

Midweek Dinner Buffet

House Garden Salad
with Creamy Italian & vinaigrette dressing

Choice of One
(both options are vegetarian)
Stuffed Shells or Penne ala Vodka

Entrée Choices
(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*
Roast Pork Loin *sliced & served in a red wine rosemary reduction*
Fresh Roasted Turkey & Stuffing *served with house made gravy*
Pan Seared Salmon *served with whole grain mustard, honey & ginger glaze*
Roasted New York Sirloin *sliced & topped 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 \$4.00 per person)
Coffee, Tea & Decaf
Carafes of Soda on Tables

Pricing
\$50.00 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
\$8.00 per person for one item or \$10.00 per person for two items