

**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 Gratuity add to all menus

