



CENTURY DINNER BUFFET MENU

Minimum 30 People

Soup & Salad Collection

(Please Select Three)

Chef's Soup Inspiration of the Day

Classic Caesar

Romaine Hearts, Classic Caesar Dressing, Parmesan

Organic Field Greens Salad

Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, raspberry sunshine vinaigrette, sundried tomato basil, red pepper vinaigrette, ranch or parmesan herb

Caprese Salad

Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto \$3

Wedge Salad

Baby Iceberg Wedge, Bacon Blue Cheese Dressing, Grape Tomatoes

Baby Arugula

Radish and Pine Nuts with Raspberry Sunshine Vinaigrette

Carrot and Radicchio Salad

Fig Balsamic Vinaigrette

Pasta

(Please Select One)

Rigatoni Pomodoro

Spinach, Tomato Sambuca Marinara, Reggiano

Penne alla Vodka

Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan

Tuscan Farfalle

Grilled Vegetables, Roasted Garlic Pesto, Spinach

Campanelle Carbonara

Parmesan Cream Sauce with Peas and Pancetta

Orecchiette Bolognese

Veal Ragu, Basil, Red Wine Essence



~ Century Dinner Buffet Menu Continued ~

Main Course Options

(Please Select Two)

Herb Roasted Chicken, *Dijon Cognac Sauce*
Sesame Coconut Marinade Chicken, *Jalapeno Lime Butter Sauce*
Caprese Chicken Stuffed with *Mozzarella Tomato Spinach Garlic with a Balsamic Glaze*
Flat Iron Steak with *Wild Mushroom Cream Sauce or Au Poivre*
Marinated Beef Tips, *Teriyaki Ginger Glaze*
Roasted Atlantic Cod, *Roasted Red Pepper Sauce*
Grilled Fillet of Salmon, *Coconut Saffron Sauce*
Stuffed Sole with *Spinach, Garlic, Roasted Tomatoes with Lemon Capers Brown Butter*

Carving Station

(Please Select One)

(Chef Attended, a \$90 Fee Applies)

Roasted Turkey Breast with *Cranberry Relish or Rosemary Gravy*
Pork Tenderloin with *Honey Mustard Glaze or Apple Pear Chutney*
Herb Crusted Sirloin of Beef with *Horseradish Cream or Wild Mushroom Butter Sauce*

Accompaniments

(Please Select One)

Truffle Potato Puree
Garlic and Chive Whipped Potatoes
Herb Roasted Potatoes with Peppers and Caramelized Onions
Rice Pilaf with Toasted Almonds
Coconut Island Rice (white or brown) with bell pepper and lime

Century Dinner Buffet Includes:

Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Two

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$45 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



OAK LEAF PLATED DINNER MENU

First Course Options

(Please Select One for All)

- Radiatore Bolognese, *Beef, Pork & Veal Ragú, Ricotta* \$5
Maryland Style Jumbo Lump Crab Cake, *Old-bay Remoulade* \$8
Cheese Tortellini with *Portobello Béchamel Sauce* \$5
Shrimp Cocktail \$8
Ratatouille Tart with *Marinara and Ricotta* \$7

Salad & Soup Options

(Included in Price of Main Course)

(Please Select One Soup or Salad Option for All Guests)

- Chef's Seasonal Inspiration Soup, *Hot or Chilled*
Classic Caesar, *Romaine Hearts, Classic Caesar Dressing, Parmesan*
Organic Field Greens Salad, *Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, raspberry sunshine vinaigrette, sundried tomato basil, red pepper vinaigrette, ranch or parmesan herb*
Baby Arugula, *Radish and Pine Nuts with Raspberry Sunshine Vinaigrette*
Carrot and Radicchio Salad, *Fig Balsamic Vinaigrette*
Caprese Salad, *Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto* \$3

Main Course Options

(Please Select Up to Three Main Course Options)

- Pan Roasted Frenched Chicken Breast, *Lemon Herb Jus Lie* \$36
Caprese Chicken Stuffed with *Mozzarella Tomato Spinach Garlic with a Balsamic Glaze* \$37
Stuffed Chicken Breast with *Apples, Pears and Sourdough with Rosemary Gravy* \$37
Roman Tomato Chicken, *Pan Seared breast, Roasted Tomato Chutney* \$36
Pistachio Crusted Salmon, *Cilantro Chutney* \$43
Pan Seared Chilean Sea Bass with *Lemon Caper Beurre Blanc* \$46
Crabmeat Stuffed Jumbo Shrimp, *Tarragon Citrus Butter* \$45
Prime Rib Herbed *Au Jus and Horseradish Cream Sauce* \$48
(minimum 30 people)
Porcini Crusted Filet, *Red Wine Demi* \$50
Surf & Turf Flat Iron Steak, *Crab Meat Stuffed Shrimp* \$50
New York Strip, *Rosemary Balsamic Butter* \$48
Ratatouille Lasagna, *Eggplant, Zucchini, Carrots Marinara* \$36
Lasagna Rollups, *Handmade with Ricotta, Spinach, Roasted Peppers, Roasted Garlic Cream Sauce* \$36



~ Oak Leaf Plated Dinner Menu Continued ~

Main Course Accompaniments

(Please Select One for each Main Course Selection)

Truffle Potato Puree
Herb Roasted Potato with Onions, Peppers, Garlic
Chive Whipped Potato
Rice Pilaf with Toasted Almonds
Coconut Jasmine Rice

Oak Leaf Plated Dinner Includes:

Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Three

Coffee & Tea Service

(Iced Tea May be Substituted)

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



DESSERT MENU

Dessert Series One

(Please Select Four)

Sugar Cookies, Chocolate Chip Cookies, M&M Cookies,
Red Velvet Cookies, Peanut Butter Cookies,
Oatmeal Raisin, White Chocolate Macadamia,
Brownies, Lemon Bars, Caramel Toffee Bars,
Cookies and Cream Bar, Hazelnut Fudge Bar

Dessert Series Two

(Please Select Two)

Tiramisu
Seasonal New York Cheesecake
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Lemon Chiffon Cake, *Yellow Cake Lemon Cream*
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*

Dessert Series Three

(Please Select One)

Seasonal Fruit Crisp *with Vanilla Gelato*
Vanilla Brulee *with Berries and Cream*
Seasonal New York Cheesecake
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*
Red Velvet Cake, *Cream Cheese frosting*

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



COCKTAIL RECEPTION MENU

(Minimum of 30 ~ if less than 30, Prices may be Subject to Change)

Deluxe Hand Crafted Hot Hors d'oeuvres

Chorizo Mini Tacos -Wasabi Cream
Spinach Risotto Cake – Parmesan Basil Aioli
Grilled Cheese with Tomato Bisque
Sesame Chicken Satay with Orange Honey Glaze
Honey Soy Beef Satay
Pork and Kimchi Dumpling with Wasabi Shoyu Sauce
Potato Latke with Sour Cream
Ruben Spring Roll with Remick Sauce
Vegetable Egg Roll with Thai Chile Sauce
Chicken or Beef Empanada
Spanakopita-Spinach and Pine Nuts in Phyllo

Deluxe Hand Crafted Cold Hors d'oeuvres

Antipasto Skewers- Mozzarella, Roasted Tomato, Artichoke, Kalamata olive
Tomato, Basil Bruschetta / Balsamic
Cajun Chicken Salad on Endive
Roasted Pepper and Dill Mascarpone Spread on a Cucumber
Beef Carpaccio, Parmesan, Truffle Oil on Baguette
BLT Wonton Cup, Chipotle Aioli
Smoked Salmon on Bagel Chip with Creme Fraiche

\$10~ per person for Four Deluxe Hors d'oeuvres Selections for One Hour
\$22~ per person for Four Deluxe Hors d'oeuvres Selections for Two Hours
(Add \$2 for each Additional Selection per Hour)

Seasonal Hors d'oeuvres

Spring / Summer

Cold Hors d'oeuvres

Prosciutto Wrapped Watermelon
Chicken Waldorf Salad Wrapped in Radicchio
Goat Cheese & Peach Crostini
Roasted Heirloom Tomato on Baguette with Balsamic
Corn, Avocado, Cilantro salad Mini Taco

Hot Hors d'oeuvres

Caprese Grilled Cheese with Heirloom Tomato Bisque
Edamame Dumplings
Summer Vegetable Quiche
Fried Lobster Ravioli with Fra Diavolo Sauce



Seasonal Hors d'oeuvres

Fall / Winter

Hot Hors d'oeuvres

Mushroom Parmesan Tartelette
Fried Butternut Squash Ravioli
Duck Sausage + Apple Meatball
Turkey Cranberry Stuffed Mushroom
Pork + Butternut Squash Mini Tacos

Cold Hors d'oeuvres

Roasted Pumpkin Cream Cheese on Baguette
Spaghetti Squash with Cranberry Relish in Endive

Premium Hand Crafted Hot Hors d'oeuvres

(Priced per piece, 50 Piece Minimum)

Bacon Wrapped Scallops, Maple Glaze \$3.50
Coconut Crusted Shrimp with Sweet and Sour \$3.50
Mini Beef Wellington \$3.00
Chicken & Asiago Wrapped in Phyllo \$3.00
Crab Stuffed Mushroom \$3.00

Premium Hand Made Cold Hors d'oeuvres

(Priced per piece, 50 Piece Minimum)

Crab Salad in Endive Leaf Old Bay Aioli \$2.50
Lobster BLT with Avocado Aioli \$3.50
Tuna Tartar Wasabi Aioli Pickled Ginger Wonton Crisp \$3.50
Shrimp Mini Taco Chipotle Aioli \$2.50

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



STATIONED FARE

(Minimum of 30 ~ if less than 30, Prices may be Subject to Change)

Seafood Raw Bar

Deluxe

Jumbo Gulf Shrimp, Clams & Oysters on the Half Shell

Accompanied by:

Classic Cocktail Sauce, Mignonette, Remoulade, Lemon & Seaweed

(Market Price)

Premium

Includes the Deluxe Raw Bar, Plus a Choice of Two of the Following...

Alaskan King Crab, Stone Crab Claws, Prince Edward Island Mussels

or Lobster Tails with all the accoutrements \$market

(Market Price)

Note: Ice Carvings are Available at an Additional Charge

Pacific Rim Station

(Please Select Three)

General Joe's Crispy Pork, Cilantro, Scallion Confetti

Oysters on the Half Shell, *Sake Mignonette, Wakame Salad* \$2

Miso Glazed Salmon with Steamed Broccoli & Lemongrass Broth \$3

Lo Mein, Stir Fried with Chicken, Pork, Crispy Tofu, Vegetables & Bean Sprouts

(If Chef Attended, a \$90 Fee Applies)

Hibachi Grilled Gulf Shrimp on a Sugarcane Skewer, *Spicy Roasted Chili Garlic Sauce* \$3

An Array of Sushi and California Rolls, *Pickled Ginger, Wasabi and Soy Dipping Sauces*

Orange and Ginger Glazed Chicken, *Red Asian Slaw, Vegetarian Fried Rice*

\$12 per Person

Mediterranean & Antipasti

(Please Select Three)

Soppresatta, Salami, Cappelletti & Artisanal Italian Cheese Platter

Regional Tuscan Antipasto Platter of Diced Imported Meats and Cheeses

Vinegar Peppers, Roasted Peppers, Olives, Garlic and Olive Oil

Imported Olives, Roasted Peppers, Marinated Mushrooms & Pickled Vegetables

Caprese, *Vine Ripe Tomatoes, Fresh Mozzarella, Basil Pesto, Extra Virgin Olive Oil, Balsamic*

Grilled Balsamic Glazed Vegetables, Portobello Mushrooms & Long Stem Artichokes

Lebanese Shish Taouk, *Grilled Skewers of Chicken with Lemon, Garlic & Olive Oil*

Hummus, Tabouli & Tapenade, *Bruschetta, Pita Crisps, Flatbreads & Crackers*

Dolmas, Grape Leaves, Rice, Lemon & Feta

\$12 per Person



~ *Stationed Fare Continued* ~

Regional Italian Pasta

(Please Select Two)

Rigatoni Pomodoro, *Spinach, Tomato Sambuca Marinara, Reggiano*
Penne alla Vodka, *Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan*
Tuscan Farfalle, *Broccoli Rabe, Sun Dried Tomatoes, Roasted Garlic Olive Oil, Parsley, Parmesan*
Campanelle Primavera, *Sauté of Green Vegetables, Roasted Tomatoes, Basil Pesto, Grana Padano*
Orecchiette Bolognese, *Veal Ragu, Basil, Red Wine Essence*

(If Station is Attended, a \$90 Fee Applies)

\$8 per Person

Spanish Tapas

(Please Select Four)

Chorizo, Artichoke & Tomato Flat Bread
Warm Mediterranean Olives, *Garlic Chilies*
Chickpea Dusted Crispy Calamari, *Tzatziki Sauce*
Warm Crispy Potato Chips, *Smoked Paprika Aioli*
Smoked Salmon & Scallop Croquetas, *Lemon Garlic Sauce*
Petite Spanish Meatballs, *Soffrito, Cilantro Crema*
Serrano Ham, Arugula, *Aged Sherry Vinaigrette*
Grilled Asparagus, *Wilted Manchego*

\$10 per Person

Fresh Fruit, Vegetable Crudité & Artisan Cheese

A Montage of Sun Ripened California Fruit, Imported & Regional cheeses

Accompanied By:

Assortment of Dips, Accoutrements, Crackers & Flatbreads

\$7 per Person

Carving Station

(Please Select Two)

Steamship of Beef
(Receptions of 100 or more)
Char Grilled Flatiron Steak
Char Seared Filet of Beef Tenderloin \$5
Grilled Rack of Lamb \$5
Roasted Breast of Natural Turkey
Roasted Steamship of Pork
Honey Glazed Ham

Hot Sauces May Include:

Bordelaise Sauce ~ Rosemary Scented Home Style Gravy ~ Au Poivre Sauce
Cherry Pineapple Sauce ~ Hunter Sauce

Cold Sauces May Include:

Horseradish Aioli ~ Cranberry Mayonnaise ~ Dijon Mustard ~ Pepper Vodka Remoulade
Chimichurri ~ Horseradish ~ Pesto Aioli

(If Station is Attended, a \$90 Fee Applies)

\$12 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax