



SIMSBURY 1820 HOUSE

BANQUET MENUS

731 Hopmeadow Street
Simsbury, Connecticut 06070
860.658.7658



BREAKFAST BUFFET

A selection of chilled juices on ice

Assorted, sliced fresh fruit with yogurt dip

Country fresh scrambled eggs

Crisp bacon, grilled sausage and ham

Freshly baked danish, breakfast breads, butters and jams

Assorted cold cereal

Coffee (regular and decaffeinated) and tea

15.00

Minimum 30 people

ADDITIONAL ITEMS AVAILABLE

Cheese Blintzes with Blueberry Sauce

2.75/person

Amaretto French toast with maple syrup

2.75/person

Please add an 18% service charge and CT state sales tax to all prices.
All prices subject to change. A Room Rental Fee will be applied.

Please add 3.00/person for 15-29 people



MENU SELECTION

The enclosed menus are merely a guideline and are by no means the limitations of our Chef. Your catering executive will be happy to discuss customized events that may be more suitable for your individual group. Please submit your menu decisions four weeks prior to the event.

BEVERAGES

The enclosed bar and wine menus suggest the available options The Simsbury 1820 House can offer.

Specialty wines may be requested and every effort will be made to accommodate you. Due to the Connecticut State Liquor Commission regulations, liquor cannot be brought into the hotel from outside sources.

AUDIO VISUAL REQUIREMENTS

Your catering representative will be able to assist you in the rental of audio visual needs.

SPECIALTY ITEMS

The Simsbury 1820 House staff has the capability to create gourmet menus tailored to your group; ethnic buffets, ice sculptures and much, much more. Recommendations for accompanying services, such as bands, photographers, and florists are also available.

DIRECT BILLING

Any type of credit arrangements must be made well in advance of a scheduled function to ensure approval. Your catering representative will assist you in procuring the required application form.

GUARANTEES

Final guarantees for any planned food and/or beverage function must be submitted to the Catering Office 7 business days in advance. The preliminary suggested number of guests will be used as a minimum for groups that do not contact The Simsbury 1820 House within the specified time frame.



GOURMET COFFEE STATION

Coffee (regular and decaffeinated)

An assortment of herbal teas and hot chocolate

Assorted flavored Italian syrups

Shaved chocolate, orange and lemon zest

Cinnamon sticks, nutmeg and fresh whipped cream

4.50/person

STANDARD COFFEE STATION

Coffee (regular and decaffeinated)

An assortment of herbal teas

Hot chocolate

2.50/person

VIENNESE TABLE

An assortment of mini pastries & chocolate covered strawberries

Assorted pies, cakes & tortes

Mini tartlettes and freshly baked cookies

7.50/person

CARVING STATION

Baked Ham

6.25

Fresh Roasted Turkey Breast

6.00

Roasted Top Round

7.50

Roasted Prime Rib of Beef

(minimum of 30 people)

9.00

Stuffed Roast Pork Loin

7.00

Roast Pork Loin

6.50

All above items will be accompanied by dinner rolls and appropriate condiments

PASTA STATION

Chef's choice of pasta with:

Fresh tomato and basil sauce

Fresh garlic and Parmesan cream sauce

Pesto Cream Sauce

9.95

Served with Parmesan cheese and garlic bread

Please note that a Chef attendant fee of 75.00 + tax will be added.

Above pricing is on a per guest basis.

Please add an 18% service charge and CT state sales tax to all prices. Prices subject to change.



BUFFET LUNCH

SALAD

Please choose two:

Mixed field greens tossed with Parmesan
Peppercorn dressing

Traditional Caesar salad

Seasonal fruit salad

Pasta salad

Potato salad

Served with warm rolls and honey butter

VEGETABLES & STARCHES

Please choose two:

Sautéed Seasonal Vegetables

Roast Potatoes

Rice Pilaf

Pasta with Tomato & Basil

Scallop Potatoes

ENTREES

Please choose two:

Seared Salmon served with a dill Beurre Blanc

Grilled Breast of Chicken served in a marinated mushroom & diced tomato sauce

Roasted, sliced Top Round served with a hunter sauce

Sliced & marinated flank steak with a caramelized red onion sauce

Smoked Country Pit Ham with a fruit glaze

Roasted vegetables with a garlic parmesan cream sauce

~Chef's Selection of Dessert ~

~Coffee & Tea Service~

26.95/person
Minimum of 25 guests

Please add an 18% Service Charge and CT state sales tax to all prices
All prices subject to change. A room rental fee will be applied.



BANQUET DINNER

APPETIZERS

Please choose one:

- Chef's selection of seasonal soup
- Melon and Prosciutto
- Pasta (with a choice of one sauce)
- Porcini Mushroom Cream Sauce
- Tomato & Fresh basil Marinara
- Garlic Parmesan Cream with roasted vegetables
- Fresh seasonal fruit with Sorbet
- Crab & Salmon Cake* additional 3.00/person
- Grilled Shrimp Pancetta** additional 4.00/person
- Chilled Shrimp Cocktail** additional 4.00/person

SALAD

Please chose one:

- Mixed Field Greens
- Mixed greens tossed in a sherry shallot dressing
- Caesar Salad
- Romaine lettuce tossed with a traditional Caesar dressing, garnished with Parmesan cheese and garlic croutons
- Spinach Salad*
- Served with a warmed bacon, red onion, and orange walnut vinaigrette
- * additional 1.00/person

ENTREES

Please choose two:

- Chicken Laurel
- Roasted breast of chicken topped with sun-dried tomatoes, artichoke hearts and garlic cream sauce
- 29.75
- Grilled Atlantic Salmon
- Served with a roasted garlic apricot glaze
- 33.25
- Grilled Fresh Swordfish
- Topped with a Maitre D' hotel butter
- 36.50
- Grilled New York Sirloin
- With a Horseradish Demi-glaze or Gorgonzola Butter
- 36.75
- Grilled Filet Mignon & Shrimp
- Topped with a green peppercorn & port wine brandy cream sauce
- 40.95
- Spice Encrusted Pork Loin
- Served with a fennel demi-glaze
- 29.75
- Grilled Veal Chop
- With a port wine demi-glaze
- 39.95
- Pan Seared Duck Breast
- Served with a bing cherry port wine reduction
- 37.95
- Vegetarian Crepe
- Sautéed sweet potatoes, sun-dried tomatoes, roast peppers, garlic and caramelized onions, wrapped in a crepe.
- The crepe is served over a vegetable noodle cake
- 28.75

Chef's Choice of Seasonal Dessert

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BEVERAGE SERVICE

NAME BRANDS	NAME BRANDS	PREMIUM BRANDS	PREMIUM BRANDS
Smirnoff Vodka	Imported Beer 4.50	Absolut Vodka	Imported Beer 4.50
Bacardi Rum/Captain Morgan		Myer's Rum	
Seagram's 7 Whiskey	Domestic Beer 4.00	Seagram's VO Whiskey	Domestic Beer 4.00
Old Grand Dad Bourbon		Jack Daniels	
Dewar's Scotch	House Wine (red, white & blush) 6.50	Johnny Walker Red Scotch	House Wine (red, white & blush) 6.50
Beefeater Gin		Tanqueray Gin	
Coffee Liquor Decafé	Soda & Juice 2.00	Kahlua	Soda & Juice 2.00
Amareto Flavored Liquor 6.00/drink	Cordials 8.00	Amareto Di Sorono 7.50/drink	Cordials 8.00

CASH BAR

Cocktails 6.00
Domestic Beer 4.25
Imported Beer 4.75
House Wine (red, white & blush) 6.50
Soda & Juice 2.25
Cordial 8.00
Rocks 6.00

*Note: Premium Cash Bar
add 1.50 per cocktail

HOSTED PACKAGE BAR

One hour unlimited bar serving name brand cocktails, beer and wine 12.50 Serving premium brand 14.00
Each additional hour 6.00 Name brand 7.50 Premium brand
Cordials on bar 3.50 additional per hour
Minimum of 30 guests, bartender charges included
Fruit Punch 25.00/gallon Mimosa Punch 45.00/gallon

BARTENDER FEE

75.00 + Bartender Fee
30.00 Cocktail waitress fee (max 20ppl)

PORTABLE BAR SET-UP FEES

Beer, Wine & Soda 175.00+
Full Bar 225.00+

Please add an 18% service charge and CT state sales tax to all prices. (With exception of the cash bar prices).
All prices are subject to change. The Simsbury 1820 House strictly adheres to a no shot policy!



DINNER BUFFET

SALAD

Please choose two:

Mixed Field Greens tossed with
parmesan peppercorn dressing

Traditional Caesar Salad

Seasonal Fruit Salad

Pasta Salad

Potato Salad

PASTA (Chef's choice)

SAUCES

Please choose one:

Tomato Basil, Garlic Cream, Pesto Cream Sauce

VEGETABLE AND STARCHES

Please choose two:

Sautéed seasonal vegetables

Roasted potatoes

Rice Pilaf

Scallop potatoes

ENTREES

Please choose three

Poached Salmon served with citrus pink peppercorn sauce

Grilled Chicken served in a marinated mushroom and diced tomato sauce

Roasted breast of chicken topped with sun-dried tomatoes, artichoke hearts and garlic cream sauce

Roasted sliced Top Round served with Hunter Sauce

Sliced and marinated flank steak with caramelized red onion sauce

Smoked Country Pit Ham with fruit glaze

Chef's Choice of Dessert

Coffee and Tea Service

38.95/person
Minimum of 25 Guests

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



HORS d' OEUVRES AND DISPLAYS

HOT HORS D' OEUVRES

Per 100 Pieces
25 piece minimum

Chorizo Empanadas
240.00

Brie with Raspberry & Almonds in Phyllo
185.00

Tempura Chicken with Lemon Ginger Dipping Sauce
150.00

Sesame Chicken Satay with Warm Peanut Dipping Sauce
180.00

Vegetable Quiche
140.00

Cheese Puffs
145.00

Shrimp Scampi in Puff Pastry
Market Price

Mini Beef Wellington
250.00

Boursin Cheese Stuffed Mushrooms
165.00

Seafood Stuffed Mushrooms
165.00

Scallops Wrapped in Bacon
170.00

Smoked Salmon Phyllo Flowers
140.00

Spinach & Artichoke Florettes
150.00

COLD HORS D' OEUVRES

Per 100 Pieces
25 piece minimum

Shrimp Cocktail
Market Price

Smoked Salmon Mousse on Cucumber Rounds
160.00

Stuffed Cherry Tomato with an Herbed Boursin Cheese
200.00

STATIONARY DISPLAYS

Baked Brie with a dried fruit and apricot glaze
50.00/ 1 piece

Domestic Cheese and Crackers garnished with fresh fruit
125.00/ 40 people

Vegetable Crudite served with an herbed dip
100.00 / 40 people

Antipasto- A grand Italian style display with assorted meats
8.25/person

Antipasto- A vegetarian display with a balsamic vinaigrette
5.75/person

Raw Bar-Shrimp cocktail, clams and/or oysters on the half
shell (priced by the piece) with a cold calamari salad
Market Price

Assorted Tea Sandwiches
24.00 / dozen

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BANQUET LUNCH

SALAD

Please choose one:

Mixed Field Greens

Tossed in our house creamy parmesan peppercorn dressing or raspberry walnut vinaigrette

Caesar Salad

Tossed with a traditional Caesar dressing, garnished with parmesan cheese and garlic croutons served with warm rolls and honey butter

ENTREES

Please choose two:

Grilled Atlantic Salmon

Served with a dill Beurre Blanc or roasted garlic apricot glaze

Grilled Breast of Chicken

Served in a marinated mushroom and diced tomato sauce

Marinated & Sliced Flank Steak

Served in a caramelized red onion sauce

Chef's Pasta

Fresh seasonal vegetables tossed with a fresh basil pesto cream sauce

Chef's Selection of Dessert

Coffee & Tea Service

24.95/person

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