



Stations Reception

Stations are open upon arrival for two hours

Hot Hors D'oeuvre

*Includes a selection of imported and domestic cheeses, crackers & pepperoni
plus the following ten hot items served from copper dome chafing dishes*

Sausage Stuffed Mushrooms • Crab Rangoon • Fried Shrimp • Bruschetta • Spanakopita
Brie and Cranberry Tarts • Risotto Cakes • Escargot a la Bourguignonne
Asparagus and Asiago in Fillo • Balsamic Grilled Portobello Mushrooms

Pasta Station

(Choice of two)

Penne ala Vodka

Tortellini Alfredo

Penne al Pesto

Penne with eggplant, sausage,
spinach & roasted tomato

Paglia e Fieno (additional \$2.00)

Carving Station

(Choice of two)

Roasted New York Strip

Fresh Roasted Turkey

Roasted Pork Loin

Corned Beef

Tenderloin of Beef (additional \$3.00)

Includes fresh rolls & condiments

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, continental salad and chick pea salad

Cobb Salad (additional \$2.00)

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

Pastry Table

Pricing

Weekday Pricing (Monday– Thursday Only)

4 hour room rental (minimum of 100 guests)

\$49.00 per person with a cash bar

\$57.00 per person with 4 hours of top shelf open bar

Weekend Pricing (Friday, Saturday and Sundays)

5 hour room rental (minimum of 100 guests)

\$59.00 per person with a cash bar

\$67.00 per person with 5 hours of top shelf open bar

All prices are subject to 20% service charge and CT Sales Tax