



## BANQUET DINNER MENU

### APPETIZERS

- Mini Crab Cakes with Roasted Garlic Aioli • \$7.50
- Chilled Jumbo Shrimp • \$8.50
- New England Clam Chowder • \$4.50
- Caesar Salad • add \$2.50

### ENTREES

served with garden salad • vegetable of the day  
potato or rice pilaf • warm rolls & butter • coffee, tea, decaf

**CHICKEN CORDON BLEU • \$19**  
supreme sauce

**TRADITIONAL STUFFED BREAST OF CHICKEN • \$19**  
pan gravy

**GRILLED CHICKEN TERIYAKI • \$19**  
thai carrot slaw

**BAKED NEW ENGLAND COD • \$24**  
sherry-lemon butter

**GRILLED TOP SIRLOIN • \$24**  
roasted shallot-gorgonzola butter

**MEDITERRANEAN GRILLED SALMON • \$24**  
roasted tomatoes, roasted red peppers, artichokes, capers

**STUFFED JUMBO SHRIMP • \$24**  
crabmeat stuffing, lobster sauce

**CRABMEAT STUFFED FILLET OF SOLE • \$24**  
lobster-chive sauce

**PRIME RIB OF BEEF AU JUS • \$30**  
boneless, slow roasted • *minimum 15 orders*

**STEAK & SHRIMP • \$30**  
top sirloin and stuffed shrimp

**FILET MIGNON • \$38**  
red wine demi glace

**NEW YORK SIRLOIN • \$36**  
roasted shallot-gorgonzola butter

Dinner prices are a la carte

All Food & Beverage charges subject to 15% gratuity and CT State Sales Tax  
Prices valid through December 31, 2009

