer 6.00 • Wine 7.00 • Non-Alcohol Drinks 1.75 (Soda, Water, Fruit Juice) 

CASH FULL BAR
Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths & a selection of local Beer & Wines, 
& Non Alcoholic Drinks. 
Single Liquor 6.50 • Double Liquor 8.00 • Martini 9.50 • Wine 7.00 • Beer 6.00 • Non-Alcohol Drinks 2.00 
Priced per drink, 6.35% sales tax included. 

Miscellaneous
• Wine Service during dinner is based on consumption by the bottle. 
• Specialty Drinks are available at additional charges. 
• Bar Service without food served will accrue an additional $1.00 per person, minimum charge of $50.00.