

# COCKTAIL RECEPTIONS

## Cold Hors d'oeuvres

### Seafood

Smoked Salmon & Cream Cheese Roulade  
Blackened Rare Tuna with Dijonaise on Garlic Crouton  
Lobster Medallion with Crème and American Caviar  
Prawn Cocktail with Traditional Accoutrements  
Lobster Mousse Vol au Vents with Red Caviar  
Citrus-Dressed Shrimp & Guacamole on Cucumber Base  
Spicy-Seared Tuna Sashimi Lollipops with Wasabi Oil  
\$150.00 each selection (50 pieces)

### Meat

Cantaloupe Ball Wrapped in Prosciutto  
Tenderloin Tartare on Olive-Fried Crouton  
with Caper-Herb Garnish  
Genoa Salami & Provolone Roulade with Green Olive  
Prosciutto-Wrapped Mozzarella Ball with Herbs & Garlic Oil  
Prosciutto-Wrapped Artichoke Heart with Balsamic Drizzle  
Roulade of Beef & Herbed Cream Cheese on Crouton  
Tenderloin-Wrapped Asparagus Spear with Horseradish Sauce  
\$120.00 each selection (50 pieces)

### Vegetarian

Herb-Crusted Fresh Mozzarella on Plum Tomato  
Plum Tomato Bruschetta  
Sweet & Sour Vegetable Sushi  
Sun-Dried Apricot & Brie Skewers with Balsamic Syrup  
Dried Mission Figs & Feta with Spicy-Hot Oil  
Manchego & Quince Pate Skewers  
Apple Butter with Stilton Toast Point & Walnuts  
\$110.00 each selection (50 pieces)

## Hot Hors d'oeuvres

### Seafood

Mini Crab Cakes with Spicy Remoulade  
Seared Scallops with Red Curry Sauce  
Bacon-Wrapped Scallops  
Bacon-Wrapped Shrimp Skewer  
Coconut Shrimp with Sweet & Spicy Sauce  
Tempura Crab Sushi  
Spoon of Creamy Lobster & Parmesan Gnocchi  
\$150.00 each selection (50 pieces)

### Meat

Chicken & Vegetable Dumplings  
Chicken Satay with Hot & Spicy Peanut Sauce  
Ginger Teriyaki Glazed Beef Skewers  
Warm Dates Filled with Walnuts, Prosciutto & Gorgonzola  
Grilled Spicy Tenderloin Tip & Feta Mini-Skewer  
Lamb Chop Lollipops with Chipotle Emulsion  
Warm Fig Toast with Bacon & Blue Cheese  
\$120.00 each selection (50 pieces)

### Vegetarian

Vegetable Spring Rolls with Sweet & Sour Orange Dipping Sauce  
Spinach & Feta Phyllo Triangles  
Baked Mushroom Caps Florentine  
Baked Mushrooms with Goat Cheese, Pumpkin Seeds & Balsamic Syrup  
Baked Brie & Apple Chutney Phyllo Cups  
Grape Leaves Filled with Rice, Lentils & Roasted Garlic  
Mini Falafel Bites with Tzatsiki Sauce  
\$110.00 each selection (50 pieces)

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## DISPLAYED ITEMS

### Deluxe Cheese Presentation

Special Selection of Imported & Domestic Cheeses  
Including Premium Cabot Aged Cheddar &  
Pepper Jack, French-Canadian Brie, Port Derby &  
English Stilton.

Accompanied with Grapes, Berries,  
Sesame & Poppy Seed Flat Breads.  
\$6.50 per person

### Selection of Crudités

Crisp Vegetable Lollipops presented on a Garden  
of Wheat Grass. Accompanied with a Seasonally-  
Inspired Dip.

\$4.25 per person

### Two-Bean Hummus

Accompanied with Pita Chips & Cucumber  
Rounds for Dipping.

\$6.95 per person

### Connecticut Deluxe Cheese Presentation

Featuring Premium, Award-Winning Cheese Selections from  
Cato Corner Farm, Colchester, Connecticut.

Varieties vary seasonally and may include Brigid's Abbey,  
Dutch Farmstead, Vivace, Blackledge Blue, Hooligan &  
Womanchego among others. Accompanied with Grapes,  
Berries, Sesame & Poppy Seed Flat Breads.

\$10.95 per person

### Grilled Vegetable Ensemble

Caramelized-Charred, Flavorful Selection with  
Balsamic Syrup Drizzle & Herb Infused Oil.

\$5.95 per person

### Antipasto Platter

Variety of Italian-Style Cured Meats with  
Pepperoncini, Cherry Peppers & Focaccia Rolls

\$9.95 per person

### Chips & Salsa

Tri-Color Corn Chips, Guacamole, Tomato Salsa & Sour Cream

\$4.95 per person

### Sushi Selections

Our Best-Selling Varieties, Including Spicy-Seared Tuna, Sesame Shrimp Mousse & Smoked Salmon.

Accompanied with Wasabi, Tamari, Pickled Ginger, Wakame Seeds & Chop Sticks

\$15.95 per person – approximately 5-6 pieces per person

### Sweet Heart Pastry Table

Cookie Assortment, Chocolate-Dipped Strawberries & Assorted Petit Fours

\$9.95 per person

### Pasta Station

Three Noodle Shapes and Two Sauces Prepared to Order by our Chef with Basket of Garlic Bread.

Farfalle, Gemelli and Penne Pastas with Choice of Marinara or Alfredo Sauce.

\$9.95 per person

\$55 Attendant Fee Required ~ 1 Attendant Per 35 Guests

### Upgrade Your Pasta Station With Any of the Following Condiments:

Grilled Chicken Morsels

Chopped Fresh Spinach

Roasted Garlic

Italian Sausage

Julienne of Zucchini

Diced Fresh Tomatoes

Pancetta Morsels

Sauteed Onions

Sherry Sauteed Mushrooms

**Add Four Condiments for \$5.95 per person**

**Add Six Condiments for \$7.95 per person**

**All Nine Condiments for \$8.95 per person**

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## STATIONED ENHANCEMENTS

### New England Raw Bar

Prawns Over Ice with Lemon & Cocktail Sauce	\$4.25 each
Oysters on the Half Shell with Lemon, Cocktail Sauce & Mignonette	\$3.50 each
Littleneck Clams on the Half Shell with Lemon, Cocktail Sauce & Mignonette	\$2.95 each
Atlantic Lobster Tails on Ice with Lemon, Cocktail Sauce & Champagne Vinaigrette	\$MARKET
House Smoked Salmon Platter with Traditional Accoutrements to include Chopped Purple Onion, Minced Egg Yolk and Egg White, Capers, Lemon Wedges & Tomato	\$11.50 per person

### Shooter Selection

Native Oyster Shooter – 12 Shooter Minimum	\$6.95 each
Choose From the Following Styles – 12 Minimum per Style	
Gazpacho – Flavors of Tomato, Sherry Vinegar, Cucumber & Onion	
Ceviche – Lime Juice & Zest, Cilantro & Shaved Hot Serrano Peppers	
Thai – Cool Coconut Milk, Kaffir Lime & Red Curry	
Japanese – Three Citrus Ponzu, Wasabi, Wakame & Sesame	

## CARVING STATIONS

<b>Certified Angus Prime Rib of Beef</b>	\$325.00 per Rib
Presented with Au Jus & Horseradish Crème. (satisfies 18-22 guests)	
<b>Cider-Braised Pork Loin</b>	\$175.00 per Loin Roast
Presented with Cider & Sherry Reduction. (Satisfies 18-22 guests)	
<b>Premium Rack of Lamb</b>	\$150.00 per Rack Roast
Presented with Rosemary-Garlic Jus & Mango-Mint Chutney. (Satisfies 3-5 guests)	
<b>Roasted Whole Turkey</b>	\$125.00 per Turkey
Presented with Cranberry Chutney & Giblet Gravy. (Satisfies 15-18 guests)	

**\$55.00 attendant fee per station. 1 Attendant per 35 guests.**

### CARVING STATION ENHANCEMENTS

Garlic Mashers, Baked Potatoes with Whipped Butter or Rice Pilaf	\$4.95 per person
Herbed Roasted Vegetable Medley	\$4.95 per person
Mashed or Baked Potato Bar – Four Topping Selection	\$9.95 per person
Mashed or Baked Potato Bar – Full Topping Selection	\$12.95 per person
Topping Choices – Bacon Crisps, Cheddar Cheese, Scallions, Sour Cream	
Three Alarm Chili, Chopped Ripe Olives, Whipped Butter, Gravy	
Self-Serve Pasta Bar – Four Topping Selection	\$12.95 per person
Self Serve Pasta Bar – Full Topping Selection	\$15.95 per person
Pasta Bar to Include Spaghetti & Farfalle, Marinara & Alfredo	
Topping Choices – Shredded Parmesan, Sherry Sauteed Mushrooms, Sliced Italian Sausage, Pancetta Morsels, Diced Tomatoes, Caramelized Onions, Proscuitto, Grilled Chicken	

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# DINNER BUFFETS

*Please add an additional \$5.00 per person for groups less than 20*

## **New Englander Buffet**

New England Clam Chowder  
Display of Grilled Vegetables  
Basket of Baby Greens with Condiments &  
House Dressings  
Herb & Garlic Breast of Chicken Au Jus  
Cracker-Crusted Baked Scrod with Citrus-Butter  
Seafood Scampi with Lobster Chunks, Shrimp,  
Scallops & Pasta  
Herb-Seasoned Roasted Potatoes  
Chef's Choice Dessert Pairings  
Coffee, Decaffeinated Coffee and Assorted Teas  
\$45.95 per person

## **Yankee Doodle Premium Grill Buffet**

Yankee Chili

Basket of Baby Greens with Condiments & House Dressings  
Ambrosia Salad of Fruit with Toasted Coconut & Honey  
Cole Slaw

### **Off the Grill – Choose Two of the Following**

1-Inch Thick Prime Rib Steaks

½ Pound Tenderloin Steaks

On-the-Bone Organic Whole Chickens, Split & Quartered  
Chili-Rubbed Salmon Steaks

Bacon-Wrapped Jumbo Prawn & Scallop Skewers

Marinated Giant Trumpet Royale Mushrooms (Vegan)

(\$4.95 Additional per person – individual orders permitted)

Milk-Poached Corn on the Cob

Roasted Potatoes

### **Dessert – Choose One of the Following**

Strawberry Shortcake Station with Strawberry & Blueberry  
Medley and Whipped Cream

Warm Cinnamon Apple Cobbler a la Mode

Chocolate Fondue with Giant Marshmallows, Cookie Variety,

Potato Chips & Strawberries for Dipping

Coffee, Decaffeinated Coffee and Assorted Teas

\$55.95 per person

**Add Additional Grill Items \$9.95 per person, per item**

## **Gusto Latino Buffet**

Honey-Garlic Prawn Appetizer Platter with  
Toasted Walnuts & Fried Serrano Morsels  
Toasted Coconut and Pineapple Fruit Salad with  
Sweet & Sour Lime-Cilantro Dressing  
Molasses & Rum Glazed Bone-In Chicken Breast  
Tequila Marinated Pork Loin with Savory Onion  
Broth Reduction  
Baked Sweet Potatoes with Cane Sugar &  
Almond Crust  
Garden Fresh Confetti of Seasonal Vegetables  
with Garlic Sofrito  
Tres Leches Caramel Milk-Soaked Layer Cake  
Coffee, Decaffeinated Coffee and Assorted Teas  
\$49.95 per person

## **Italian Inspiration Buffet**

Mama Mia Minestrone

Antipasto Display Including Prosciutto, Genoa  
Salami, Sweet Capicola, Provolone, Fresh  
Mozzarella, Pepperoncini, Marinated Vegetables &  
Olives

Caesar Salad with Olive-Baked Croutons &  
Parmesan Cheese

Grilled Breast of Chicken with Sun-Dried Tomato  
Relish & Pesto Crème

Farfalle Pasta in Basil Pomodoro Sauce

Roasted Vegetable Medley

House-Baked Breads & Rolls

Chef's Choice Dessert Pairings

Coffee, Decaffeinated Coffee and Assorted Teas

\$44.95 per person

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# DINNER BUFFETS

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## Tail Gate BBQ Buffet

Southwest Inspired Three-Bean Chili  
Basket of Baby Greens with Condiments & House Dressings

Honey & White Zinfandel Dressed Fruit Salad  
Cole Slaw

### Off the Grill – Choose Two of the Following

Adobo-Rubbed Steak Skewers

Garlic & Citrus Marinated Shrimp & Scallop Skewers

Chili-Rubbed Chicken Breast with Bacon Baste

½-Pounder House-Ground Burger Station

Roasted Garlic Rubbed Tempeh Patties (Vegan)

(\$4.95 additional per person – individual orders permitted)

Portobello Caps with Thai Style Soy Mayonnaise (Vegan)

(\$4.95 Additional per person – individual orders permitted)

Milk-Poached Corn on the Cob

Roasted Potatoes

Strawberry Shortcake Station with Strawberry & Blueberry

Medley and Whipped Cream

Coffee, Decaffeinated Coffee and Assorted Teas

\$35.95 per person

**Add Additional Grill Items \$5.95 per person, per item**

## Good Times Buffet

This Dinner Includes Freshly-Baked Rolls & Whipped Butter

### Choose Two Salads

Basket of House Greens with Three Condiments and Two House Dressings

Marinated Vegetable & Pasta Salad

German Potato Salad with Bacon & Chopped Scallions

Waldorf Salad of Apples, Celery, Walnuts & Creamy Dressing

### Choose Two Entrees

Eggplant Parmesan

Vegetarian Lasagna

Chicken Marsala

Beef Bourguignon

Entrees will be Accompanied with Chef's Choice

Vegetable & Starch Creations

### Choose One Dessert

Apple Crisp

Rum-Raisin Bread Pudding

Chocolate Layer Cake

Coconut Layer Cake

Coffee, Decaffeinated Coffee and Assorted Teas

\$41.95

## New England Clam Bake

New England Clam Chowder

Tangy Cole Slaw

Garden Harvest Pasta Salad – Bowtie Pasta Tossed with Fresh Vegetables and Red Wine

Vinaigrette

1 ½ Pound Atlantic Lobsters – One Per Person

Chardonnay Steamed Clams & Mussels with Drawn Butter

Country Fair Clam Fritters

Grilled Herbed Organic Whole Chickens, Split & Quartered

Milk-Poached Corn on the Cob

Roasted New Potatoes

Boston Baked Beans with Bacon

Country Style Strawberry Shortcake Station with Fresh Connecticut Whipped Cream

Watermelons Wedges (In Season)

Honey & White Zinfandel Dressed Fruit Salad (Off Season)

Coffee, Decaffeinated Coffee and Assorted Teas

Market Price Starting at \$89.95 per person

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# ASIAN DELIGHT STATIONED BUFFET

## Soup Station

Egg Drop Soup or Hot & Sour Soup

## Salad Station

Bean Sprouts, Vegetable Julienne &  
Toasted Cashews with Sweet Rice  
Vinaigrette

## Chop Stick Selections

Vegetable Spring Rolls with Sweet & Sour  
Sauce  
Tempura Chicken Fingers with Hot, Sweet  
& Sour Sauce

## Lo Mein Noodle Station

Stir-Fried to Order with Vegetable Variety, Five Spice Beef & Honey Chicken Morsels, Mushrooms &  
Sweet, Mildly Spicy Soy Glaze

\$55.00 Chef Attendant Required. 1 Attendant per 35 Guests

## Pot Sticker Station

Chicken Pot Sticker Finished with a Honey-Soy Sauce

\$55.00 Chef Attendant Required. 1 Attendant per 35 Guests

Add Sweet & Sour Butterfly Shrimp to the Lo Mein Station for \$16.95 per person

Note: This option only offered with this full menu and is not offered independently at this price.

## Dessert Station

Almond Sponge Cake  
Banana Fritters  
Coffee, Decaffeinated Coffee and Assorted  
Premium Teas

\$35.95 per person

## Carving Station Upgrade

Five-Spice Rubbed Pork Loin Braised in Pineapple & Lemongrass Broth. Presented with Pineapple Chutney.

\$175.00 per Loin Roast

*(One Loin satisfies 18-22 Guests)*

\$55.00 Carving Attendant Required. 1 Attendant per 35 Guests

# PLATED DINNERS

## Appetizers & Salads

*Upgrade to Appetizer and Salad (4 Courses Total) for an additional \$4.95 per person*

*(Choice of one)*

Chef's Soup of the Day

New England Clam Chowder

Lobster Bisque with Fresh Lobster Garnish

Trio of Crispy Amaretto Shrimp

Pan Seared Jumbo Crab Cake with Citrus-Parsley Remoulade & Cucumber Pickle (\$4.00 per person)

Cabbage Leaf Filled with Lentils, Brown Rice & Roasted Vegetables with Navy Bean Veloute (Vegan)

Potato Parmesan Gnocchi with Chardonnay Crème & Caramelized Shallots

Baby Mixed Greens with Chef's Choice of House-Made Dressing

Caesar Salad with Shaved Parmesan Cheese

Caprese Salad of Greens, Fresh Mozzarella and Tomato with Balsamic Syrup & Extra Virgin Olive Oil

Strawberry & Goat Cheese with Chopped Greens and Balsamic Syrup

Zesty Panzanella Salad of Cucumber, Tomato, Green Olive, Purple Onion, Parsley & Toasted Bread

Grilled Vegetable Salad of Squash, Mushroom, Onion & Red Pepper, Baby Greens & Roasted Garlic Vinaigrette

## Entrees

*Choice of two entrees at no additional charge. Please add \$3.95 for a choice of three.*

*Advance counts required 72 hours prior for all entrée choices.*

Baked Breast of Chicken with Garlic Crisp Crust	\$32.95
Baked Breast of Chicken Stuffed with Goat Cheese, Sundried Tomatoes & Pesto	\$33.95
Chicken Cordon Bleu, Swiss and ham stuffing, with a Garlic-Butter Crisp Crust	\$33.95
Roasted Pork Loin with Sweet Sausage & Corn Bread Stuffing with Cider Reduction	\$33.95
Pan Seared Atlantic Salmon with Maple-Ginger Glaze	\$33.95
New England Style Cracker Crumb Cod with Lemon & Wine-Butter Sauce	\$33.95
Pan Seared Crab Cakes with Citrus Remoulade and Cucumber & Corn Relish	\$35.95
Quintet of Baked Crab Stuffed Prawns	\$37.95
Prime Rib Au Jus with Yorkshire Pudding	\$41.95
Petit Naturally Raised Filet with Duet of Baked Crab Stuffed Prawns	\$44.95
Grilled Naturally Raised Tenderloin of Beef Finished with Heady Red Wine Reduction	\$45.95
Rosemary & Garlic Rubbed Rack of Premium Lamb with Horseradish Infused Lamb Broth	\$45.95

## Desserts

*(Choice of one)*

Chef's Choice of Seasonal Dessert, Vanilla Crème Brulee, Chocolate Decadence Cake, Chocolate Molten Cake, Cabernet-Poached Pear with Vanilla Custard Sauce, Pumpkin Cheesecake, Vanilla Cheesecake

Plated dinner entrees are accompanied with a chef's choice of starch and vegetable, fresh made rolls with your choice of whipped butter or vegetable tapenade, and freshly brewed coffee, decaffeinated coffee and assorted teas.

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