Q U A T U R F

Stations Reception

Stations are open upon arrival for two hours upon arrival.

Hot Hors D'oeuvre

Includes a selection of imported and domestic cheeses, crackers & pepperoni plus ten hot items (chefs selection) served from copper dome chafing dishes

Pasta Station (Choice of two) Penne ala Vodka Tortellini Alfredo Penne al Pesto Penne with eggplant, sausage, spinach & roasted tomato

Carving Station (Choice of two) Roasted New York Strip Fresh Roasted Turkey Roasted Pork Loin Corned Beef Tenderloin of Beef (additional \$MP)

Salad Station (Choice of one) Fresh Field Greens diced tomato, fresh mozzarella and raspberry vinaigrette Garden Salad

pepperoncini peppers, cucumbers, grape tomatoes, croutons, assorted dressings Cobb Salad (additional \$4.00)

Mesquite grilled chicken, tomatoes, bacon, hard boiled eggs, black olives and house made dressing

Dessert Station Coffee Table includes regular, decaf & tea (Choice of one) Ice Cream Sundae Bar

chocolate & vanilla ice cream, hot fudge, caramel, nuts, cherries, shots, chocolate chips & whipped cream Assorted Cookies & Brownies Table

Assorted Italian Pastry Table \$5.00 per person

Pricing

Weekday Pricing (Monday— Thursday Only) 4 hour room rental (minimum of 100 guests) \$56.00 per person with a cash bar

\$65.00 per person with 4 hours of top shelf open bar Weekend Pricing (Friday, Saturday and Sundays) 5 hour room rental (minimum of 100 guests) \$68.00 per person with a cash bar \$77.00 per person with 5 hours of top shelf open bar All prices are subject to 20% service charge and CT Sales Tax