



# Holiday Menus



Prices are subject to 20% gratuity and 7.35% CT sales tax

# Build Your Own Buffet

*This menu is designed to suit every occasion with a minimum of 20 guests.*

*Prices are per person and there is a minimum cost of*

*Lunch \$22.95 per person (\$2 upcharge for Saturdays & Sundays)*

*Dinner \$26.95 per person (\$3 upcharge for Friday and Saturday)*

## **APPETIZER**

- 4.50 Antipasto
- 4.00 Clams Casino
- 4.00 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 4.00 Fresh Fruit Cocktail
- 4.25 Fried Calamari
- 5.50 Shrimp Cocktail
- 3.75 Fried Mozzarella
- 4.00 Stuffed Mushrooms

## **PASTA**

- 4.50 Ravioli
- 4.50 Manicotti (2)
- 4.50 Tortellini
- 4.50 Penne Vodka
- 4.50 Lasagna
- 4.00 Baked Ziti
- 3.00 Primavera
- 4.00 Cavatelli
- 4.50 Stuffed Shells (2)
- 3.00 Pasta with Marinara
- 4.50 Pasta with Seafood
- 4.50 Pasta with Meat Sauce

## **PORK**

- 4.50 Grilled Pork Medallions
- 3.50 Sausage and Peppers
- 5.00 Baby Back Ribs
- 5.50 Crusted Tenderloin
- 4.50 Stuffed Pork Loin
- 4.00 Baked Ham
- 3.50 Kielbasa w/sauerkraut
- 4.00 Pulled Pork

## **TURKEY / GAME**

- 4.50 Roast Turkey Breast
- 5.50 Duck
- 5.50 Venison
- 6.00 Bison

## **CHICKEN**

- 4.50 Chicken Honey Dijon
- 4.50 Chicken Cacciatore
- 4.50 Chicken Marsala
- 4.50 Chicken Parmigiana
- 4.50 Chicken Cordon Bleu
- 4.50 Barbecue Chicken
- 4.50 Chicken Cutlets
- 4.50 Chicken Francais
- 4.50 Roasted Chicken
- 4.50 Chicken Piccata

## **VEGETABLES**

- 3.00 Green Beans
- 3.00 Spinach
- 3.00 Mixed Vegetables
- 3.00 Scalloped Potatoes
- 3.00 Roasted Potatoes
- 3.00 Mashed Potatoes
- 3.00 Broccoli
- 4.00 Zucchini
- 4.50 Eggplant Rollatini
- 4.50 Eggplant Parmigiana
- 5.00 Brussel Sprouts
- 5.00 Asparagus

## **BEEF**

- 5.50 Roast Tenderloin
- 4.25 Roast Beef
- 4.75 Beef Cutlets
- 4.75 Tenderloin Tips
- 5.00 Beef Bracirole
- 4.00 Meatballs
- 4.00 Spicy Beef
- 5.50 Short Rib

## **DESSERT**

- 5.00 Assorted Cookies
- 4.50 Assorted Mini Cakes
- 5.00 Fresh Fruit
- 5.00 Italian Mini Pastry

## **VEAL**

- 5.50 Veal w/ Artichokes
- 5.50 Veal Cacciatore
- 5.50 Veal Marsala
- 5.50 Veal Parmigiana
- 5.50 Veal & Mushrooms
- 5.50 Veal Francais
- 5.50 Veal Cutlet
- 5.50 Veal with Asparagus
- 5.50 Veal Saltimbocca
- 5.50 Veal Piccata

## **RICE**

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf
- 3.50 Risotto w/ mushroom
- 3.50 Rice and Beans
- 4.50 Seafood Rice

## **SEAFOOD**

- 5.50 Shrimp- Fried/Scampi
- 5.00 Mixed Fry Fish
- 7.00 Stuffed Shrimp
- 5.00 Stuffed Sole
- 5.50 Salmon

## **SALAD**

- 3.00 Mixed Greens
- 3.50 Caesar
- 4.50 Fruit
- 3.25 Cole Slaw
- 3.25 Pasta
- 3.50 Orange
- 4.50 Fresh Mozzarella
- 4.00 Mediterranean

## **BREAD**

- 1.50 Rolls and Butter
- 3.00 Bruschetta OR Garlic Bread
- 2.50 Herbed Focaccia
- 2.00 Assorted Breads & But

\*Coffee and Tea Station is Included

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Specialty Luncheon Buffets

*Please add \$2.00 per person for Saturdays and Sundays.*

*Minimum 20 guests*

## **SANTA'S DELIGHT**

Mixed Greens Salad with Tomato, Cucumber, Carrots, Peppers

Penne Pasta in our Traditional Velvety Vodka Sauce

Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms and Onions

Filet of Sole Stuffed with Shrimp, Crabmeat, and Breadcrumbs

Medley of Vegetables with Infused Olive Oil

Assorted European Cookies OR Holiday Ice Cream

Coffee, Tea

**\$22.95 PER PERSON**

## **A WONDERFUL LIFE**

Assorted Imported Italian Cold Cuts, Olives, Cheese, Peppers

Greens, Tomato, Mozzarella and Fresh Basil

Garlic and Rosemary Rubbed Porkloin

Braised Chicken with Artichoke Hearts, Mushrooms and Peppers

Medley of String Beans and Carrots Tossed in Herb Butter

Wild Mushroom Risotto

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

**\$24.95 PER PERSON**

## **ALL AROUND THE TREE**

Baby Greens, Pear, Walnut and Gorgonzola Salad

Penne Pasta with fresh basil tomato sauce

Pan-Seared Chicken Breast with Wild Mushrooms in A Madeira Sauce

Sliced Flank Steak with A Roasted Shallots and Fresh Thyme Demi Glaze

Rice Pilaf

Medley of Vegetables with Infused Olive Oil

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

**\$25.95 PER PERSON**

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Holiday Dinner Buffets

*Please add \$5.00 per person for Friday and Saturday nights.  
Minimum 20 guests*

## OPTION I

Mediterranean Tray  
(Olives, Cheeses, Mini Salami, Giardiniera)  
Rice (Any Style)  
Baby Field Greens  
Chicken (Any Style)  
Stuffed Sole  
Seasoned Vegetables  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$24.95 PER PERSON**

## OPTION III

Italian Antipasto  
Fried Calamari  
Pasta Marinara  
Caesar Salad  
Porchetta (Stuffed Pork)  
Chicken Lemon  
Mixed Vegetables  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$27.95 PER PERSON**

## OPTION II

Italian Antipasto  
Pasta Marinara or Vodka  
Italian Beef Meatballs  
Mixed Green Salad  
Roasted Chicken Supreme  
Stuffed Filet of Sole  
Green Beans Almondine  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$25.95 PER PERSON**

## OPTION IV

Fresh Mozz/Tomato/Bean Salad  
Eggplant Rollatini  
Pasta (Any Style)  
Mixed Greens  
Beef Tenderloin Tips  
Chicken Marsala  
Grilled Salmon  
Mixed Vegetables  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$29.95 PER PERSON**

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Family Style Menu

*True to Italian tradition, this is a four-course meal served family style.*

## APPETIZER CHOICES (CHOOSE TWO)

(Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Stuffed Mushrooms
Fresh Mozzarella w/ Tomato	Clams Casino	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

## PASTA (CHOOSE TWO)

Penne Marinara / Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

## ENTRÉE (CHOOSE TWO)

(Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Grilled Salmon
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltinbocca	Chicken Cacciatore	Stuffed Pork Loin
Veal Piccata	Sausage and Peppers	Seafood Scampi
Prime Rib (+\$3.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

LUNCH \$24.95 PER PERSON

Please add \$4 for  
Saturday and Sunday Lunch

DINNER \$28.95 PER PERSON

Please add \$7 for  
Friday and Saturday Dinner

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Individually Served Menu

*True to Italian tradition, this is a four-course meal served family style.*

## APPETIZER CHOICES (CHOOSE TWO-SERVED FAMILY STYLE)

(Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Stuffed Mushrooms
Fresh Mozzarella w/ Tomato	Clams Casino	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

## PASTA (CHOOSE TWO – SERVED FAMILY STYLE)

Penne Marinara / Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

## ENTRÉE (CHOOSE UP TO THREE CATEGORIES – SERVED INDIVIDUALLY)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Prime Rib (+\$3.00)
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Grilled Salmon
Veal Piccata	Grilled Salmon	Stuffed Shrimp (+\$3.00)

(Vegetarian and Gluten-Free Dinners Available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with The Entrée

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

LUNCH \$28.95 PER PERSON

Please add \$4 for  
Saturday and Sunday Lunch

DINNER \$32.95 PER PERSON

Please add \$7 for  
Friday and Saturday Dinner

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Plated Holiday Delight

## CHOICE OF SALAD

- Caprese – *Fresh Tomatoes, Mozzarella, Basil*
- Caesar – *Romain Lettuce, Cheese, Croutons*
- Spring Mix – *Mixed Greens, Tomatoes, Cucumbers, Carrots*
- Antipasto Salad – *Mixed Greens, Sliced Cold Cuts, Cheese, Legumes*

## CHOICE OF ENTRÉE

### CHICKEN

- Piccata – *Lemon Wine Butter Sauce with Garlic and Capers*
- Marsala – *Mushrooms and Onions in Marsala Wine Sauce*
- Parmigiana – *Breaded, Topped with Cheese and Sauce*
- Cordon Blue – *Breaded, Stuffed with Ham and Cheese*

### BEEF

- Grilled Short Ribeye Steak with Mushrooms and Onions
- New York Sirloin Steak
- Grilled Tenderloin with Balsamic Glaze

### FISH

- Stuffed Filet of Sole with Crab, Shrimp, Scallops
- Sauteed Shrimp Scampi
- Salmon Pan Seared with Herb Lemon, Spices

### VEGETARIAN

- Eggplant Parmigiana
- Grilled Seasonal Vegetables
- Vegetable Ravioli with Cheese

All Entrees Are Served with Herbed Rice Pilaf and Vegetables

## DESSERT

- Triple Chocolate Tuxedo Cake
- Holiday Ice Cream
- Cookie Tray Per Table

Coffee and Tea

LUNCH \$25.95 PER PERSON

Please add \$4 for  
Saturday and Sunday Lunch

DINNER \$29.95 PER PERSON

Please add \$7 for  
Friday and Saturday Dinner

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Cocktail Style Reception



## **STATIONARY TABLE**

(Two Hours)

Assorted Cheese and  
Garden Vegetable Display  
Assorted Crackers and Vegetable Dip  
Smoked Salmon Cream Cheese Crostini  
Tomato Basil Bruschetta

## **HOT HORS D'OEUVRES**

(Two Hours - Passed Butler Style)

Crabmeat Stuffed Mushrooms  
Sea Scallops Wrapped in Bacon  
Kentucky Bourbon Sesame Chicken  
Mini Spring Rolls  
Italian Meatballs  
Spanakopita  
Lobster Puffs  
Petite Quiche Lorraine

**\$29.95 PER PERSON**

Please add \$7 for  
Friday and Saturday Dinner





# *Beverage Options*

## UNLIMITED PACKAGES

For Unlimited Soda, Please Add	\$ 4.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 10.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 12.00 Per Person

## OPEN BAR PACKAGES

Minimum 30 People

Open Bar – Four Hours – Call Liquors

\$40.00 PER PERSON

Cash and Tab Bar Available

## STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 6.95
Domestic Beer Pitcher	\$ 8.95
Wine Bottle (1.5 Liter)	\$ 38.00
Wine Bottle (750ml)	\$ 25.00
Champagne Bottle	\$ 25.00

Prices are subject to 20% gratuity and 7.35% CT sales tax



# *Additions*

*Following Items Are Designed to Be Added to Any  
Prechosen Menu*



Prices are subject to 20% gratuity and 7.35% CT sales tax

# Specialty Platters & Displays

An Exquisite Addition To any menu.

**Small Platter 10-15 People**

**Medium Platter 25-30 People**

**Large Platter 45-50 People**

## **CHEESE & CRACKERS PLATTER**

Assorted Crackers and Garlic Crostini with Cubed Cheese, Dip and Olive Oil.

SMALL PLATTER \$30

MEDIUM PLATTER \$60

LARGE PLATTER \$110

## **VEGETABLE PLATTER**

Crudités of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$120

## **COMBINATION PLATTER**

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,  
Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$50

MEDIUM PLATTER \$90

LARGE PLATTER \$150

## **CRAZY WING DISPLAY**

Chicken Wings – Hot, Barbequed, Breaded OR Honey Broiled Complemented with Fresh Celery  
And Carrot Sticks with Blue Cheese Dip.

SMALL PLATTER \$80

MEDIUM PLATTER \$160

LARGE PLATTER \$225

## **ITALIAN ANTIPASTO**

Imported Italian Cured Meats, Cheeses, Marinated Vegetables, Roasted Legumes, Mushrooms,  
Seasonal Specialties and Breads.

SMALL PLATTER \$120

MEDIUM PLATTER \$220

LARGE PLATTER \$320

## **SHRIMP DISPLAY**

Plump Medium White Shrimp on Ice, Adorned with Lemon  
Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$120

MEDIUM PLATTER \$240

LARGE PLATTER \$340

## **SEAFOOD PLATTER**

Shrimp, Clams on A Half Shell, Crab Claws, Seafood Salad, Smoked Salmon, Lobster Dip

SMALL PLATTER \$140

MEDIUM PLATTER \$280

LARGE PLATTER \$380

Prices are subject to 20% gratuity and 7.35% CT sales tax

# Hors D'oeuvres



## COLD

Fresh Mozzarella with Prosciutto  
Mini Sandwiches  
Stuffed Cherry Tomatoes w/Tuna  
Ricotta Pesto Rounds  
Prosciutto and Melon  
Cheese and Prosciutto Pinwheels  
Chicken or Vegetable Wrap Wheels  
Salami Cornucopia and Cream Cheese  
Prosciutto Wrapped Asparagus  
  
PRICED PER 50 PIECES \$120.00

## HOT

Buffalo Wings  
Stuffed Mushrooms  
Mini Boneless Pork Ribs  
Mini Meatballs  
Spanakopita  
Chicken Fingers  
Mini Spring Rolls  
Cocktail Franks  
Fried Mozzarella Sticks  
Beef Brochette  
Philly Cheese Steak Roll  
Oriental Potsticker  
Mini Potato Puffs  
Arancini (Rice Balls)  
Mini Pizza  
  
PRICED PER 50 PIECES \$150.00

## CROSTINI

Bruschetta  
Seared Beef Carpaccio  
Smoked Salmon with Cream Cheese  
Caprese Sundried Tomato Pesto  
Ricotta Roasted Peppers  
Fig Walnut  
  
PRICED PER 50 PIECES \$80.00

## UPSCALED AND UNUSUAL

Beef Wellington  
Jalapeno Poppers  
Oyster Rockefeller  
Honey Garlic Chicken Skewer  
Chilled Gulf Shrimp  
Mini Crab Cake  
Salmon and Cream Cheese Bundle  
Mushroom Tartlets  
Lobster Puffs  
Petite Quiche Lorraine bar  
Chicken Quesadilla Cones  
Coconut Shrimp  
Bacon Wrapped Scallops  
  
PRICED PER 50 PIECES \$175.00