



# Midweek Plated Menu

## Appetizer

(choice of one)

Soup, Fruit (in season) or Tossed Salad

## Entrees

(choice of 3 plus a vegetarian option)

New York Strip Sirloin

Chicken Caesar Salad

Vegetarian Lasagna

Vegetarian Eggplant Parmigiana

Vegetarian Pasta Primavera *seasonal vegetables tossed in an alfredo sauce*

Baked Scrod *with a cracker crumb topping*

Pan Seared Salmon *whole grain mustard, honey & ginger glaze*

Chicken Parmigiana *served with fresh pasta*

Chicken Kathryn *breaded & baked; served with a white wine sauce*

Chicken Valdestone *breaded & sautéed topped w/ fresh mozzarella & a marsala demi-glace*

Chicken Florentine *egged & sautéed served over baby spinach & topped with a lemon cream sauce*

Stuffed Roast Loin of Pork *stuffed with prosciutto & spinach; topped with a marsala demiglace*

*Prime Rib (additional \$MP)*

*Filet Mignon (additional \$MP)*

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

## Dessert

French Vanilla Ice Cream with a choice of one topping:  
*Hot Fudge, Hot Apple Topping, Pecan Caramel Sauce or Melba Sauce*

Or

Assorted Cookies and Brownies on each table

Coffee, Tea & Decaf

Carafes of Soda on Tables

## Pricing

**\$48.00 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.

*Additional course of food \$3.00 per person*

*Assorted Italian Pastries for dessert \$3.00 per person*

*2022 Pricing*