

**BUFFET DINNER  
BANQUET MENU**

**UPON GUEST ARRIVAL**

Served Stationary:

Antipasto Table, Cured meats, cheeses, marinated and grilled vegetables, crudité, focaccia

**PASTA**

Mezzi Rigatoni with ragu or Penne Pomodoro

**DUO ENTREE**

Faroe Island Salmon, Braised Leeks, Oyster mushroom

Roasted Chicken Breast, wilted greens

Chefs Seasonal accompaniments

Green Salad / bread

**DOLCE**

Vanilla Panna Cotta with Black sour cherry, coffee and tea

Pricing is based on a selection of a Two Entree buffet

For a Beef Selection for all, market price applies

Includes four hour room rental

Linens

sparkling and still water

CT SALES TAX AND 20% SERVICE FEE ADDED TO BANQUET MENUS

