

Full Service Selections

Served meals include simple bud vase, standard house linen for your guest tables, china, flatware, glassware, dinner roll & artisan bread assortment with butter and margarine, salad, entrée with Chef's pairing of vegetable & starch to compliment, house dessert, iced water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges, local honey & service staff for up to two hours on lunch events or three hours for dinner.

20 Guest minimum per entrée selection. Additional \$5.00 per guest if count is below the minimum.
\$1.50 per guest over-time fee for exceeding service hours.

Select One Salad

Traditional Caesar Salad
Mixed Greens Salad Tossed with Vinaigrette & Croutons
Mesclun Greens, Spiced Pecans & Dried Cranberries Tossed in Balsamic Vinaigrette

Premium Selections Additional \$2.00 per guest

Fennel, Sunchoke & Apple Salad with Apple Cider Vinaigrette
Granny Smith Apples, Julienne Celery & Belgian Endive with Honey Dijon Dressing
Boston Bibb with Sliced Roasted Almonds, Mandarin Oranges, Red Onion & Citrus Vinaigrette
Romaine Wedge with Bacon & Blue Cheese Vinaigrette
Arugula with Tomato & Cucumber Juice
Mixed Greens, Pecans, Braeburn Apples & Sweet Cream Vinaigrette with Shaved Sharp Cheddar
Tatsoi & Spinach with Shredded Carrots, Julienne Nori & Sesame Ginger Dressing

Select One Entrée

If selecting multiple entrees to offer your guests, higher price prevails

Poultry

Orange Picatta Chicken
\$24.00 per guest

Pan-Seared Breast of Chicken with Citrus-Olive Relish
\$24.00 per guest

Chicken Chardonnay with White Wine Artichoke Sauce
\$24.00 per guest

Chicken Miraboux with White Wine & Lemon Jus
\$28.00 per guest

Apple & Brie Stuffed Breast of Chicken with Cider Glaze
\$28.00 per guest

Herb Bread Stuffed Chicken Breast with Gravy
\$28.00 per guest

Mediterranean Stuffed Chicken with Lemon Caper Sauce
\$28.00 per guest

Chicken Florentine en Croute with Florentine Sauce
\$28.00 per guest

Breast of Chicken Stuffed with Dried Apricot, Raisins, Mushrooms & Spinach with Cider Glaze
\$28.00 per guest

Artichoke & Parmesan Stuffed Chicken with Parmesan Cream
\$28.00 per guest

Sun-Dried Tomato Basil Stuffed Chicken with Basil Cream
\$28.00 per guest

Honey Soy Glazed Roast Statler Breast of Chicken
\$34.50 per guest

Herb Roast Statler Breast of Chicken with Sour Cherry Jus
\$37.50 per guest

Lobster & Scallop Stuffed Chicken with Newburg Sauce
\$37.50 per guest

Full Service Selections

Beef, Veal, Lamb & Pork

Balsamic Flank Steak with Chimichurri \$24.00 per guest	Bacon Wrapped Pork Medallions with Cider Reduction \$22.50 per guest
Teriyaki Strip Steak \$25.00 per guest	Apple Stuffed Pork Loin with Maple Pepper Glaze \$22.50 per guest
Roast Sirloin with Burgundy Wine Sauce \$30.00 per guest	Pork Chops with Bourbon-Peach Sauce \$27.00 per guest
Filet of Beef Au Poivre with Cognac Demi Glace \$30.00 per guest	Roast Loin of Lamb with Fresh Herbs and Pinot Noir Jus \$55.00 per guest
Beef Tournedos with Wild Mushroom Ragout \$30.00 per guest	Lamb Rib Chops with Mint Chimichurri \$55.00 per guest
Roast Tenderloin with Gorgonzola Butter \$35.00 per guest	Roast Rack Veal Chop Stuffed with Fontina Cheese & Prosciutto with Bordelaise Sauce \$55.00 per guest
Roast Prime Rib of Beef au Jus \$35.00 per guest	Whole Roasted Garlic Studded Rack of Veal with Roasted Shallot Garlic Sauce \$55.00 per guest
Beef Tenderloin, Spinach Pinwheel with Burgundy Wine Sauce \$35.00 per guest	

Seafood

Baked Stuffed Sole Florentine \$22.50 per guest	Spicy Asian Roasted Halibut \$40.00 per guest
Pan-Roasted Soy-Lacquered Salmon \$27.50 per guest	Roasted Halibut with Pesto Butter \$45.00 per guest
Salmon Poached in White Wine Court Bouillon with Basil Oil \$27.50 per guest	Grilled Tuna with Olive Tapenade & Roasted Cherry Tomatoes \$35.00 per guest
Baked Salmon with Mascarpone & Spinach \$30.00 per guest	Baked Lemon Pepper Cod with Lemon Butter \$30.00 per guest
Pan Roasted Arctic Char with Champagne Beurre Blanc \$35.00 per guest	Herb Roasted Sea Bass with Thai Basil, Grapefruit & Citrus Glaze \$50.00 per guest
Macadamia Crusted Mahi Mahi with Mango Salsa \$27.50 per guest	

Full Service Selections

Vegetarian

Stuffed Shells with Florentine Sauce \$18.00 per guest	Eggplant, Tomato & Goat Cheese Napoleons \$24.00 per guest
Portobello Mushroom Vegetable Stacks \$20.00 per guest	Roast Acorn Squash Filled with Vegetable Couscous \$24.00 per guest
Striped Ravioli with Sundried Tomato Pesto \$20.00 per guest	Vegetable Wellington with Roasted Red Pepper Coulis \$24.00 per guest
Savory Vegetable Pot Pie (Individual) \$24.00 per guest	Spinach & Mushroom Lasagna Roll-ups with Gorgonzola Cream \$24.00 per guest
Zucchini Pancakes with Tomato Confit \$24.00 per guest	
Ricotta Stuffed Eggplant \$24.00 per guest	

Duet

Shrimp & Scallop Scampi over Filet of Beef \$40.00 per guest	Teriyaki Strip Steak & Arctic Char with Lemon \$50.00 per guest
Roasted Beef Sirloin & Baked Stuffed Shrimp with Drawn Butter & Lemon \$40.00 per guest	Petit Filet & Herb Roast Statler Breast of Chicken with Sour Cherry Glaze \$50.00 per guest
Seared Scallops with Lemon & Honey Soy Glazed Roast Statler Breast of Chicken \$40.00 per guest	Herb Roast Statler Breast of Chicken & Roast Rack of Lamb with Mint Chimichurri \$50.00 per guest
Orange Picatta Chicken & Pan-Roasted Soy-Lacquered Salmon \$40.00 per guest	Roasted Sea Bass & Petit Filet with Bordelaise \$50.00 per guest
	Create Your Own From the Selections Above (Market Price)

Full Service Selections

Select One House Finale

Angel Food Cake
with Berries & Mint

New York Cheesecake with Strawberries

Peachy Lemon Cake
with Whipped Topping & Mint

Warm Apple Strudel
with Caramel Sauce & Cinnamon Crème

Carrot Cake

Chocolate Mousse Cake
with Chocolate Drizzle & Mint

Double Chocolate Layer
with Fresh Berries, Raspberry Coulis & Mint

Tiramisu Torte
with Coffee Caramel Sauce & Mint

Seasonal Trifle

Family Style Gourmet Cookies & Lemon Bars

Premium Selections Additional \$5.00 per guest

Warm Apple Blossom
with Caramel Sauce & Cinnamon Crème

Chocolate Bread Pudding
with Bourbon Caramel Sauce

Berry Bliss Cake

Bananas Foster
over UConn Dairy Bar Vanilla Ice Cream

Chocolate Pecan Tart
with Chocolate Drizzle, Whipped Topping & Mint

Chocolate Mousse Trilogy
with Raspberry Coulis & Mint

Seasonal Berries with Champagne Sabayon

Trio of Sorbet with Mint

Seasonal Mini Dessert Trio

Individual Chocolate Fondue
with Strawberries & Pound Cake
(100 guest maximum)

Chocolate Truffles
\$18.00 per dozen
(minimum 5 dozen)