

CHEF'S ATTENDED STATIONS

Caesar Salad

\$4.50pp

Accompaniments

Grilled Balsamic chicken

\$4.00pp

Lemon Swordfish

\$7.00pp

Assorted grilled vegetables

\$3.00pp

Roast Tenderloin of Beef

Béarnaise sauce & assorted rolls

\$12.00pp

Angus Sirloin

Horseradish sour cream & assorted rolls

\$10.00pp

Over Roasted Turkey

Tarragon mayo & cranberry relish & assorted rolls

\$7.00pp

Asian Marinated Flank Steak

Spicy plum sauce & assorted rolls

\$8.50pp

Fleur de Lis Ham

Honey Bourbon mustard & buttermilk biscuits

\$8.00pp

Roasted Porketta

Herbed olive oil & assorted rolls

\$7.00pp

Glazed Corned Beef

Whole grain mustard, cocktail Rye

\$7.00pp

Chef's Attendant Fee \$85.00

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

CHEF'S ATTENDED STATIONS

Pasta Station Choice of Two

Tricolor Tortellini Carbonara
Chicken penne ala vodka
Linguini with shrimp, scallops, mussels in a thyme clam sauce
\$9.00pp

Oriental Stir Fry Station (served with steamed rice) Choice of Two

Flank steak, snow peas, sprouts, ginger, oyster sauce
Vegetable stir fry
Cashew chicken with oriental vegetables, Thai peanut sauce
Asian shrimp, baby corn, water chestnuts, spicy plum sauce & green onions
\$10.00pp

Dessert Stations Make your own shortcakes

Presented with buttermilk biscuits, assorted fresh fruit toppings & whipped cream
\$8.50pp

Make your own sundae bar to include:

Chocolate & vanilla ice cream, assorted candy toppings & sauces, fresh whipped cream
\$8.50pp

Make your own brownie ala mode to include:

Chocolate & vanilla ice cream, dark & white chocolate brownies, hot fudge & caramel sauce, fresh whipped cream
\$8.50pp

Viennese Table to include:

Assorted mini pastries, petit fours, chocolate covered strawberries, assorted cakes & tortes
\$8.50pp

Hand passed mini desserts

\$3.00 each

Chef's Attendant Fee \$85.00

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