

MENU GUIDELINES

As part of our commitment to your event and it's success, we are pleased to offer a broad variety of menus, ranging from a simple Coffee Break for 10 to an elegant Dinner for 9000. For special themed menus, we will be delighted to assist you in creating a wide array of delectable options

BANQUET MENUS AND ARRANGEMENTS

Banquet menus, room arrangements, floor plans (which must be approved by the Catering Department) and other details pertaining to your event should be submitted to the Catering Department a minimum of thirty (30) days prior to your arrival date.

Our Catering Professionals will be glad to assist you in selecting the appropriate menu items and arrangements to ensure a successful function.

SPLIT MENU FOR PLATED LUNCHEON OR DINNER

A split option of two (2) Entrees is available for groups with a minimum of 50 guests.

A split option of three (3) Entrees is available for groups with 100-300 guests, and is subject to an additional per person charge

Exact guaranteed number for each Entrée is required by 12 noon, three business days prior to your event.

GUARANTEED COUNTS AND PAYMENT

The exact number of guests in attendance for all Food and Beverage functions is required by 12 noon, five (5) business days prior to event and may not be decreased after this date.

At this time, please advise your Catering Professional of any special dietary requests (i.e. Vegetarian, Vegan, Lactose Intolerant, etc.) and quantities required.

Balance of payment for all Food and Beverage related charges (including anticipated consumption charges) is due three (3) business days prior to arrival.

BARTENDERS AND CHEF ATTENDANTS' CHARGES

The Food and Beverage Department is solely responsible for determining the number of Bars and Chef Attendants required for all Food and Beverage functions. Applicable charges will be assessed accordingly.

MEAL TICKETS

Meal tickets are required for all Buffets and menus serving two (2) or three (3) Entree options.

Meal tickets will be exclusively provided by the Connecticut Convention Center.

SERVING TIME FOR SPECIFIC FOOD AND BEVERAGE FUNCTIONS

Breaks, Stations and Buffets: 90 minutes maximum

Host or Open Bars: 5 hours maximum

FOOD AND BEVERAGE PRICING

Pricing is subject to change and will be confirmed six (6) months prior to your event.

All menu prices are based on per person pricing unless otherwise noted.

FOOD AND BEVERAGE EXCLUSIVITY

All Food and Beverage requirements must be purchased through/served by the Connecticut Convention Center and may not be brought in from the outside by guests or exhibitors.

BREAKS

(minimum 25 guests)

CONTINENTAL BREAKFAST

Mark Twain

Chilled Orange and Cranberry Juices
Sliced fresh Fruits and Berries
New York Style Bagels, Cream Cheese, low fat Cream Cheese
Smoked Salmon Spread and Vegetable Scallion Spread
Pastry Chef's Specialties to include Fruit and Cheese filled Danish
Assorted Muffins, Breakfast Breads and Croissants
Butter and Preserves
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
15.5

Harriet Beecher Stowe

Chilled Orange and Cranberry Juices
Sliced fresh Fruits and Berries
Pastry Chef's Specialties to include Fruit and Cheese filled Danish
Assorted Muffins, Breakfast Breads and Croissants
Butter and Preserves
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
13

Riverfront

Chilled Orange and Cranberry Juices
Pastry Chef's Specialties to include Fruit and Cheese filled Danish
Assorted Muffins
Butter and Preserves
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
9.5

ANYTIME BREAKS

Delightfully Chocolate

Chocolate Fudge Brownies, Chocolate Chip Cookies
Chocolate covered Strawberries, Chocolate covered Pretzels
Assorted Chocolate Candy Bars, Chocolate Truffles
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
18

Healthy Calorie Counter

Sliced fresh Fruit and Berries
Assorted Yogurts, Granola Bars, Protein Bars
Bottled Fruit Juice
Chilled bottled Water
12

Theater

Freshly popped Popcorn served in a traditional Popcorn Machine
Jumbo soft Pretzels
Individually packed Chips & Pretzels
Assorted Candy Bars
Assorted Soft Drinks
Chilled bottled Water
15

All food and beverage pricing subject to 20% service charge and 6% sales tax

BREAKFAST BUFFETS

Columbus Boulevard Buffet

(minimum 100 guests)

Chilled Orange and Cranberry Juices
Sliced fresh Fruits and Berries
Granola and assorted Fruit Yogurts
Individual Cereals with Whole Milk, Skim Milk and Bananas
New York Style assorted Bagels with Cream Cheese,
Low Fat Cream Cheese and Vegetable Cream Cheese
Display of Smoked Salmon to include:
Sliced Beefsteak Tomatoes, Bermuda Onions, Capers and Lemons
Farm fresh scrambled Eggs, Hickory smoked Bacon
Country Sausage, Corned Beef Hash, Rosemary Breakfast Potatoes
Vanilla Bean Cinnamon French Toast, warm Vermont Maple Syrup
Cheese Crepes with warmed Cherry and Blueberry Sauces
Assorted Breads for toasting
Pastry Chef's display of Cheese and Fruit Danish
Assorted Muffins, Breakfast Breads and Croissants, Butter and Preserves
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

28

The Bushnell

(minimum 50 guests)

Chilled Orange and Cranberry Juices
Sliced fresh Fruits and Berries
Pastry Chef's selections of Cheese and Fruit Danish, assorted Muffins
Butter and Preserves, Assorted Fruit Yogurts
Individual Cereals, Whole Milk and Skim Milk
Granola and Bananas
Farm fresh scrambled Eggs, Hickory smoked Bacon, Country Sausage
Rosemary Breakfast Potatoes
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

20

BREAKFAST BUFFET ENCHANCEMENTS

(minimum requirement of 25 guests per item)

*The specialty selections listed below can accompany any of our Breakfast Buffets
Additional selections can be individually created for your Event and priced accordingly
Please inquire with your Catering Professional for detailed assistance*

***Carved European Roasted Sirloin**

10

***Carved Herbed Rack of Lamb**

10

***Certified Angus Petite Filet Mignon**

with Wild Mushroom and Tri-color Pepper Brandy Sauce

12

***Deluxe Omelet Station**

6

New England Cod

with Oven roasted Tomatoes and a Chive Buerre Blanc

5

Mimosa Fountain

6

**Requires an additional charge per Uniformed Chef Attendant*

The Food & Beverage Department is solely responsible for determining the number of attendants required

All food and beverage pricing subject to 20% service charge and 6% sales tax

PLATED BREAKFAST

All plated Breakfasts include:

Chilled Orange Juice

Baskets of our Pastry Chef's Breakfast Specialties

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

Charter Oak

Farm fresh scrambled Eggs atop Rosti Potatoes,
Filet Mignon and Sweet Bell Pepper Brochette

26

Trumbull

(maximum 100 guests)

New England Cod Cake on a bed of Spinach with poached Eggs,
smoked Pork Loin and Lobster Sauce

23

The Sanderson

(maximum 100 guests)

Farm fresh scrambled Eggs with Monterey Jack Cheese, Onions and Peppers wrapped in a Flour Tortilla, topped with Salsa
Served with Breakfast Potatoes and Mild Chorizo Sausage

18

Healthy Hartford

Scrambled Egg Beaters

Egg Beater Cinnamon French Toast and warmed Maple Syrup,
Turkey Bacon

17

Capitol Hill

Vanilla Bean Cinnamon French Toast and warmed Vermont Maple Syrup,
smoked Canadian Bacon

17

Wadsworth

Farm fresh scrambled Eggs, Rosemary Breakfast Potatoes,
choice of Hickory smoked Bacon, Country Sausage or Ham

16

All food and beverage pricing subject to 20% service charge and 6% sales tax

FULL DAY MEETING PACKAGES

CONNECTICUT DAILY

(minimum 25 guests)

Morning

Chilled Orange and Cranberry Juices
Sliced fresh Fruit and Berries
Pastry Chefs' Specialties to include Fruit and Cheese filled Danish
Assorted Muffins, Breakfast Breads and Croissants
Butter and Preserves
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

Mid-Morning

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

Afternoon

Sliced fresh Fruits and Berries
Assorted Jumbo Cookies, Fudge Brownies & Blondies
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
Assorted Soft Drinks and chilled bottled Water

26

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ADRIAEN'S LANDING

(minimum 25 guests)

Morning

Chilled Orange and Cranberry Juices
Pastry Chef's Specialties to include Fruit and Cheese filled Danish
Assorted Muffins, Butter and Preserves
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

Mid-Morning

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

Afternoon

Assorted jumbo Cookies & Fudge Brownies
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
Assorted Soft Drinks and chilled bottled Water

21

All food and beverage pricing subject to 20% service charge and 6% sales tax

A LA CARTE ENHANCEMENTS

(minimum 25 guests for breaks)

Freshly brewed Coffee, Decaffeinated Coffee and Fine Quality Teas *2.5 per person*

Orange, Tomato, Grapefruit or Cranberry Juice *24 per gallon*

Iced Tea, Fruit Punch or Lemonade *24 per gallon*

Assorted bottled Juices *3 each*

Bottled Soft Drinks *2.5 each*

Bottled Spring Water *2.5 each*

Energy Drinks *3.5 each*

Milk or Chocolate Milk *1.5 each*

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Assorted New York Style Bagels and Cream Cheese *36 per dozen*

Fruits & Cheese filled Danish *36 per dozen*

Assorted freshly baked Muffins *34 per dozen*

Croissants *34 per dozen*

Assorted Yogurt *2.5 each*

Fruit and Yogurt Parfaits *4.5 each (maximum 500)*

Individual Cereals with Bananas *3 each*

Whole seasonal Fruit *1.5 per piece*

Sliced fresh Fruits and Berries *4 per person*

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Jumbo Chocolate Chip or Oatmeal Cookies *22 per dozen*

Individual bags of Chips, Pretzels, Popcorn, Trail Mix *1.5 each*

Fudge Brownies or Blondies *24 per dozen*

Miniature Petit Fours *30 per dozen*

Assorted miniature Italian Pastries *34 per dozen*

Jumbo Soft Pretzels *36 per dozen*

Candy Bars *24 per dozen*

Power Bars *36 per dozen*

Granola Bars *24 per dozen*

Assorted Ice Cream Novelties *24 per dozen (minimum 10 dozen)*

Dove Ice Cream Bars *54 per dozen (minimum 10 dozen)*

All food and beverage pricing subject to 20% service charge and 6% sales tax

LUNCHEON

*All Luncheon Entrees include:
Choice of Soup or Salad
Fresh seasonal Vegetable and Starch
Bread Basket and Butter Service
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
Choice of Dessert*

- To select additional courses, please inquire with your Catering Professional for pricing -

SOUPS

(maximum 500 guests)

Roasted Chicken Corn Chowder
Cream of Wild Mushroom Soup
New England Clam Chowder
Minestrone

SALADS

(Choice of One)

Balsamic House Salad
Baby Greens with Roma Tomatoes, Bermuda Onions, Rustic Croutons & Balsamic Vinaigrette
Parmesan House Salad
Crisp Romaine with roasted Tomatoes, Parmesan Croutons & Parmesan Peppercorn Dressing

ENTREES

*Choice of two Entrees with minimum of 50 Guests
Additional per person charge applicable for three Entree choices (min. 100pp/max. 300pp)*

Roasted French Chicken Breast
Oven roasted, herbed, semi-boneless Chicken breast, Cremini Mushrooms, Tomato and Bacon Ragout
24

North Atlantic Salmon
Pan roasted Fillet of Salmon with sweet Bermuda Onion Marmalade and Chardonnay Butter Sauce
24

Filet Mignon
6oz. broiled Filet with Chianti Peppercorn Demi-Glace
30

New York Strip
10oz. Garlic rubbed broiled Sirloin with caramelized Onions and Mushrooms
28

Shrimp Scampi
Jumbo Gulf Shrimp simmered with Garlic, Basil and White Wine Sauce
28

Pork Prime Rib
Garlic and Rosemary scented Prime Rib of Pork served with Pork Au Jus
26

Chicken Picatta
Egg battered boneless Chicken Breast simmered in Pinot Grigio, Capers and Herbs with a Lemon Beurre Blanc
22

Baked Codfish
Butter Crumb and roasted Tomato crusted Codfish with Sweet Pepper Coulis
22

DESSERTS

(Choice of One)

New York Style Cheesecake
Creme Brulee
Tiramisu with Cocoa Powder and Chocolate Drizzle
Triple Layer Decadent Chocolate Cake with Raspberry Sauce
Carrot Cake

All food and beverage pricing subject to 20% service charge and 6% sales tax

CHILLED LUNCHEON

All Chilled Luncheon Entrees include:

Bread Basket and Butter Service

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

Choice of Dessert

- To select additional courses, please inquire with your Catering Professional for pricing -

ENTREES

Choice of two Entrees with minimum of 50 Guests

Additional per person charge applicable for three Entree choices (min. 100pp/max. 300pp)

Asian Chicken Salad

Hoisin barbecued Chicken atop Field Greens with Snow Peas, Sweet Bell Peppers, Scallions, Baby Corn and Straw Mushrooms, Plum Vinaigrette and crispy Wonton Noodles

19

Caesar Salad

Prepared the traditional way with grilled Basil Chicken

17

~ or ~

With marinated chilled Jumbo Gulf Shrimp

20

Balsamic Glazed Chicken Breast

Garlic & Basil grilled Chicken, Radicchio, Romaine and Frisee Greens, fresh Mozzarella and Plum Tomato Bruschetta, Pecorino Parmesan Croutons with Balsamic Vinaigrette

20

Mediterranean Roll

(maximum 200 guests)

Imported Ham, Cappicola, Provolone Cheese, Spinach, roasted Tomatoes Bermuda Onion wrapped in a Tomato Tortilla served with a Pesto Pasta Salad

18.5

Downtown Chef Salad

Imported Ham, Cured Salami and Provolone Cheese, diced Cucumbers, California Olives, Bermuda Onion, Ripe Tomatoes, crisp Greens and Rustic Croutons

18

DESSERTS

(Choice of One)

New York Style Cheesecake

Creme Brulee

Tiramisu with Cocoa Powder and Chocolate Drizzle

Triple Layer Decadent Chocolate Cake with Raspberry Sauce

Carrot Cake

All food and beverage pricing subject to 20% service charge and 6% sales tax

LUNCHEON BUFFET

RISING STAR BUFFET

(minimum 50 guests)

New England Clam Chowder

Mixed Field Greens

With Carrot, Onion and Tomato
Choice of Ranch, Italian or Russian Dressing

Red Bliss Potato Salad with Chives

Confetti Cole Slaw

Farfalle Pasta Salad

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HOT ENTREES

Choice of two Entrees

Additional per person charge applicable for three Entree choices

Oven Roasted North Atlantic Salmon

With Citrus Butter Sauce and shaved Fennel

Chicken Francaise

Egg battered boneless Breast of Chicken with Shitake Mushroom Basil Cream Sauce

Blackened Block Island Swordfish

Vanilla Bean Bourbon sauce and Sweet Pepper Confetti

East Texas Slow Roasted Barbecue Beef Brisket

With Black Bean and Corn Relish

Penne Pasta

With grilled Chicken, Spinach, roasted Peppers, Virgin Olive Oil, Basil and toasted Garlic

Herb Broiled Nantucket Cod

With grilled Vegetable Ratatouille and fire roasted Pepper Cream Sauce

Roasted Garlic and Rosemary French Chicken Breast

With grilled Artichokes and Prosciutto di Parma

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Chef Selection of seasoned Vegetable and appropriate Starch

Fresh baked assorted Rolls and Butter

Pastry Chef's Selection of assorted Cakes and Tortes

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

29.5

All food and beverage pricing subject to 20% service charge and 6% sales tax

DELI BUFFET

FRONT STREET DELI

(minimum 50 guests)

Soup Du Jour

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Mixed Field Greens

With Carrot, Onion and Tomato

Choice of Ranch, Italian or Russian Dressing

Red Bliss Potato Salad with Chives

Confetti Cole Slaw

Farfalle Pasta Salad

With sun Dried Tomatoes

Grilled Artichokes and cured Olives

Albacore Tuna Salad

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Oven roasted Turkey

Honey cured Ham

Rare Roast Beef

Swiss, American, Pepper Jack and Provolone Cheeses

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Beefsteak Tomatoes, Lettuce and Pickles

Mustard, Mayonnaise and Creamy Dijon Wasabi Sauce

Baskets of assorted mini Rolls and Breads

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Pastry Chef's jumbo Cookies

Fudge Brownies and Blondies

Freshly brewed Coffee, decaffeinated Coffee & fine quality Teas

22

All food and beverage pricing subject to 20% service charge and 6% sales tax

RECEPTION DISPLAYS

(100 servings per display)

Antipasto Display

Assortment of Italian Salamis, cured Meats and Cheeses, marinated Mozzarella Cheese,
Grilled Vegetables, Olives, Artichokes, sliced Italian and flavored Focaccia Breads

550

International Cheese Display

A selection of Imported and Domestic Cheeses with
Gourmet Cracker assortment and sliced French Bread

450

Bruschetta Display

Imported Plum Tomatoes with Garlic, Virgin Olive Oil and Basil, creamy Spinach Artichoke Dip,
Eggplant Caponata, Olive Tapenade, Garlic rubbed Crostini,
Pita Chips and sliced Italian Breads

450

Fruit Display

Seasonal sliced fresh Fruits and Berries with Strawberry Dip

425

Grilled Vegetable Display

Variety of Balsamic marinated grilled Vegetables

400

Seasonal Vegetable Display

With Bacon Ranch, Chili Dijon and Onion Dips

275

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SEAFOOD DISPLAYS

*Presented on Ice with Lemon, zesty Cocktail Sauce and a Cilantro Remoulade
All chilled Seafood prices are based on 100 pieces*

Chilled Jumbo Gulf Shrimp

350

Chilled Alaskan Snow Crab Claws

350

Local Oysters

On the 1/2 Shell

225

Littleneck Clams

On the 1/2 Shell

200

All food and beverage pricing subject to 20% service charge and 6% sales tax

RECEPTION CARVING STATIONS

*Additional selections can be individually created for your Event and priced accordingly
Please inquire with your Catering Professional for detailed assistance*

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Roasted Tenderloin of Beef

(Serves 15-20)

Creamy Horseradish, Whole Grain Mustard, Scallion Aioli
Mini Rolls

225

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Steamship Round of Beef

(Serves 75)

Au Jus, Whole Grain Mustard, creamy Horseradish
Mini Rolls

425

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Montreal Spiced Prime Rib of Beef

(Serves 25)

Au Jus, Whole Grain Mustard, creamy Horseradish
Mini Rolls

275

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Oven Roasted Turkey Breast

(Serves 20)

Mayonnaise, Honey Mustard, Cranberry Relish
Mini Rolls

150

*All selections require an additional charge per uniformed Chef Attendant
The Food & Beverage Department is solely responsible for determining the number of Attendants required*

All food and beverage pricing subject to 20% service charge and 6% sales tax

HORS D'OEUVRES

COLD HORS D'OEUVRES

*- Priced per piece -
(minimum of 50 pieces)*

Smoked Salmon on Potato Cake
With Chive Creme Fraiche
3.5

Belgian Endive
With Crab and herbed Goat Cheese
3.5

Red Bliss Potatoes, Osetra Caviar
With Creme Fraiche
4.5

Avocado and Vegetable California Roll
With Wasabi and pickled Ginger
3.5

Mozzarella Skewer
Fresh Mozzarella with Artichoke, Sundried Tomato with Basil and Virgin Olive Oil
3.5

Ahi Tuna, Wonton Crisp
With Chile Aioli and Green Onions
3.5

Lime Marinated Shrimp
On crisp Flour Tortilla with Tomato and Cilantro
3.5

Beef Carpaccio Black Bread Crostini
With creamy Horseradish
3

Oven Roasted Grape Tomatoes
With Basil Cream Cheese on Banana Bread
3

New Zealand Chilled Mussels
With Red Onions, Tomato and Cilantro
2.5

All food and beverage pricing subject to 20% service charge and 6% sales tax

HORS D'OEUVRES

HOT HORS D'OEUVRES

*- Priced per piece -
(minimum of 50 pieces)*

Baked Clams and Sweet Peppers Topped with Smoked Bacon
3

Mini Beef Wellington
With wild Mushroom Duxelle in Puff Pastry
3

Pecan Dusted Fried Chicken
With Honey Mustard dipping Sauce
3

Teriyaki Glazed Beef Skewers
3

Coconut Langostino
With Honey Ginger Sauce
4

Sea Scallops Wrapped in Smoked Bacon
3.5

Gulf Shrimp Wrapped with Potato
With Chipotle Aioli
3.5

Coconut Butterflied Fried Shrimp
With Honey Ginger Sauce
3.5

Wild Mushroom in Phyllo
3

Chicken Satay
With Lime Cilantro Peanut Sauce
3

Crispy Crab Rangoon
With Scallions and Duck Sauce
3

Smoked Chicken Quesadilla Trumpet
With Salsa and Sour Cream
2.5

Vegetable Spring Roll
With Duck Sauce and Hot Mustard
2.5

Parmesan Artichoke Hearts with Goat Cheese
3

Chicken & Lemongrass Pot Sticker
With Ponzu dipping Sauce
2.5

Spinach & Feta Cheese Spanakopita
2.5

All food and beverage pricing subject to 20% service charge and 6% sales tax

DINNER

*All Dinner Entrees include:
Choice of Appetizer, Soup or Salad
Fresh seasonal Vegetable and appropriate Starch
Bread Basket and Butter service
Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas
Choice of Dessert
- To select additional courses, please inquire with your Catering Professional for pricing -*

APPETIZERS

Shrimp Cocktail

(Additional charge applicable)

Jumbo Gulf Shrimp with Jicama Lime Salad
Zesty Cocktail Sauce and Lemon

Fresh Mozzarella & Beefsteak Tomatoes Caprese

Fresh Basil, Extra Virgin Olive Oil & Balsamic reduction

Prosciutto Di Parma and Melon

Seasonal Melon wrapped with Prosciutto di Parma

Eggplant Rollatine

Sliced Eggplant wrapped around herbed Ricotta, Mozzarella & Parmesan Cheeses
baked and served with imported Plum Tomato Sauce

SOUPS

(maximum 200 guests)

Lobster Bisque

(Additional charge applicable)

New England Clam Chowder

Cream of Wild Mushroom

Minestrone

Roasted Chicken Corn Chowder

Seafood and Chicken Gumbo

Three Onion Soup with Sherry

SALADS

Trade Gourmet

Field Greens, imported Plum Tomatoes, Julienne Carrots
and Cucumbers with House Vinaigrette

Balsamic and Apple

Baby Field Greens tossed with Gorgonzola Cheese, Granny Smith Apples,
caramelized Walnuts, and Balsamic reduction

Center Caesar Salad

Classic Hearts of Romaine with Parmesan Peppercorn Sauce accented
with roasted Tomato and Rustic Croutons

Crisp Phyllo & Goat Cheese

Mesclun mixed Greens, Bermuda Onions, Sweet Beets,
crisp Phyllo sheets, herbed Goat Cheese and
roasted Garlic with Red Wine Vinaigrette

Spinach Salad

Baby Spinach, crispy Pancetta, sliced Egg, marinated Mushrooms,
Bermuda Onions, Lemon Whole Grain Mustard Vinaigrette

All food and beverage pricing subject to 20% service charge and 6% sales tax

DINNER

ENTREES

*Choice of two Entrees with minimum of 50 Guests
Additional per person charge applicable for three Entree Choices (min. 100pp / max. 300pp)*

Chicken Scarborough

Bone-In Chicken breast roasted with Garlic, served with an Artichoke, Prosciutto, Rosemary, Sage and Thyme Ragout
35

Chicken Milano

Sautéed Boneless Chicken breast topped with Eggplant, Prosciutto and Muenster Cheese, with a Madeira Demi-Glace
36

Prime Rib of Pork

Garlic & Rosemary scented roasted Rib Chop served with a Pork Au Jus
38

Filet & Shrimp

10 oz. grilled Filet with Jumbo Gulf Shrimp simmered in White Wine with Lemon, Garlic and Capers
50

Filet Mignon

10 oz. grilled choice Tenderloin with oven roasted Tomato & Mozzarella Caponata,
roasted Shallot and Cabernet Demi-Glace
48

New York Sirloin

Broiled choice 12 oz. Sirloin Steak with a Brandy Peppercorn Sauce
45

Roasted Prime Rib of Beef

Slow roasted Montreal seasoned certified Angus Prime Rib with natural Beef Au Jus
43

Chilean Sea Bass

Oven roasted with Soy Sauce and Ginger Lime Butter
42

Stuffed Shrimp

Jumbo Gulf Shrimp, stuffed with Maryland Lump Crab and Lemon Herb Butter Sauce
40

Chicken Francaise

Egg battered boneless Chicken breast simmered in Pinot Grigio Wine with Garlic, Basil, Capers and fresh Lemon
34

North Atlantic Salmon

Broiled Fillet with Citrus Salsa and Lemon Butter Sauce
34

Nantucket Cod

Butter Crumb and Pesto encrusted Cod Fillet with Sun Dried Tomato Aioli
34

DESSERTS

(Choice of One)

New York Style Cheesecake

Creme Brulee

Tiramisu with Cocoa Powder and Chocolate Drizzle

Triple Layer Decadent Chocolate Cake with Raspberry Sauce

Milk Chocolate Mousse Tower with Strawberry Coulis

All food and beverage pricing subject to 20% service charge and 6% sales tax

DINNER BUFFETS

THE WATERFORD

(minimum 100 guests)

SALADS

(Choice of Three)

Mixed Garden Greens with Carrots, Onion and Tomato

Beef Steak Tomatoes and Bermuda Onion

Cucumber and Dill

Red Bliss Potato and Chive

Asparagus and Steak

Marinated grilled Artichokes

Basil Farfalle Pasta Mozzarella

Grilled Vegetables

HOT ENTREES

(Choice of Three)

Dijonnaise Chicken

Boneless Chicken breast sauteed with Dijon Mustard and toasted Garlic Spinach

Orecchetti Pasta

Baked with Ricotta, Marinara, Mozzarella and Asiago Cheese

Honey Glazed North Atlantic Salmon

Champagne Lemon Butter and Spaghetti Vegetables

Pan Seared Red Snapper

With Saffron Tomato broth, shaved Fennel and caramelized Vidalia Onions

Oven Roasted, Tomato Encrusted New England Cod

With sautéed Broccoli Rapini

Egg Battered Breast Of Chicken

With a Shiitake Mushroom and Basil Cream Sauce

Spinach Topped Chicken Breast

With Tomato Concasse, Red Onions, Parmesan Cheese and Garlic Butter

Petite Filet Mignon

With Gorgonzola Cheese and roasted Peppers in a Barolo Wine Sauce

Barbeque Hoisin Glazed Muscovy Duck Breast

With Green Onion Jasmine Rice

Cheese Tortellini

With Bacon, Peas, and Black Pepper in a Creamy Parmesan Alfredo Sauce

Penne Pasta

With Sweet Italian Sausage Broccoli Rabe, fire roasted Peppers with Garlic and Virgin Olive Oil

Spinach and Ricotta Ravioli

With Oven roasted Grape Tomatoes and Pecorino Cheese in Tomato Cream Sauce

Boneless Roasted Pork Loin

With caramelized Shallots and Rosemary served with whipped Ginger Sweet Potatoes

Chef's selection of seasonal Vegetable and appropriate Starch

Display of assorted Artisan Breads and Rolls

DESSERTS

Extravagant display of our Pastry Chef's Specialties

Italian and French Pastries, Assorted Cakes, Tortes and Mousses

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

DINNER BUFFETS

TRADITIONAL NEW ENGLAND CLAMBAKE

(minimum 100 guests)

New England Clam Chowder

Mixed Field Greens

With Carrot, Onion and Tomato
Choice of Ranch, Italian or Russian Dressing

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SPECIALTY SALADS

(Choice of Three)

Red Bliss Potato Salad

Cucumber and Dill Salad

Long Fusilli Pasta and Tuna Salad

Plum Tomato and Basil Salad

Orechetti Pasta and Shrimp Salad

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HOT ENTREES

(Choice of Four)

Broiled Lobster Tails with Garlic, Butter & Herbs

Steamed Clams with White Wine Garlic & Butter Broth

Steamed Crab Claws with drawn Butter

Barbecued Chicken

Barbecued St. Louis Pork Ribs

Prince Edward Island Mussels with Garlic White Wine and Tomato Broth

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Corn on the Cob

or

Seasonal Vegetable

Baked Potatoes with Sour Cream & Bacon Bits

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Strawberry Shortcake

Seasonal Fruit Medley

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

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MARKET PRICE

- Please inquire with your Catering Professional for pricing -

All food and beverage pricing subject to 20% service charge and 6% sales tax

DINNER BUFFETS

LITTLE ITALY BUFFET

(minimum 100 guests)

Antipasto Display

Sliced Pepperoni, Salami, Prosciutto, Aurrichio Provolone,
marinated Mozzarella, Peppercini, grilled Artichokes, Plum Tomato Salad,
Oil cured Olives, Anchovy Fillets,
Pesto Tortellini Salad,
Extra Virgin Olive Oil and Balsamic Vinaigrette,
sliced Italian and flavored Foccacia Breads

HOT ENTREES

(Choice of Three)

Braised Veal Osso Bucco

With Risotto Milanese

Chicken Cacciatore

With Bell Peppers, Tomatoes, and fresh Italian Herbs

Beef Brajole

With Red Wine Sauce and Caponata Vegetables

Orecchetti Pasta

With grilled Chicken, Broccoli Rabe, and Garlic

Mussels And Clams Zuppa DiPesce

Mussels and Clams, Garlic, White Wine and Tomatoes

Veal Marsala

With Cremini Mushrooms and Tomatoes in a Marsala Wine Sauce

Breast of Chicken

With Potatoes, Sweet Peppers, Sausage and Tomatoes

Boneless Sauteed Breast of Chicken

Topped with Ricotta, Plum Tomato, and Mozzarella Cheese with a Chianti Sauce

Oven Roasted Pork Loin

With Gorgonzola whipped Potatoes and a Rosemary Garlic Sauce

*Chef's selection of seasonal Vegetable and appropriate Starch
Display of assorted Artisan Breads and Rolls*

DESSERTS

Tiramisu

Cannolis

Amaretto Cheesecake

Seasonal Berries with Marsala Zabaglione

Assorted Italian Pastries

Freshly brewed Coffee, decaffeinated Coffee and fine quality Teas

50

All food and beverage pricing subject to 20% service charge and 6% sales tax

DINNER BUFFET ENHANCEMENTS

*The specialty selections listed below can accompany any of our Buffets
Additional selections can be individually created for your Event and priced accordingly
Please inquire with your Catering Professional for detailed assistance*

Fajita Station

Grilled Chicken and marinated Skirt Steak,
caramelized Sweet Bell Peppers and Vidalia Onions,
warmed Tortillas, shredded Lettuce, Pepper Jack Cheese, Guacamole, Sour Cream and Pico de Gallo
9

***Pasta Station**

Penne, Cheese Tortellini, Orecchetti and Mini Ravioli Pastas,
Pomodoro, Alfredo and Bolognese Sauces,
Broccoli Rabe, Mushrooms, Sun Dried Tomatoes and chopped Clams, grated Pecorino Parmesan and crushed Red Pepper,
sliced Italian and flavored Foccacia Breads
10

***Stir Fry**

Chicken and Oriental Vegetable in Hunan Sauce with Shrimp Fried Rice
10

***Steak Flambe**

Beef Filet Mignon, fresh Cracked Peppercorn, Cremini Mushrooms, Dijon Mustard and Brandy Cream
15

***Seafood Scampi**

Jumbo Shrimp and Sea Scallops, roasted Grape Tomatoes, Basil, White Wine with a Garlic Butter Sauce
14

***Veal Marsala**

Sauteed Medallions of Milk fed Veal Scaloppini, Wild Mushrooms, Garlic, Shallots, Marsala Wine and fine Herbs
12

***Sundae Bar**

Vanilla, Chocolate and Strawberry Ice Creams, Caramel, Butterscotch and Chocolate Sauces,
Strawberries and crushed Pineapple Toppings, M&M's, crushed Oreos, Rainbow Sprinkles and whipped Cream
10

Viennese Station

Pastry Chef's selection of miniature Italian and French Pastries, Mousses,
assorted Cakes & Tortes, Chocolate dipped Strawberries, Cheesecakes, Gourmet Blondies and Brownies
12

***Bananas Foster**

Sliced Bananas with Banana Liqueur, Brandy Caramel Sauce, flambéed and served with Vanilla Bean Ice Cream
8

Chocolate Fountain

Flowing tiered Fountain with imported warmed Milk Chocolate Convection and fresh seasonal Fruits and Berries
9.5

Champagne Fountain

Sparkling Champagne or Fruit Punch with sliced Citrus Fruit garnishes
6

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**Requires an additional charge per uniformed Chef Attendant*

The Food & Beverage Department is solely responsible for determining the number of Attendants required

All food and beverage pricing subject to 20% service charge and 6% sales tax

BEVERAGE SERVICE

OPEN BAR

(Host pays for each guest on a per hour basis)

Unlimited Beverage service which includes selected Call or Premium Brand Liquors, Imported and Domestic Beers, selection of House Wines, Soft Drinks, bottled Spring & Sparkling Waters and Fruit Juices

Premium Brands: First Hour – 16 per person / Each additional Hour – 7 per person

Call Brands: First Hour – 14 per person / Each additional Hour – 5 per person

HOSTED CONSUMPTION BAR

(Host pays for each Beverage consumed)

Premium Brand Cocktails 6.25

Call Brand Cocktails 5.25

Selection of House Wines, 1st Tier 5.5

Selection of House Wines, 2nd Tier 6.25

Imported Beer 4.25

Domestic Beer 3.75

Soft Drinks, Bottled Spring or Sparkling Waters 2.25

Assorted bottled Juices 3.25

CASH BAR

(Guests pays for own Beverages)

Premium Brand Cocktails 6.5

Call Brand Cocktails 5.5

Selection of House Wines, 1st Tier 5.75

Selection of House Wines, 2nd Tier 6.5

Imported Beer 4.5

Domestic Beer 4

Soft Drinks, Bottled Spring or Sparkling Waters 2.5

Assorted bottled Juices 3.5

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Premium Brands

Grey Goose Vodka, Tanqueray Gin, Johnnie Walker Scotch, Bacardi Rum, Marker's Mark Bourbon, Crown Royal Whisky, Patron Tequila

Call Brands

Skyy Vodka, Beefeater Gin, Dewar's Scotch, Bacardi Rum, Jack Daniels Whisky, Canadian Club Whisky, Cuervo Gold Tequila

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BARTENDER FEES

Bartender fee (4 hour minimum) – 75 dollars / Each additional hour thereafter – 30 dollars, per Bar

One complimentary Bartender fee for every 500 dollars in net beverage revenue consumed

-The Food & Beverage Department is solely responsible for determining the number of Bars required-

Ask your Catering Professional for a list of our House Wines

- Connecticut Wines and Micro-Brews are also available -

All food and beverage pricing subject to 20% service charge and 6% sales tax