



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