

PLATED DINNER
BANQUET MENU

UPON GUEST ARRIVAL

Served Stationary:

Antipasto Table, Cured meats, cheeses, marinated and grilled vegetables, crudit , focaccia

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

