



BANQUET DINNER BUFFET

≈ MENU I ≈

SALAD

served with warm rolls & butter
select 1

garden salad
vegetable crudites

ENTREE

select 3

sliced grilled flank steak
mushroom demi-glace

sauteed breast of chicken
champagne, portobello mushrooms and thyme

stuffed loin of pork
granny smith apple-italian sausage stuffing

baked new england cod
sherry-lemon butter

grilled chicken teriyaki
thai carrot slaw

crabmeat stuffed fillet of sole
lobster-chive sauce

stir fry chicken
boneless chicken breast with ginger, soy and vegetables

VEGETABLE

select 1

sauteed green beans amandine
vegetable of the day

STARCH

select 1

oven roasted red bliss potatoes
flavored with rosemary

rice pilaf

DESSERT

select 1

served with coffee, tea & decaf

warm apple crisp

carrot cake

\$29.00 per person

All Food & Beverage charges subject to 15% gratuity and CT State Sales Tax

Prices valid through December 31, 2009





BANQUET DINNER BUFFET ≈ MENU II ≈

SALAD

served with warm rolls & butter
select 1

garden salad caesar salad field greens salad

ENTREE

select 3

crabmeat stuffed fillet of sole
lobster chive sauce

mediterranean grilled salmon
roasted tomatoes, roasted red peppers,
artichokes and capers

pepper crusted beef sirloin
shallot-red wine demi glace

sliced roast pork tenderloin
apple demi-glace

stir fry chicken
boneless chicken breast
with ginger, soy and vegetables

stuffed jumbo shrimp
crabmeat stuffing, lobster sauce

VEGETABLE

select 1

sautéed green beans amandine
vegetable of the day

PASTA

select 1

pasta primavera
penne with pesto cream

STARCH

select 1

oven roasted red bliss potatoes
flavored with rosemary
rice pilaf

DESSERT

select 1

served with coffee, tea & decaf
warm apple crisp carrot cake

\$35.00 per person

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

