



Catering With A Personal Touch

CHATEAU LE GARI DINNER

Friday, July 29, 2022 at 6 PM



Buffet Dinner

Cobb Salad

Romain Lettuce, Bacon, Avocado, Chicken, Tomatoes, Chopped Egg,
Basil, Gorgonzola Cheese, Ranch Dressing

Fresh Seasonal Sliced Fruit (GF)

Vegetarian Lasagna (GF)

Baby Spinach, Squash, Zucchini, Mushrooms, Plum Tomatoes, Alfredo Sauce

Baked Manicotti

Chicken Cordon Blue

Lightly Breaded Chicken, Swiss Cheese, Ham

Stuffed Sole

Shrimp, Scallops, Crab Stuffing, Wine Butter Sauce

Brussel Sprouts with Honey, Bacon, Brown Sugar (GF)

Rice Pilaf

Rolls and Butter

Carving Station

Filet Mignon with Aus Jus and Horseradish Crème

Honey Glazed Ham with Honey, Mustard, Brown Sugar, Raisins

Dessert

Gourmet Cookies and Brownies

Assorted Cheesecakes

Decaf Coffee

\$45.00 PER GUEST

(INCLUDES CT SALES TAX)