

**PLATED DINNER  
BANQUET MENU**

**UPON GUEST ARRIVAL**

Served Stationary:

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

Traditional Arancini, Shrimp skewers, Seasonal stuffed mushroom caps

**ANTIPASTO**

Classic Caesar salad or Seasonal Greens Salad

**PASTA**

Mezzi Rigatoni with ragu or Penne Pomodoro

**MAIN**

Beef Tenderloin Au poivre, potato puree, spinach

Faroe Island Salmon, Braised Leeks, Oyster mushroom

Roasted Chicken Breast, wilted greens, fried polenta

**DOLCE**

Vanilla Panna Cotta with Black sour cherry, coffee and tea

Pricing is based on a selection of Three Entrees pre selected

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

