

DINNER BUFFET

Choice of Three Salads:

Bistro Salad	Tomato Mozzarella Salad	Seasonal Fruit Salad
Caesar salad	Shrimp & Broccoli Salad	Mandarin Orzo Salad
Bibb Salad	Grilled Vegetable Salad	Tortellini Salad
Greek Salad	Apple Walnut Coleslaw	Nicoise Salad

Choice of Three Entrees:

Beef tips Bourguignon with carrots, pearl onions, bacon, mushrooms, Burgundy wine over chive egg noodles
Herb marinated flank steak with peppercorn demi glace or Hunter Sauce
Broiled Cajun shrimp over Ginger rice & fresh pineapple salsa
Chicken Piccata - Pan seared chicken supremes in a light lemon caper sauce
BBQ glazed chicken over sweet pepper & corn salsa & topped with Cilantro Aoli
Chicken Marsala with wild mushroom sauce
Fresh lemon & butter crumb crusted Scrod with tomato cucumber salsa
Baked shrimp & crab cakes with caper dill Remoulade
Baked Scrod - Filet of Scrod with a chive & crab beurre blanc
Potato Crusted Salmon with roasted red pepper cream
Blackened Salmon - Cajun dusted Atlantic salmon with tropical fruit salsa
Teriyaki glazed Salmon with steamed ginger rice
Grilled pork loin with spiced apple cider sauce & corn bread stuffing
Montreal crusted pork loin with natural au jus

Choice of One Pasta:

Penne, tri colored Tortellini, Farfalle, cheese ravioli, Fusilli, Sam's mac & cheese

Choice of One Sauce:

Tomato vodka, roasted tomato & fresh Mozzarella with pesto sauce, roasted garlic cream,
Cabernet marinara, Bolognese or Mediterranean Pomodoro

Choice of One Side:

Vegetable: Vegetable medley, green beans almondine, Broccoli au gratin, carrots,
or honey ginger glazed green beans.

Starch: Roasted garlic mashed potatoes, wild rice pilaf, roasted red skin potatoes with Parmesan Truffle oil,
sweet potato mash with candied pecans or steamed Yukon potatoes with parsley butter

Buffet includes rolls & butter, coffee, tea & decaf

Dinner Buffet Desserts --Choice of One:

Create your own:

Shortcake- Sweet short cakes, whipped cream, sugared strawberries, & sugared peaches.

Hot Desserts:

Apple Crisp- Cinnamon apples baked to perfection with brown sugar oat topping, served with sweetened whipped cream.

Cobbler- choice of peach, cherry, or mixed berries, topped with vanilla cobbler dough, served with sweetened whipped cream

Bread pudding- Creamy cinnamon vanilla custard encasing toasted croissants, with bourbon caramel & sweetened whipped cream.

Brownie Sundae Bar- Choice of two (2) ice cream flavors, fudge brownies, whipped cream, cherries, & assorted candy toppings. **Additional \$4.00pp**

Assorted Cookies and Brownies

Assorted Mini Pastries

Pastry Chefs choice of Assorted Desserts

\$40.00pp

Minimum of 50ppl

Add \$5.00pp for groups under 50ppl

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

A room rental fee will be applied.