

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 Inn 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 Inn 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 4 business days in advance. The preliminary suggested number of guests will be used as a minimum for groups that do not contact The Simsbury Inn within the specified time frame.

BREAKFAST

CONTINENTAL BREAKFAST

Choice of fresh orange, grapefruit, cranberry and V8 juice

Sliced fruit with berries

Breakfast pastries, muffins, Danish, assorted breads and English muffins with fruit preserves and peanut butter

Coffee, tea and decaf

9.95/person

ACCOMPANIMENTS

Amaretto or Pannetone French Toast

3.95pp

Assorted yogurts with dried fruits, nuts and granola

4.95pp

Corporate life assorted cereals

2.95pp

Oatmeal with appropriate condiments

2.95pp

Egg sandwiches with cheese on an English muffin or croissant. Choice of bacon, ham or sausage

3.95pp

Breakfast Quiche

3.95pp

This menu is available until 11:00am

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.

FARMINGTON VALLEY BREAKFAST BUFFET

Choice of fresh orange, grapefruit, cranberry, V8 juice

Sliced fruit with berries

Breakfast pastries, muffins, Danish, assorted sliced breads and English muffins
with fruit preserves and peanut butter

Fluffy scrambled eggs

Maple grilled sausage

Crisp bacon

Grilled hash browns

Coffee, tea and decaf

18.00/person

ENHANCEMENTS

Poached eggs Benedict or with hash

4.95pp

CHEF ATTENDED STATION

Chef's attendant fee 85.00

Omelette and Waffle Station

Sharp cheddar, mushrooms, tomato, tri-colored peppers,
black forest ham, baby spinach, broccoli and
old fashioned waffles with strawberries,
whipped cream and maple syrup

10.95pp

This menu is available until 11:00am

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

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BREAKS

PUMP UP

Granola Bars
Energy Bars
Trail Mix
Power Drinks
Bottled Spring Water
Coffee, Tea and Decaf
13.50pp

BERRIES "N" CREAM

Mini Cobblers
Mixed Berries "n" Cream
Pound Cakes
Coffee, Tea and Decaf
8.00pp

GO NUTS!

Mixed Nuts
Peanuts
Cracker Jacks
Peanut M&M's
Assorted Bottled Soda
9.00pp

TEX MEX

Tri Colored Tortilla Chips
Angus Beef Chili
Salsa &, Guacamole
Pitchers of virgin Margarita's on ice
10.00pp

INDIVIDUAL ITEMS

Coffee, Flavored Teas & Decaf
2.50pp
Individual Bottled Soda
2.50ea
Bottled Spring Water
2.50ea
Sparkling Water
3.00ea
Stewarts Old Fashioned Soda
3.00ea

Sliced Fresh Fruit
4.00pp
Individual Flavored Yogurts
3.00ea
Assorted Freshly Baked Cookies & Brownies
3.00pp
Individual Bags of Chips, Pretzels & Popcorn
2.50pp
Hot Deli Pretzels
2.50ea

Assorted Ice Cream & Novelties
4.00ea
Power Bars
3.50ea
Freshly Baked Breakfast Breads &
Pastries
3.00pp
Deluxe Candy Assortment
3.00pp

JAVA BREAK

Coffee, Tea and Decaf
Assorted Flavored Syrup
Whipped cream & shaved chocolate
Iced Cappuccino
Mochachino Brownies
8.00pp

VALLEY BREAK

Assorted Individual Snack Bags
Assorted Cookies
Stewarts Old Fashioned Soda
Coffee, Tea and Decaf
8.50pp

SUMMER BREEZE

Gourmet Ice Cream Bars
Sorbet Bars
Lemonade
Flavored and Unsweetened Teas
Iced Cappuccino
Stewarts Old Fashioned Soda
9.00pp

*These items are priced per person or individually and may be added to above breaks.
Please add an 18% service charge and CT state sales tax to all prices. All prices subject to change.*

LUNCH BUFFETS

N.Y. DELI BUFFET

Decorated House Blend Greens with assorted Dressings
Red Skinned Potato Salad, Fruit Salad

Sliced Deli meats consisting of:
Fresh Corned Beef, Pastrami, Black Forest Ham,
Oven Roasted Turkey

Sliced Swiss, American & Provolone Cheeses

Relish Tray of Red Leaf Lettuce, Shaved Red Onions,
Sliced Tomatoes, Marinated assorted Olives and Pickles
Appropriate Condiments
Assorted Rolls and Butter

Assorted Cookies, and Brownies
Soda, Bottled waters
Coffee, Tea and Decaf

23.00/person

CAESAR SALAD BUFFET

Romaine lettuce

Grilled Chicken breast

Grilled Beef strips

Seasoned croutons

Parmesan cheese

Red roasted peppers

Pepperoncini

Sliced tomatoes and black olives

Caesar dressing
Chef's choice of two (2) additional dressings

Marinated vegetable salad

Tortellini salad

Garlic bread

Mini Italian pastries

Coffee, tea and decaf

24.00/person

*Note: Grilled Cajun shrimp
available for *5.75pp*

ENHANCEMENTS

New England Clam Chowder

5.00pp

Shrimp Bisque

5.00pp

Tuscan Minestrone

4.00pp

Minimum of 25 people
Add 3.00 for 15ppl-24ppl

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HOT LUNCH BUFFET

CHOICE OF TWO SALADS

Grilled Vegetable Antipasto Salad
Fresh Mozzarella with plum tomatoes with Balsamic vinaigrette
Composed Bibb – shaved red onion, pine nuts, sun dried tomatoes, champagne vinaigrette, Gorgonzola cheese
Greek Salad – artichokes, Feta, olives, tomatoes, celery
Fresh Fruit Salad
Asian Shrimp Salad

CHOICE OF ONE PASTA

Farfalle Athena, Tricolor Tortellini Carbonara
Baked Artichoke Mascarpone Angolotti

Maple Glazed Pork Loin and Granny Smith Apple Pan Sauce
Lemon Crusted Cod with Tomato Cucumber Relish
Seafood Macaroni and Cheese
Herb Marinated Grilled Chicken Breast on Tarragon Mustard Cream
Sesame Crusted Salmon with Miso Vin Blanc

Choice of Two Entrées 29.00/person Three Entrées add 6.00pp

ENHANCEMENTS:

Roasted Tenderloin sliced with port balsamic glaze
add 6.00pp
Grilled Swordfish with Peach-Cherry Chutney
add 6.00pp

ACCOMPANIMENTS:

Fresh Vegetable Medley
Starch du Chef
Fresh Baked Rolls and Whipped Butter

CHEF'S SELECTION OF ASSORTED DESSERTS

Minimum of 25 people
Add 3.00 for 15ppl-24ppl

*Buffet includes rolls and butter, coffee (regular and decaffeinated) and tea.
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EXECUTIVE WORKING LUNCH-SERVED *BUFFET STYLE*

CHOOSE ANY THREE:

Italian Combo

Baguette filled with mortadella salami, ham, Provolone, shredded lettuce, onions and tomatoes

Grilled Vegetable Wrap

Grilled spring vegetables, Boursin cheese

Oven Roasted Turkey Sandwich

On multi grain bread with Sage Derby cheese and avocado mayo

Grilled Chicken Caesar Wrap

Grilled chicken breast, Romaine, our own Caesar dressing, shaved Parmesan

Classic Reuben Sandwich with Pastrami or Corned Beef

Served on hearty Rye bread with sauerkraut, Swiss and Russian dressing

Sliced Black Forest Ham

Served with Dijon Mustard and Gruyere cheese on a croissant

Albacore Tuna Salad

With beef steak tomatoes and mixed greens in a wrap

All served with Sun Chips or Kettle Chips

Granny Smith Apples

Pasta Salad

Baked Cookies

21.00/person

**Available in Boxed Lunches @ \$23.50/person*

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

HOT HORS D'OEUVRES

(Per 100 pieces)

Chicken fingers with honey mustard sauce
160.00

Pork wontons with Oriental dipping sauce
150.00

Brie en croute
65.00 / 1 piece

Scallops wrapped in bacon
180.00

Brie with almond and pear phyllo flowers
215.00

Vegetable Pot Stickers
150.00

Gourmet Vegetable Springrolls
150.00

Clams Casino
250.00

Coconut Fried Shrimp
260.00

Quiche Lorraine
150.00

Spinach and Cheese in phyllo
160.00

Tomato and basil bruschetta
150.00

Baby Lamb Chops Dijonnaise
350.00

Mushrooms stuffed with Boursin cheese
175.00

Chicken Wellingtons
250.00

Chicken or Beef Satay
225.00

Meatballs with Burgundy sauce
150.00

Petit Maryland crabcakes with sauce Rémoûlade
260.00

Vegetable Quiche
150.00

Cashew Chicken Spring Rolls
230.00

Potato pancakes with sour cream and applesauce
150.00

Feta and sundried tomato roll in phyllo dough
170.00

Beef franks in a blanket
150.00

*Please add an 18% service charge and CT state sales tax to all prices.
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CHEF'S PRESENTATIONS

SUSHI

California Rolls
Spicy Tuna Baja Rolls
With Wasabi, Pickled Ginger & Soy
350.00/per 100 pieces

BAKED BRIE EN CROUTE

Serves 25 people
Served with, Seasonal Fruit Garnish, Crackers and French Bread
65.00

TUSCAN DISPLAY

Imported Cheeses, Sliced Cured Meats, Seasonal Fruits, Marinated Roasted Peppers,
Olives, Assorted Loaves of Bread, Mini Baked Bries Placed on Marble
10.00pp

HARBOR DISPLAY

Clams on a the Half Shell
2.00 each
Crab Claws
2.00 each
Blue Point Oysters
2.50 each
Jumbo Shrimp
2.50 each

GARDEN CRUDITÉS

With Assorted dips
145.00/ 40ppl

CONTINENTAL CHEESE DISPLAY

An assortment of Gourmet Cheeses Presented with
Sliced Fresh Fruit, Water Crackers and French Bread
165.00/40ppl

SALMON 3 WAYS

Gravlox, Tartare, Pepper smoked
Chopped Egg, Capers, Onions, Mini Sliced Pumpnickel Bread
10.00pp

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A room rental fee may apply.*

CHEF'S ATTENDED STATIONS

CAESAR SALADS

5.50pp

ACCOMPANIMENTS:

Grilled Balsamic Chicken

4.00pp

Lemon Swordfish

7.00pp

Assorted Grilled Vegetables

3.00pp

ROAST TENDERLOIN OF BEEF

Béarnaise Sauce and Assorted Rolls

12.00pp

VEAL STEAMSHIP ROUND WITH DIANE SAUCE & ASSORTED ROLLS

Serves 100 minimum

10.00pp

ANGUS SIRLOIN

Horseradish, Sour Cream & Assorted Rolls

10.00pp

OVEN ROASTED TURKEY

Tarragon Mayo and Cranberry Relish & Assorted Rolls

7.00pp

ASIAN MARINATED FLANK STEAK

Spicy Plum Sauce & Assorted Rolls

8.50pp

BONI – VIRGINIA HAM

Honey Bourbon Mustard & Buttermilk Biscuits

8.00pp

ROASTED PORKETTA

Southern Sauce & Assorted Rolls

7.00pp

Chef's attendant fee \$85.00

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CHEF'S ATTENDED STATIONS

PASTA STATION

(Select Any Two)

Tricolor Tortellini Carbonara

Chicken Penne Ala Vodka

Farfalle Athena – Artichokes, Feta, Sun-Dried Tomatoes, Pinenuts, Garlic Cream

Linguini with Shrimp, Scallops, Mussels in a thyme Clam Sauce

9.00pp

ICHIBAN STIR-FRY STATION

(Select Any Two)

Oriental Vegetable, 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 and Green Onions

10.00pp

JAMBALAYA STATION

Saffron Rice, Pulled Chicken, Tomatoes, Peppers,

Onions, Andouille Sausage, Crayfish, Tasso Ham

10.00pp

DESSERT STATIONS

Make your own Shortcakes with assorted Fruit Toppings and Whipped Cream

8.50pp

Make your own Sundae Bar to include:

Chocolate and Vanilla Ice Cream, Assorted Candy

Toppings and Sauces, Fresh Whipped Cream

8.50pp

Viennese Table to include:

Assorted Mini Pastries, Petit Fours

Chocolate Covered Strawberries, Assorted Cakes and Tortes

8.50pp

Chef's attendant fee \$85.00

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THEMED MENUS

TEX MEX

Tortilla chips with salsa
Mexican corn bread with jalapeno peppers
Chili con carne
Nachos
Spanish Rice
Refried Beans
Beef and Chicken Fajitas with
grilled onions and peppers
Make your own Tacos to include:
Ground beef, lettuce, cheese, black olives,
sour cream, tomatoes and guacamole
Assorted pastries and flans
Coffee, tea and decaf
40.00/person

NEW ENGLAND CLAM BAKE

Fresh Fruit Salad
New England Clam Chowder
Fresh Steamers with Broth
1 lb. Lobster with lemon and butter
Petit Filet Mignon
Barbeque Chicken
Corn on the Cob
Baked Potatoes
Berry Cobbler with Vanilla ice cream
Corn Bread and butter
Coffee, tea and decaf

Market Price

ITALIAN

Antipasto Salad to include: tossed salad, Genoa salami,
Capicola, hot cherry peppers, Provolone and Mozzarella
cheese, marinated mushrooms, artichoke hearts, olives,
and tomatoes and basil olive oil vinaigrette

Choice of two pastas:
Penne, Bowtie, Cavatelli and Fusilli

Choice of two sauces:
Pesto cream, Bolognese, Primavera, Marinara,
Alfredo and Red or White Clam sauce

Chicken Parmesan
Cheese Pizza
Assorted Italian pastries
Coffee, tea and decaf
40.00/person

ALL AMERICAN BARBEQUE

Tossed Garden Green Salad
Fresh Fruit Salad
Macaroni Salad
Potato Salad
Coleslaw
Barbeque Chicken
Hamburgers and Cheeseburgers
Hot Dogs
Corn on the Cob
Baked Beans
Homemade Apple Pie
Assorted cookies and brownies
Rolls and appropriate condiments
Coffee, tea and decaf

40.00/person

Chef's Attendant Fee 85.00

*Please add an 18% service charge and CT state sales tax to all prices. Prices subject to change.
(*These menus require a minimum of 25 guests.)*

Add 5.00pp for 15ppl - 24ppl

LUNCH MENU

CHOICE OF SOUP OR SALAD

Bistro Salad-House Blend Greens English Cucumbers,
Grape Tomatoes, Black Olives, Julienne Carrots

Caesar Salad

Roasted Tomato Basil Soup

Butternut Squash Bisque

Chicken Tortilla Soup

ENTREE'S

Chicken Piccata with Lemon Caper Sauce
22.00

Roasted Lemon Thyme Chicken with Rosemary Au Jus
22.00

Seared Halibut with Grapefruit Vin Blanc
(market price)

Lemon Herb Crumb Baked Sole
25.00

Veal Scallopine Hunter Style
25.00

Angus Petit Filet Mignon
with Choice of Béarnaise, Cabernet Demi Glaze, Horseradish Sour cream
27.00

Grilled Salmon with a Tropical Chutney
24.00

SIDES

(Choose Any Two)

Duchess - Roasted Garlic or Duchess Spinach

Mashed - Red Skin Onion and Smoked Bacon or Mashed Shallot and Garlic

Rice- Valley Pilaf Dried Fruit and Garden Vegetable or Grilled Vegetable Risotto

Vegetables – Corporate Vegetable, Broccoli Cauliflower Au Gratin or Bean Almondine

DESSERTS:

Brownie Blast Parfait, Key Lime Cheesecake
Peach Melba, Carrot Cake with Cream Cheese Icing
Chocolate Cream Pie

*All meals include rolls and butter, coffee (regular and decaffeinated) and tea
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.*

DINNER MENU

CHOICE OF SOUP OR SALAD

Bibb Salad with Sundried Tomatoes, Pinenuts and Gorgonzola Cheese,
Dressed with Champagne Vinaigrette
Bistro Salad - House Blend Greens, English Cucumbers, Grape Tomatoes, Black Olives, Julienne Carrots
Spinach Salad with a Citrus Vinaigrette
Tuscan Minestrone
New England Clam Chowder

ENTRÉES

French Cut Breast of Chicken with
Oven Roasted Tomato Coulis
30.00

Herb Crusted Breast of Chicken
with Wild Mushroom Sauce
30.00

Angus Filet Mignon with
Choice of Béarnaise, Cabernet Demi Glaze,
Green Peppercorn Grappa Cream Sauce
47.00

ENHANCEMENTS - ADD 2.00
Walnut Gorgonzola Fig Crusted
Maytag Blue Cheese Crusted

N.Y. Sirloin Steak Herb Marinated
and Chargrilled with Choice of
Bordelaise, Dianne or Rosemary Demi Glaze Sauce
46.00

ENHANCEMENTS -ADD 2.00
Roasted Cipollini Grilled Balsamic Onions
Three Onion Marmalade Sautéed Wild Mushrooms

Pink Peppercorn Crusted Halibut
Served with a Grapefruit Vin Blanc Sauce *market price*

Herb Roasted Salmon with English
Cucumber Tomato Relish 35.00

Baked Stuffed Sole with a Seafood Dressing and
Lobster Cream Sauce 36.00

Veal Roma Scallopine Topped with Tomato Onion
Relish and Fontina Cheese 39.00

DUET PLATES

French Cut Chicken Breast with Bay Boat Scallops Seared with Sherry Vinegar Glaze 48.00
Tenderloin of Beef and Maryland Crab Cake, Cabernet Sauce and Marinated Concasse Tomatoes 48.00
Petit Filet Mignon and Baked Stuffed Shrimp, Rosemary Scented Demi Glaze and Drawn Butter 50.00
Seared Chicken Breast and Atlantic Salmon with a Tarragon Mustard Cream Sauce 41.00

SIDES

(Choose Any Two)

Duchess - Black Forest Ham & Cabot Cheese, Roasted Red Pepper , Sweet Potato
Mashed – Yukon Gold, Mashed Roasted Garlic
Vegetable – Roasted Root, Carrot Pumkindine, Corporate Vegetable
Rice – Orzo Pilaf, Asparagus Risotto

Choose One Dessert

Coconut Cream Cake, English Toffee Guinness Cake
Strawberry Short Cake, New York Style Cheesecake with Strawberry Sauce
Double Chocolate Devil's Food Cake, Warm Rustic Apple Crumble Tart

*All meals include rolls and butter, coffee (regular and decaffeinated) and tea
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DINNER BUFFET

Decorated Bistro Greens with Assorted Dressings
Grilled Vegetable Salad
Fresh Fruit Salad
Apple Walnut Coleslaw
Nicoise Salad

CHOOSE THREE ENTRÉES

Herb Roasted Breast of Chicken with Wild Mushroom Sauce
Open Faced Chicken Cordon Bleu with Garlic Cream Sauce
Francaise of Cod with Tomato Relish and Dill Vin Blanc
Grilled Salmon with Tropical Chutney
Maple Glazed Pork Loin and Granny Smith Apple Pan Sauce

CHOOSE ONE PASTA

Baked Artichoke Mascarpone Angolotti Topped with Smoked Mozzarella
Tricolor Tortellini Carbonara
Farfalle Athena

CHOICE OF TWO ACCOMPANIMENTS

Garlic Mashed Potato, Spinach Duchess Potato, Truffle Parmesan Roasted Potato,
Valley Pilaf –Dried Fruit and Garden Vegetable, Tuxedo Pilaf – Wild Rice & Garden Vegetable,
Corporate Medley, Beans Almondine, Broccoli Au Gratin, Oven Roasted Vegetable
45.00/person

ENHANCEMENTS

Prime Rib
10.00pp
Roast Sirloin
10.00pp
Oven Roasted Turkey
7.00pp

CHEF'S SELECTION OF ASSORTED DESSERTS

Coffee, tea and Decaf

Minimum of 50ppl
Additional 5.00pp under 50 people

Buffet includes rolls and butter, coffee (regular and decaffeinated) and tea.

Chef's attendant fee 85.00

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

BEVERAGE SERVICE

NAME BRANDS	NAME BRANDS	PREMIUM BRANDS
Smirnoff Vodka	Domestic Beer 4.25	Absolut Vodka
Bacardi Rum	Imported Beer 4.50	Myer's Rum
Seagram's 7 Whiskey		Crown Royal Whiskey
Old Grand Dad Bourbon	House Wine (red, white & blush) 5.25	Wild Turkey 80
Dewar's Scotch		Chivas Regal Scotch
Beefeater Gin 5.25/drink	Soda & Juice 2.50	Tanqueray Gin 6.00/drink
	Cordials 6.75	Premium Cordials 7.75/drink

CASH BAR

Cocktails 5.50
Domestic Beer 4.50
Imported Beer 4.75
House Wine (red, white & blush) 5.50
Soda & Juice 2.75
Cordial 7.25
Rocks 6.50

*Note: Premium Cash Bar
add 1.50 per cocktail

HOSTED BAR PACKAGE

One hour unlimited bar serving name brand
cocktails, beer and wine 13.00
Serving premium brand 14.50

Each additional hour
6.00 Name brand
7.00 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 per 3 hours minimum
30.00 Cocktail waitress fee (max 20 ppl)

*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 Inn strictly adheres to a no shot policy!*