



Catering With A Personal Touch

CHATEAU LE GARI DINNER

Friday, August 26, 2022 at 6 PM



Buffet Dinner

Mixed Field Greens (GF)

Mixed Greens, Dried Cranberries, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette

Antipasto

Butternut Squash Ravioli

Sweet Bourbon Seasoned Chicken (GF)

Salmon Claudio (GF)

Asparagus, Artichokes, Sundried Tomato, Wine Sauce

Honey Glazed Carrots

Oven Roasted Potatoes

Rolls and Butter

Carving Station

Filet Mignon with Aus Jus and Horseradish Crème

Roasted Breast of Turkey with Cranberry Chutney (GF)

Dessert

Strawberry Shortcake

Tiramisu Layer Cake

Tuxedo Truffle Mousse Cake

Decaf Coffee

\$45.00 PER GUEST

(INCLUDES CT SALES TAX)