

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 Cod *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 or Pecan Caramel Sauce

Or

Assorted Cookies and Brownies on each table

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.

Additional course of food \$4.00 per person

Assorted Italian Pastries for dessert \$4.00 per person