



Any Occasion Buffet Stationed

Cold Hors D'oeuvres Display:

International Cheese, Crackers, Fresh Fruit, & Vegetables
Served with Dip

Enhance Your Event (Additional \$6 Per Person, Per Item)

Hot Hors D'oeuvres: Baby Fried Shrimp, Stuffed Mushrooms (Seafood **OR** Cheese),
Swedish Meatballs, Fried Mozzarella, Spanakopita, Chicken Wings, Hand Cut Chicken Tenders,
Pigs in a Blanket, Tomato Basil Bruschetta, Mini Quesadillas, Fried Ravioli (Cheese **OR** Buffalo Chicken)

Buffet Style Meal:

Fresh Garden Salad (Golden Italian & Ranch Dressing on Side)
Assorted Dinner Rolls

Main Course: (Select Three Entrées)

Chicken

Chicken Francaise
Chicken Marsala
Chicken Parmigiana

Stuffed Chicken (Choice of Greco Stuffing or
Cornbread & Sausage Stuffing)

Beef

Sliced Sirloin w/ Mushroom Demi Glaze
Beef Tips Topped w/ Burgundy Glaze (+\$4 Per Person)
Prime Rib Served w/ Au Jus (+\$6 Per Person)

Seafood

Baked Stuffed Sole
Baked Scrod
Baked Stuffed Shrimp (+\$5 Per Person)
Baked Salmon (+\$3 Per Person)
Topped with a Creamy Dill Sauce

Pork

Roasted Pork Rosemary
Stuffed Pork
(Herb Apricot Stuffing)

Vegetarian ☪

Italian Favorites
Eggplant Parmigiana
Sausage, Meatball, & Pepper
Casserole
Cheese Ravioli Pomodoro

Vegetable (Select One)

Green Bean Almondine
Mixed Vegetables
Honey Glazed Carrots

Starch (Select One)

Penne Pasta Marinara
Roasted Potatoes
Rice Pilaf

Dessert (Select One)

Chocolate Mousse, Italian Cookies, or Occasion Cake
Stationed Coffee, Decaf Coffee, ☪ Tea – Soft Drinks Included

\$40

Subject to 7.35% CT State Sales Tax ☪ 20% Banquet Charge