



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

2023 Pricing