

Midweek Dinner Buffet

House Garden Salad (served on buffet) with Creamy Italian & vinaigrette dressing

Pasta
(choice of one)
(both options are vegetarian)

Stuffed Shells or Penne ala Vodka

Entrées (choice of two)

Chicken Francaise egged & sautéed; served with a sherry wine & lemon cream sauce
Chicken Kathryn breaded & baked; served with a white wine sauce
Chicken Marsala lightly breaded & sautéed; topped with marsala demiglace
Baked Cod flaky white fish topped with cracker crumbs; finished with white wine & lemon
Pan Seared Salmon served with whole grain mustard, honey & ginger glaze
Roast Pork Loin sliced & served in a red wine rosemary reduction
Fresh Roasted Turkey & Stuffing served with house made gravy
Roasted New York Sirloin hand sliced served with a red wine demiglace

All entrees are served with chef's choice vegetable and potato.

Dessert
Assorted Cookies and Brownies Table
Or
Assorted Italian Pastry Table (additional \$5.00 per person)
Coffee, Tea & Decaf
Carafes of Soda on Tables

Pricing:

\$52.00 per person

All prices are subject to 20% service charge and CT State Sales Tax Prices are based on a minimum of 100 guests and a 4 hour room rental.

This menu is only available Monday through Thursday.

Enhance your buffet with a Carving Station (carved to order by one of our chefs) New York Strip, Baked Ham or Roasted Turkey \$10.00 per person for one item or \$14.00 per person for two items