

## THEMED MENUS

### Italian

Antipasto salad to include: tossed salad, Genoa salami, Capicola, hot cherry peppers, Provolone & Mozzarella cheeses, marinated mushrooms, artichoke hearts, olives, & tomatoes & basil olive oil vinaigrette

### Choice of two pastas:

Penne, Bowtie, Cavatelli or Fusilli

### Choice of two sauces:

Pesto cream, Bolognese, Primavera, Marinara, Alfredo & red or white clam sauce

Scrod Oreganata

Chicken Parmesan

Garlic bread

Assorted Italian pastries

Coffee, tea & decaf

**\$35.00pp**

### All American BBQ

Tossed garden green salad

Fresh fruit salad

Macaroni salad

Potato salad

Coleslaw

Barbeque chicken

Hamburgers & cheeseburgers

Hot dogs

Corn on the cob

Homemade apple pie

Assorted cookies & brownies

Rolls & appropriate condiments

Coffee, tea & decaf

**\$35.00pp**

### New England Clam Bake

Fresh Fruit Salad

New England Clam Chowder

Fresh Steamers with broth

(1) 1 lb. Lobster with lemon & butter (per person)

Petit Filet Mignon

Barbeque Chicken

Corn on the Cob

Baked potatoes with sour cream, bacon bits, & shredded cheese

Corn Bread & butter

Berry Cobbler with Vanilla ice cream

Coffee, tea & decaf

### MARKET PRICE

### Fall / Winter Dinner Buffet

Butternut squash bisque

Apple walnut Waldorf salad

Mixed greens salad with dried cranberries, candied walnuts, crumbled Gorgonzola cheese & champagne vinaigrette dressing on the side

Warm rolls & butter

Pumpkin ravioli with sage cream sauce

Sliced roast turkey over cornbread stuffing with cranberry relish on the side

Savory roasted pork loin with apple pan gravy

Glazed carrots

Mashed potatoes

Assorted fall-themed desserts

(to include warm apple crisp & mini pastries)

Coffee, tea & decaf

**\$40.00pp**

\*\*\*These menus require a minimum of 25ppl  
add \$5.00pp for groups under 25ppl

Chef's Attendant Fee **\$85.00**

Please add an 18% service charge & CT state tax to all prices. All prices subject to change