

Townhouse

2023 MENU PACKAGES





BREAKFAST BUFFETS

**THE CONTINENTAL** - \$22 per person

SEASONAL FRUIT & BERRIES

HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries

CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter

NEW YORK STYLE BAGELS assorted cream cheeses

**THE ALL - AMERICAN** - \$36 per person

SEASONAL FRUIT & BERRIES

HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries

CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter

SAUDER FARMS SCRAMBLED EGGS

CHALLAH FRENCH TOAST marinated berries, maple agave syrup

APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE (chicken available)

ROSEMARY ROASTED YUKON POTATOES

**THE EXECUTIVE** - \$44 per person

SEASONAL FRUIT & BERRIES

HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries

CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter

NEW YORK STYLE BAGELS assorted cream cheeses

HOUSE SMOKED SALMON pickled red onion, tomato, capers, chives

SAUDER FARMS SCRAMBLED EGGS

CHALLAH FRENCH TOAST marinated berries, maple agave syrup

POACHED EGGS & GRILLED FILET MIGNON tomato hollandaise

STUFFED BERKSHIRE PORK PORCHETTA rosemary, garlic, lemon

APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE (chicken available)

ROSEMARY ROASTED YUKON POTATOES

**ENHANCEMENTS**

AVOCADO ON GRILLED CIABATTA

lemon, chili, sea salt

\$8

CHARCUTERIE & ARTISAN CHEESE BOARD

rustic ciabatta, local honey, mustards

\$11

TORTILLA ESPAÑOL

yukon potatoes, farm vegetables, jack cheese

\$9

SUNNY SIDE EGG, KALE & MUSHROOM HASH

on grilled ciabatta

\$9

SCRAMBLED EGG & SMOKED TURKEY SKILLET

peppers, scallions, green tomato, quest blanco

\$9

BUTTERMILK PANCAKES

marinated strawberries, maple agave syrup

\$8

SHORT RIB WRAP

sauder farm eggs, fontina

\$9

MARKET VEGETABLE FRITTATA

salsa verde

\$8

LOBSTER PANINI

asparagus, chive mascarpone

\$19

BRILLAT SAVARIN, SPINACH & TOMATO QUICHE

salad verte

\$9

BELGIUM WAFFLES

seasonal berries, vanilla mascarpone, maple agave syrup

\$8

OMELETS MADE TO ORDER

sauder farm eggs & variety of vegetables, meats & cheeses

\$13 | \$150 chef attendant

**10 PERSON MINIMUM**

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**BRUNCH BUFFET ONE - \$49 per person**

SEASONAL FRUIT & BERRIES

HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries

WAVE HILL BAKERY CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter

MINI NEW YORK STYLE BAGELS assorted cream cheeses

CHOPPED MARKET SALAD avocado, tomato, squash, dijon vinaigrette

LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish

SAUDER FARMS SCRAMBLED EGGS

CHALLAH FRENCH TOAST marinated berries, bananas, maple agave syrup

GULF SHRIMP & GRITS pancetta, peas, pearl onions, chili salsa verde

FRIED CHICKEN & WAFFLES candied pecans, spicy maple syrup

APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE

ROSEMARY ROASTED YUKON POTATOES

**BRUNCH BUFFET TWO - \$57 per person**

SEASONAL FRUIT & BERRIES

HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries

WAVE HILL BAKERY CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter

MINI NEW YORK STYLE BAGELS assorted cream cheeses

BABY BEET, ARUGULA & GOAT CHEESE SALAD pears, almonds, sherry vinaigrette

BUFFALO MOZZARELLA & BEEFSTEAK TOMATO basil pesto, aged balsamic, olive oil, sea salt

SAUDER FARMS SCRAMBLED EGGS ratatouille, new potatoes, jack cheese

BRAISED SHORT RIB, FONTINA & EGG SLIDERS

HOT SMOKED SALMON honey crisp apple, endive salad, apple gastrique

STUFFED BERKSHIRE PORK PORCHETTA rosemary, garlic, lemon

APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE

ROSEMARY ROASTED YUKON POTATOES

**BRUNCH BUFFET THREE - \$69 per person**

ASSORTED DANISH, MUFFINS, CROISSANTS & BAGELS whipped butter, preserves, cream cheese

FRESH FRUIT SALAD mint, agave, tahitian vanilla

HOUSE MADE GRANOLA, YOGURT & BERRY PARFAIT

SCOTTISH SMOKED SALMON red onion, capers, egg, chives

ARTISAN CHEESE & CHARCUTERIE BOARD pickled vegetables, mustards, rustic bread

HEIRLOOM TOMATO, FETA & CUCUMBER PANZANELLA

GRILLED SUMMER ASPARAGUS

ORGANIC VEGETABLE TORTILLA ESPAÑOLA farmers cheese, salsa verde

CHALLAH FRENCH TOAST marinated strawberries, maple syrup

BRAISED SHORT RIB, FONTINA & EGG SLIDERS

MINI MAINE LOBSTER ROLLS celery, tarragon, red onion

HERB ROASTED CHICKEN ROULADE forest mushrooms, spinach, aromatic vegetables

CARVED BEEF BRISKET whipped horseradish, cheddar biscuits

LEMON RICOTTA CAVATELLI artichoke, tomato, english peas, kale pesto

GULF SHRIMP A LA PLANCHA fingerling potatoes, confit tomato, romesco sauce

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## APPETIZERS

BULGARIAN FETA & GARDEN TOMATOES olives, cucumbers, red onion, chick peas, oregano vinaigrette (gf)  
TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic  
HOUSE SMOKED SALMON RILLETTE herb crème fraîche, white asparagus, sauce gribiche (gf)  
ACAI YOGURT, BERRY & HOUSE MADE GRANOLA BOWL  
MAYTAG BLUE CHEESE SALAD spiced pecans, cranberries, apples, cider vinaigrette \*  
BUFFALO MOZZARELLA, PEACH & ARUGULA SALAD toasted almonds, white balsamic, grilled bread  
ROASTED TOMATO BISQUE crumbled goat cheese, basil (gf)  
WHIPPED AVOCADO GRAIN TOAST aleppo chili, lemon sea salt  
WARM SHEEP'S MILK RICOTTA black olive tapenade, pistachios, truffle honey  
RED PEPPER HUMMUS grilled naan bread  
AHI TUNA POKE mango, red onion, avocado, sweet chili  
BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing (gf, no brioche crumble)  
ARUGULA, PEAR & GOAT CHEESE SALAD pomegranates, maple almond granola, sherry vinaigrette \* (gf)  
OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille (gf)

## ENTREES

SHERWOOD FARMS EGG OMELET tomatoes, vermont cheddar, fine herbs (gf)  
SCRAMBLED EGG SKILLET chorizo sausage hash, jack cheese, salsa rojo (gf)  
CHALLAH FRENCH TOAST lemon mascarpone, marinated berries, vermont maple syrup  
CRISPY CHICKEN & WAFFLES spicy maple syrup  
POACHED EGG, GARDEN VEGETABLE & QUINOA BOWL tomatillo salsa verde (gf)  
JUMBO LUMP CRAB CAKE summer corn succotash, paprika aioli  
GOAT CHEESE RAVIOLI olives, roasted tomatoes, spinach, serrano ham  
GRILLED FLAT IRON STEAK & EGGS peewee potatoes, salsa verde (gf)  
TOWNHOUSE BURGER cheddar ale cheese sauce, bacon onion jam  
PARISIENNE GNOCCHI spring vegetables, tomatoes, spinach, fresh herbs  
TAGLIATELLE & GULF SHRIMP braised artichokes, arugula, lemon caper gremolata  
PAN ROASTED ATLANTIC HALIBUT peruvian potato mousse, heirloom tomato sauce vierge (gf) (+ \$8pp)  
MAINE LOBSTER CLUB SANDWICH chive mascarpone, bibb lettuce, beefsteak tomato, bacon (gf) (+ \$12pp)  
CRISPY CHICKEN MILANESE arugula, parmesan, lemon, olive oil  
TORTILLA ESPANOL yukon potatoes, spring vegetables, feta (gf)  
SMOKED TURKEY & EGG SKILLET peppers, scallions, green tomatoes, quest blanco (gf)

## DESSERTS

FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo sauce  
LEMON MASCARPONE berry compote  
CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch  
CHEESECAKE STUFFED PRALINE CONE marinated berries  
ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste (+ \$5 pp)  
FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

### PLATED BRUNCH PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$55.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$65.00

\* ADDITIONAL PASTA COURSE: \$10.00

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**MORNING COFFEE** - \$8 per person

PREMIUM COFFEE & DECAFFEINATED COFFEE  
ASSORTED SPECIALTY HERBAL TEAS

**HEALTHY START** - \$14 per person

NAKED INDIVIDUAL SMOOTHIES  
FRESH FRUIT & VANILLA YOGURT  
VITAMIN WATER  
PREMIUM COFFEE & DECAFFEINATED COFFEE  
ASSORTED SPECIALTY HERBAL TEAS

**REHYDRATE** - \$10 per person

ASSORTED JUICES  
ASSORTED SODAS & ICED HERBAL TEAS  
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS

**ENERGIZE** - \$16 per person

ASSORTED ENERGY DRINKS  
HOUSE MADE GRANOLA, BERRY & VANILLA YOGURT PARFAITS  
ICED HERBAL TEAS  
PREMIUM COFFEE & DECAFFEINATED COFFEE

**AFTERNOON PICK ME UP** - \$16 per person

ASSORTED ENERGY BARS, COOKIES & BROWNIES  
SPICED TRAIL MIX  
VARIETY OF SODAS, NAKED JUICES & SMOOTHIES  
ICED HERBAL TEAS  
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS

**BALLPARK** - \$16 per person

WARM BAVARIAN PRETZELS, SPICED NUTS, KETTLE CHIPS & PREMIUM CANDY BARS  
VARIETY OF SODAS, JUICES & ICED HERBAL TEAS  
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS (additional \$3.00)

**TUSCAN CROSTINI BREAK** - \$16 per person

GRILLED ROASTED GARLIC CIABATTA & WARM NAAN BREAD  
BUFFALO MOZZARELLA, TOMATO & BASIL  
AVOCADO, PEA & MINT "PESTO"  
ROASTED RED PEPPER HUMMUS  
VARIETY OF SODAS, JUICES & ICED HERBAL TEAS  
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS (additional \$3.00)

**ENHANCEMENTS**

WARM CHOCOLATE CROISSANTS  
ASSORTED JUMBO COOKIES  
VITAMIN WATER  
CHIPS  
PRETZELS  
POPCORN  
CHIPS, PRETZELS & POPCORN

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## MEAT & POULTRY

KOREAN FRIED CHICKEN peanuts, scallions, crispy garlic  
JERK CHICKEN EMPANADAS scotch bonnet aioli  
AJI PANCA CHICKEN or BEEF ANTICUCHOS (gf)  
MINI KOBE BEEF CORN DOGS ale mustard  
ADOBO SPICED CHICKEN QUESADILLAS (gf)  
TANDOORI CHICKEN SAMOSAS curry labneh (gf)  
SPANISH CHORIZO EMPANADAS salsa verde  
KOREAN BBQ SHORT RIB SKEWERS whipped horseradish (gf)  
BBQ BRISKET SPRING ROLLS pickled onion aioli (gf)  
SHORT - RIB MEATBALL SLIDERS  
MINI BURGERS cheddar ale sauce  
AJI PANCA PORK EMPANADAS spicy sour cream  
PORK CHAR SUI BOA BUNS  
ROASTED DUCK DUMPLINGS hoisin (gf)  
PROSCIUTTO, RICOTTA & FIG JAM PIZZETTES  
SMOKED TURKEY & FONTINA PANINIS  
BABY LAMB CHOPS charmoula sauce (gf)  
MINI REUBEN PANINIS  
SPICED LAMB MEATBALLS harissa yogurt (gf)  
TENDERLOIN, BLUE CHEESE FLAT BREAD port wine reduction  
CHINESE CHICKEN PASTRY CUPS peanut dressing (gf)  
BEEF TENDERLOIN & BRIE CROSTINI  
BRAISED CHICKEN SALAD grain mustard, cranberries, apples  
SPICY THAI BEEF SALAD LETTUCE CUPS  
ASIAN CHICKEN & CASHEW SALAD LETTUCE CUPS  
FOIE GRAS MOUSSE brandied cherries & walnut crisp

## SEAFOOD & SHELLFISH

MARYLAND CRAB CAKES pineapple relish  
KOREAN FRIED GULF SHRIMP  
SPICED RUBBED GULF SHRIMP QUESADILLAS salsa verde (gf)  
LIME MARINATED SHRIMP TACOS avocado crema (gf)  
MARYLAND CRAB & PINEAPPLE TOSTONE (gf)  
TORO TARTARE TACOS wasabi crème fraiche  
CITRUS POACHED GULF SHRIMP yuzu aioli (gf)  
YUZU TUNA TATAKI ON SESAME CRISPS dynamite sauce  
ASIAN LOBSTER SPRING ROLLS citrus ponzu  
MINI MAINE LOBSTER ROLLS  
CRAB, MANGO, JALAPEÑO TOSTADAS (gf)  
MARINATED SHRIMP COCKTAIL tomato horseradish sauce (gf)  
AHI TUNA POKÉ wasabi aioli (gf)  
SMOKED SALMON & CHIVE CRÈME FRAICHE AREPAS (gf)  
MEDITERRANEAN OCTOPUS SALAD ON BLACK OLIVE TOAST  
HAMACHI CRUDO yuzu jalapeño vinaigrette (gf)  
SHRIMP & SNOW PEA POTSTICKER (gf)

## CHEESE, VEGETABLES & MORE

MUSHROOMS & WALNUT BAKLAVA truffle honey (gf)  
CRISPY VEGETABLE SPRING ROLLS thai peanut sauce (gf)  
WARM BAVARIAN PRETZELS ale mustard sauce  
MUSHROOM & LEEK SPRING ROLLS sesame dipping sauce (gf)  
EDAMAME POTSTICKERS wasabi soy ponzu (gf)  
WILD MUSHROOM PIEROGIES truffle aioli  
POTATO PANCAKES apple vanilla purée  
TRUFFLE POTATO & MUSHROOM CROQUETTES  
SQUASH, QUESO BLANCO & SPINACH QUESADILLAS (gf)  
BUTTERNUT SQUASH & MASCARPONE PIZZETTE balsamic reduction  
WILD MUSHROOM ARANCINI balsamic glaze  
NIÇOISE OLIVE & GOAT CHEESE TARTS (gf)  
CARAMELIZED ONION MINI GRILLED CHEESE braised pears  
TOMATO, FETA, OLIVE ON GARLIC CIABATTA  
LEMON RICOTTA TOASTS sicilian pistachio, rosemary honey  
BLACK BEAN HUMMUS plantain chip, pico de gallo (gf)  
FIG, FONTINA & LAVENDAR CRISPS (gf)  
WILD MUSHROOM & LEEK DUXELLE CROSTINI  
RATATOUILLE OF MARKET VEGETABLES ON GARLIC CIABATTA  
BUFFALO MOZZARELLA, CONFIT TOMATO & BASIL SKEWERS (gf)  
BRIE, LEEK & SCALLION QUICHE  
MEXICAN STREET CORN CRISP chipotle aioli (gf)  
DEVILED EGGS shrimp ceviche (gf)

## PASSED HORS D'OEUVRES PRICING

1/2 HOUR (select 4): \$18.00 per person  
1 HOUR (select 6): \$25.00 per person  
2 HOURS (select 8): \$32.00 per person

## 20 PERSON MINIMUM

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**NEW YORK, NEW YORK** - \$39 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD  
CHINESE CHICKEN SALAD cabbage, carrots, crispy wonton skins, peanut dressing  
WARM BAVARIAN PRETZELS  
CARAMELIZED ONION & POTATO PIEROGIES  
SABRETT BEEF HOT DOGS new york onions  
SWEET & SPICY ITALIAN SAUSAGE peppers & onions  
KOREAN FRIED CHICKEN peanuts, scallions, crispy garlic  
CARVED PASTRAMI citrus cole slaw, rye, spicy

**TUSCAN** - \$44 per person

TOMATO MOZZARELLA SALAD basil, balsamic drizzle  
WARM SHEEPS MILK RICOTTA grilled ciabatta  
ARUGULA, PEAR & PECORINO SALAD lemon, olive oil, cracked pepper  
HAND - ROLLED PENNE crushed san marzano tomatoes, kale, chili flakes  
BAROLO BRAISED SHORT RIBS white corn grits, spiced carrots, horseradish  
GRILLED SALMON tuscan white beans, spinach, tomato coulis

**COMFORT FOOD** - \$39 per person

CAESAR SALAD parmesan cheese, garlic jalapeño croutons  
CLASSIC COLE SLAW cabbage, carrots, celery seeds  
CREAMY TOMATO BISQUE garlic croutons  
ANGUS BEEF SLIDERS cheddar ale sauce, bacon onion jam  
CRISPY FRIED CHICKEN pickled cucumbers, radish, bacon mayo  
CHIPOTLE FISH TACOS shaved cabbage, pico de gallo, caper aioli  
MAC & CHEESE  
SALT & VINEGAR POTATOES

**MEXICO CITY** - \$39 per person

CAESAR SALAD manchego cheese, garlic jalapeño croutons  
MEXICAN STREET CORN chipotle remoulade, cotija cheese, pickled onions, cilantro  
SHRIMP AQUA CHILI jalapeño, avocado, tomatillo purée, citrus dressing  
CHORIZO ENCHILADAS queso chihuahua, chili colorado sauce  
BRAISED OXTAIL NACHOS corn tortillas, tres quesos, scallions, cilantro, crema  
CHIMICHURRI CHICKEN TACOS flour tortillas

*Served with guacamole, pico de gallo, our cream*

**SANDWICH BOARD** - \$31 per person

FETA, TOMATO & CUCUMBER SALAD red wine oregano vinaigrette  
KALE & QUINOA SALAD parmesan cheese, roasted garlic dressing  
RED BLISS POTATO SALAD dijon, lemon, parsley  
ROASTED PRIME RIB & FONTINA horseradish crème fraiche  
SMOKED TURKEY PASTRAMI citrus cole slaw  
BLACK FOREST HAM & GRUYERE PANINI grain mustard  
OVEN ROASTED TOMATO WEDGE caramelized onions, roasted mushrooms, pesto aioli  
CLASSIC ITALIAN sharp provolone, prosciutto, coppa, saucisson

**GREEN MARKET** - \$36 per person

CHOPPED MARKET SALAD avocado, tomato, onion, blue cheese, dijon mustard vinaigrette  
QUINOA, KALE & DRIED CRANBERRY SALAD candied pecans, apples, cider dressing  
BUTTERNUT SQUASH SOUP cinnamon croutons  
GRILLED ORGANIC CHICKEN BREAST market vegetables, caramelized onion jus  
OVEN ROASTED SALMON quinoa, market vegetables, tomato vinaigrette  
HAND - ROLLED PENNE brown butter, mushrooms, arugula, pesto

**EXECUTIVE BUTCHER BLOCK** - \$45 per person

PANZANELLA SALAD heirloom tomato, cucumber, pepper, basil, artisanal bread  
BABY BEET, ARUGULA & PEAR SALAD goat cheese, sherry vinaigrette  
BLACK TRUFFLE & EGG POTATO SALAD  
HEARTS OF ROMAINE parmesan reggiano, anchovy dressing  
GRILLED MOROCCAN SPICED ORGANIC CHICKEN BREASTS  
SAUSALITO RUBBED TURKEY  
CURED & SMOKED CHARCUTERIE & ARTISAN CHEESES

**CARVED TO ORDER**

GARLIC RUBBED TENDERLOIN OF BEEF whipped horseradish  
HERBED STUFFED PORCHETTA rosemary aioli  
*Served with Rustic Breads & Rolls*

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### FIRST COURSE

ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce *(gf)* (+ \$12 per person)  
SPICED LAMB MEATBALLS sweet pepper tomato, harissa yogurt *(gf)*  
TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic *(gf, no vinaigrette)*  
BUFFALO MOZZARELLA heirloom tomato gazpacho, micro basil, grilled baguette  
GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes *(gf)*  
JERSEY BEEFSTEAK TOMATOES *(gf)* blue cheese, red onion, red wine vinaigrette  
ARUGULA, LOCAL PEACHES & GOAT CHEESE \* *(gf)* maple pecan granola, sherry vinaigrette \* *(gf)*  
OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille *(gf)*  
BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing *(gf, no brioche crumble)*

### SECOND COURSE

PARISIENNE GNOCCHI summer vegetable, tomatoes, spinach, salsa verde *(as pasta course + \$10 per person)*  
TAGLIATELLE & GULF SHRIMP braised artichokes, spring favas, arugula, lemon caper gremolata *(as pasta course + \$12 per person)*  
CRISPY JUMBO LUMB CRAB CAKES summer corn succotash, smoked paprika aioli  
PAN ROASTED KING SALMON *(gf)* warm lentil, artichoke & asparagus salad, sunchoke purée  
SEARED SEA SCALLOPS caramelized cauliflower, spring asparagus, mushrooms, pancetta, truffle vinaigrette *(gf)*  
ORGANIC ROASTED SPRING CHICKEN mustard spaetzli, garden vegetables, lemon thyme chicken jus  
BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries  
GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes *(gf)*

### THIRD COURSE

CHOCOLATE PASSION FRUIT GANACHE TART \* chocolate hazelnut mousse, passion fruit caramel  
LEMON MASCARPONE berry compote  
FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce *(gf)*  
CARAMEL STUFFED CHURROS vanilla crème anglaise  
CHEESECAKE STUFFED PRALINE CONE marinated berries \*  
SORBET lemon or raspberry *(gf)*

*Items marked \* contain seeds or nuts.*

### PLATED LUNCH PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$55.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$65.00

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### REQUIRED FOR 12 PERSONS OR MORE

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## APPETIZERS

LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish  
AHI TUNA POKE mango, red onion, chili  
ARUGULA SALAD goat cheese, candied walnuts, dried cranberries, balsamic dressing  
BRAISED OCTOPUS olives, celery & fingerlings, yuzu jalapeño vinaigrette  
JERSEY BEEFSTEAK TOMATOES (gf) blue cheese, red onion, red wine vinaigrette  
BABY BEET, ARUGULA & GOAT CHEESE SALAD marcona almonds, asian pear, sherry vinaigrette  
BABY SPINACH SALAD maytag blue cheese, bacon, buttermilk dressing  
CAESAR SALAD romaine, brioche croutons, parmesan, creamy anchovy dressing  
HOT SMOKED SALMON vanilla apple purée, apple balsamico  
ROASTED BRUSSELS SPROUTS garlic & herb aioli, salted cheese  
ROASTED TOMATO & EGGPLANT SOUP whipped goat cheese  
ORGANIC GREENS cherry tomatoes, endive, parmesan, lemon & olive oil  
GRILLED CHICKEN ANTICUCHO aji panca, creamy lemon dressing  
CHOPPED SALAD feta, cucumber, olives, beets, tomatoes, oregano vinaigrette  
WILD MUSHROOM RISOTTO mascarpone cheese, leek purée

## ENTREES

CAVATELLI forest mushrooms, caramelized onions, kale, pecorino toscano  
ORGANIC ROAST CHICKEN BREAST baby vegetables, rosemary café au lait  
PAN ROASTED KING SALMON (gf) warm lentil, artichoke & asparagus salad, sunchoke purée  
RED WINE BRAISED SHORT RIBS truffle potato purée, caramelized carrots, horseradish (+ \$8 pp)  
CHIPOTLE SHRIMP & GRITS peas, black truffle grits  
SEARED SEA SCALLOPS honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion (+ \$8 pp)  
GRILLED FILET OF BEEF hand crusted potatoes, asparagus, bordelaise sauce (+ \$8 pp)  
THAI CURRY CHICKEN onions, eggplant, peppers, tai basil, cilantro  
BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam  
CRISPY CHICKEN MILANESE arugula, parmesan, lemon, olive oil  
FRENCH CUBANO ham, braised pear, gruyere, pickled mustard seed, truffle potato salad  
CRAB MAC & CHEESE lobster sauce, gobetti pasta, crispy onions  
MAINE LOBSTER & BUTTER LETTUCE  
citrus, hearts of palm, avocado, marcona almonds, citrus herb dressing (+ \$8 pp)  
MISO GLAZED BLACK COD charred broccolini, shishitos, braised radish, sweet soy miso butter (+ \$5 pp)  
BBQ BERKSHIRE PORK CHOP spiced sweet potato purée, pork belly, carrot confit, spinach  
CREAMY GOAT CHEESE RAVIOLI braised artichokes, tomatoes, kale, fava  
NY STRIP STEAK truffle potato purée, red wine braised mushrooms (+ \$8 pp)  
PAN ROASTED BRANZINO warm mediterranean potato salad, romesco sauce

## DESSERTS

FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo sauce  
LEMON MASCARPONE berry compote  
CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch  
CHEESECAKE STUFFED PRALINE CONE marinated berries  
ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste (+ \$5 pp)  
FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

### PLATED LUNCH PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$55.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$65.00

\* ADDITIONAL PASTA COURSE: \$10.00

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Guests orders will be taken at the event.*

### 30 PERSON MINIMUM

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**ARTISAN CHEESE** - \$14 per person

HANDCRAFTED LOCAL & IMPORTED CHEESE

STRAWBERRIES, GRAPES, LOCAL HONEYCOMB & ARTISAN BREAD

**CHARCUTERIE BOARD** - \$20 per person

CURED & SMOKED MEATS prosciutto, sweet coppa, soppressata & speck

CHICKEN LIVER MOUSSE, COUNTRY PÂTÉ & DUCK RILLETES

PICKLED VEGETABLES, CORNICHONS, MUSTARDS & COUNTRY BREADS

**FARMERS MARKET CRUDITÉ** - \$10 per person

LOCAL CHILLED VEGETABLES

RED PEPPER HUMMUS, SMOKED BLUE CHEESE DIP & OLIVE TAPENADE

**TUSCAN ANTIPASTO** - \$25 per person

LOCAL TOMATO, MOZZARELLA & BASIL

CHOPPED VEGETABLE & CHICK PEA SALAD

CITRUS CURED OLIVES, MARINATED ARTICHOKEs, FIRE ROASTED PEPPERS

GRILLED SALMON PANZANELLA SALAD

CURED MEATS & ARTISAN CHEESES

BABY BEET & APPLE SALAD

*Served with Artisan Bread, Mustards, Local Honey*

**GRILLED CROSTINI STATION** - \$14 per person

AVOCADO, TRUFFLED MUSHROOM DUXELLE with LEMON, CHILI & SEA SALT

WARM SHEEP'S MILK RICOTTA with PISTACHIO HONEY

TOMATO BASIL BRUSCHETTA with BALSAMIC REDUCTION & BASIL

ROASTED GARLIC HUMMUS with BASIL PESTO

*Served with Roasted Garlic Ciabatta & Warm Naan Bread*

**SOUTH OF THE BORDER** - \$13 per person

HOUSE MADE GUACAMOLE, SALSA ROJA

CHIPOTLE, TOMATO & CARAMELIZED ONION, BLACK BEAN & CORN RELISH

QUESO FONDIDO with PICKLED JALAPEÑO

*Served with Crispy Corn Tortilla Chips & Warm Flour Tortillas*

**TACO BAR** - \$23 per person

HOUSE MADE CHORIZO, CILANTRO LIME MARINATED CHICKEN & CHIPOTLE BEEF

*Served with Flour Tortillas, Tortilla Chips with Fresh Guacamole, Pico de Gallo & Sour Cream*

**RAW BAR** - MP per person

MARKET OYSTERS, LITTLENECK CLAMS, PEI MUSSELS with CLASSIC GARNISHES

AHI TUNA TATAKI with SHALLOT SOY VINAIGRETTE, CRISPY GARLIC & PICKLED MANGO

LOBSTER CEVICHE TOSTADA with CILANTRO, LIME & CHILIS

CITRUS POACHED GULF SHRIMP with ST. LOUIS SAUCE

**ADD - ONS**

ROASTED OYSTERS with PANCETTA, OREGANO & BROWN BUTTER (additional \$6.00)

SCALLOP SASHIMI with PAPAYA, CUCUMBER & CALABRIAN PEPPERS (additional \$6.00)

YELLOWTAIL CRUDO with YUZU JALAPEÑO VINAIGRETTE (additional \$6.00)

**SLIDER BOARD** choice of 3 - \$25 per person

HOUSE BURGER with CHEDDAR ALE SAUCE

QUINOA BURGER with AVOCADO, CABBAGE, TOMATO

LAMB BURGER with CUCUMBER, RED ONION, TAHINI DRESSING

CRISPY FRIED CHICKEN with SPICY BACON MAYO

BERKSHIRE PORK CARNITAS with CITRUS SLAW

AHI TUNA TARTAR with MANGO, CUCUMBER, RED ONION, AVOCADO

MAINE LOBSTER ROLLS with CELERY, TARRAGON, LEMON

*All Served with Fries & House Made Pickles*

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**30 PERSON MINIMUM | 3 STATION MINIMUM**

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**FAR EAST** - \$30 per person

CHINESE CHICKEN SALAD with PEANUT DRESSING

VEGETABLE SPRING ROLLS

CHAR SIU PORK LOIN with CHINESE BLACK BEAN STIR FRY

KOREAN BBQ SHORT RIBS

PRAWN & VEGETABLE THAI RED CURRY with WHITE RICE

VEGETARIAN PAD THAI NOODLES with MARKET VEGETABLES, PEANUTS & LIME

**MEDITERRANEAN** - \$30 per person

HEARTS OF ROMAINE with FETA, OLIVES, BEETS, CUCUMBER, OREGANO

TUSCAN KALE & WHITE BEAN SOUP

MEZZE PLATTER - RED PEPPER HUMMUS, BABA GANOUSH, TABBOULEH, PITA BREAD

GRILLED SALMON with QUINOA, TOMATO, CUCUMBER, GREEK YOGURT SAUCE

ROSEMARY CRUSTED LAMB SHOULDER

YUKON POTATOES with LEMON, PARSLEY, GRAIN MUSTARD, SEA SALT

**COMFORT FOOD** - \$39 per person

CAESAR SALAD with PARMESAN CHEESE & GARLIC JALAPEÑO CROUTONS

CLASSIC COLE SLAW with CABBAGE, CARROTS, CELERY SEEDS

CREAMY TOMATO BISQUE with GARLIC CROUTONS

ANGUS BEEF SLIDERS with CHEDDAR ALE SAUCE & BACON ONION JAM

CRISPY FRIED CHICKEN with PICKLED CUCUMBERS & BACON MAYO

CHIPOTLE FISH TACOS with SHAVED CABBAGE, PICO DE GALLO & CAPER AIOLI

CHORIZO MAC & CHEESE with SALT & VINEGAR POTATOES

**NEW YORK, NEW YORK** - \$39 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD

WARM BAVARIAN PRETZELS with MUSTARD

CARAMELIZED ONION & POTATO PEROGIES

SABRETT BEEF HOT DOGS with NY ONIONS

SWEET & SPICY ITALIAN SAUSAGE with PEPPERS & ONIONS

CHINESE CHICKEN SALAD with PEANUT DRESSING

KOREAN FRIED CHICKEN with PEANUTS, SCALLIONS & CRISPY GARLIC

CARVED PASTRAMI with CITRUS COLE SLAW, RYE & SPICY MUSTARD

DINNER RECEPTION STATIONS

*The Penthouse*

**TUSCAN** - \$44 per person

FRESH MOZZARELLA & EGGPLANT CAPONATA

WARM SHEEP'S MILK RICOTTA with GRILLED CIABATTA

ARUGULA, PEAR & PECORINO SALAD with LEMON, OLIVE OIL & CRACKED PEPPER

HAND ROLLED PENNE with CRUSHED SAN MARZANO TOMATOES, AKLE & CHILI FLAKES

BAROLO BRAISED SHORT RIBS with WHITE CORN GRITS, SPICED CARROTS & HORSERADISH

GRILLED SALMON with TUSCAN WHITE BEANS, SPINACH & BROCCOLI RABE

**OCEAN PRIME** - \$40 per person

SPINACH SALAD with NUESKE'S BACON, BLUE CHEESE & PICKLED RED ONION

AHI TUNA CRUDO with MANGO, AVOCADO, SHALLOT SOY VINAIGRETTE

CRAB CAKES spiced pineapple & pepper relish, avocado crema

GULF SHRIMP A LA PLANCHA fingerling potatoes, confit tomato, romesco sauce

MISO GLAZED COD with BABY BOK CHOY & CARROT NAGE

GRILLED MARKET VEGETABLES with ORANGE GINGER DRESSING

**BUTCHER CARVING BOARD** choice of 3 - \$45 per person

**CHOOSE ONE**

TENDERLOIN OF BEEF

BONE - IN RIBEYE STEAK AU POIVRE

COFFEE CRUSTED RIB EYE

**CHOOSE ONE**

ROAST BERKSHIRE PORCHETTA

WHOLE SUCKLING CT PIG

SWEET CHILI GLAZED PORK LOIN

HARISSA YOGURT CRUSTED LAMB

HOT SMOKED SCOTTISH SALMON

**CHOOSE ONE**

HERB ROASTED TURKEY ROULADE

MOROCCAN SPICED CAPON BREASTS

CHICKEN ROULADE

ROASTED DUCK

*Served with Sautéed Spinach, Mac n' Cheese & Chopped Salad*

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**30 PERSON MINIMUM | 3 STATION MINIMUM**

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**DINNER BUFFET ONE** - \$80 per person

DRESSED WEDGE SALAD bacon, blue cheese, pickled red onion

MIXED BABY GREENS cherry tomatoes, endive, lemon, parmesan

TUSCAN KALE & WHITE BEAN SOUP

RICOTTA CAVATELLI caramelized cauliflower, pancetta, truffle

BEER BRAISED SHORT RIBS white corn grits, spiced carrots

GARLIC RUBBED ORGANIC CHICKEN broccoli rabe, new potatoes, chili salsa verde

PAN ROASTED ATLANTIC SALMON quinoa, mediterranean vegetables, tomato vinaigrette

HAND CRUSHED CRISPY POTATOES

POACHED ASPARAGUS

**DINNER BUFFET TWO** - \$90 per person

ROASTED TOMATO BISQUE

BABY BEETS, ARUGULA & GOAT CHEESE SALAD pears, almonds, sherry vinaigrette

LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish

ALASKAN HALIBUT artichoke barigoule, tomato confit, lemon

GARGANELLI & SHORT RIB BOLOGNESE

KANSAS CITY STRIP STEAKS (carved to order) red wine braised mushrooms, bordelaise sauce

CRISPY FRIED CHICKEN pickle brine, spiced dusted, chili honey

CARAMELIZED BRUSSELS SPOUTS cranberries, almonds, maple syrup

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**30 PERSON MINIMUM**

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## FIRST COURSE

ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce *(gf)* (+ \$12 per person)  
SPICED LAMB MEATBALLS sweet pepper tomato, harissa yogurt *(gf)*  
TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic *(gf, no vinaigrette)*  
BUFFALO MOZZARELLA heirloom tomato gazpacho, micro basil, grilled baguette  
GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes *(gf)*  
MAINE LOBSTER & BABY BEET preserved lemon crème fraîche, charred cashew, roasted fennel \* *(gf)* (+ \$10 per person)  
JERSEY BEEFSTEAK TOMATOES *(gf)* blue cheese, red onion, red wine vinaigrette  
ARUGULA, LOCAL PEACHES & GOAT CHEESE maple pecan granola, sherry vinaigrette \* *(gf)*  
OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille *(gf)*  
BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing *(gf, no brioche crumble)*

## SECOND COURSE

PARISIENNE GNOCCHI summer vegetable, tomatoes, spinach, salsa verde *(as pasta course + \$10 per person)*  
TAGLIATELLE & GULF SHRIMP braised artichokes, spring favas, arugula, lemon caper gremolata *(as pasta course + \$12 per person)*  
SEARED SEA SCALLOPS caramelized cauliflower, spring asparagus, mushrooms, pancetta, truffle vinaigrette *(gf)*  
PAN ROASTED ATLANTIC HALIBUT *(gf)* peruvian potato puree, white asparagus, sauce vierge  
CRISPY JUMBO LUMB CRAB CAKES summer corn succotash, smoked paprika aioli  
PAN ROASTED KING SALMON *(gf)* warm lentil, artichoke & asparagus salad, sunchoke purée  
ORGANIC ROASTED SPRING CHICKEN mustard spaetzli, garden vegetables, lemon thyme chicken jus  
GRILLED VEAL CHOP *(gf)* tomato, artichoke, spinach caponata (+ \$8 per person)  
16 oz PRIME NY STRIP mushrooms, carrots, truffle potato purée *(gf)* (+ \$5 per person)

## THIRD COURSE

CHOCOLATE PASSION FRUIT GANACHE TART \* chocolate hazelnut mousse, passion fruit caramel  
LEMON MASCARPONE berry compote  
FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce *(gf)*  
CARAMEL STUFFED CHURROS vanilla crème anglaise  
CHEESECAKE STUFFED PRALINE CONE marinated berries \*  
SORBET lemon or raspberry *(gf)*

*Items marked \* contain seeds or nuts.*

### PLATED DINNER PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$90.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$100.00

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Guests orders will be taken at the event.*

### REQUIRED FOR 12 PERSONS OR MORE

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## APPETIZERS

LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish  
AHI TUNA POKE mango, red onion, chili  
ARUGULA SALAD goat cheese, candied walnuts, dried cranberries, balsamic dressing  
BRAISED OCTOPUS olives, celery & fingerlings, yuzu jalapeño vinaigrette  
JERSEY BEEFSTEAK TOMATOES (gf) blue cheese, red onion, red wine vinaigrette  
BABY BEET, ARUGULA & GOAT CHEESE SALAD marcona almonds, asian pear, sherry vinaigrette  
BABY SPINACH SALAD maytag blue cheese, bacon, buttermilk dressing  
CAESAR SALAD romaine, brioche croutons, parmesan, creamy anchovy dressing  
HOT SMOKED SALMON vanilla apple purée, apple balsamico  
ROASTED BRUSSELS SPROUTS garlic & herb aioli, salted cheese  
ROASTED TOMATO & EGGPLANT SOUP whipped goat cheese  
ORGANIC GREENS cherry tomatoes, endive, parmesan, lemon & olive oil  
GRILLED CHICKEN ANTICUCHO aji panca, creamy lemon dressing  
CHOPPED SALAD feta, cucumber, olives, beets, tomatoes, oregano vinaigrette  
WILD MUSHROOM RISOTTO mascarpone cheese, leek purée

## PLATED DINNER PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$90.00

\* ADDITIONAL PASTA COURSE: \$10.00

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Guests orders will be taken at the event.*

## ENTREES

CAVATELLI forest mushrooms, kale, creamy goat cheese  
SPICED ROASTED CHICKEN coconut carrot purée, glazed root vegetables  
PAN ROASTED KING SALMON (gf) warm lentil, artichoke & asparagus salad, sunchoke purée  
RED WINE BRAISED SHORT RIBS truffle potato purée, caramelized carrots, horseradish  
HERB CRUSTED GULF SHRIMP white beans, chili, smoked paprika  
SEARED SEA SCALLOPS caramelized cauliflower, spring asparagus, mushrooms, pancetta, truffle vinaigrette (gf)  
GRILLED FILET OF BEEF hand crusted potatoes, asparagus, bordelaise sauce (+ \$5 pp)  
THAI CURRY CHICKEN onions, eggplant, peppers, tai basil, cilantro  
GRILLED LONG ISLAND DUCK BREAST coconut carrot purée, spinach, luxardo cherries  
HERB CRUSTED RACK OF LAMB goat cheese whipped potato, red wine braised shallots (+ \$5 pp)  
PAN ROASTED BRANZINO mediterranean potato salad, romesco sauce  
GRILLED SWORDFISH olives, tomatoes, eggplant, capers, sicilian peppers  
BEEF TENDERLOIN & MAINE LOBSTER hand crusted potatoes, asparagus, bordelaise sauce (+ \$8 pp)  
MISO GLAZED BLACK COD charred broccolini, shishitos, braised radish, sweet soy miso butter (+ \$5 pp)  
BBQ BERKSHIRE PORK CHOP spiced sweet potato purée, pork belly, carrot confit, spinach  
CREAMY GOAT CHEESE RAVIOLI braised artichokes, tomatoes, kale, fava  
NY STRIP STEAK au poivre sauce, truffle potato purée, wine braised mushrooms (+ \$5 pp)  
HERB CRUSTED LAMB LOIN forest mushrooms, farro & caramelized parsnips, mint lamb sauce

## DESSERTS

FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo sauce  
LEMON MASCARPONE CAKE berry compote  
CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch  
CHEESECAKE STUFFED PRALINE CONE marinated berries  
ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste  
FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

## 30 PERSON MINIMUM

*\* Menus may be subject to seasonal selection and pricing updates. Above prices do not include CT Tax or 23% gratuity, both will be applied to the final bill.*

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**SWEET & SIMPLE** - \$14 per person

SLICED SEASONAL FRUIT & BERRIES, ASSORTED COOKIES

**VIENNESE TABLE** - \$14 per person

ASSORTED MINI ECLAIRS, FRUIT TARTLETS, PROFITEROLES, CHOCOLATE TARTS, CHEESE CAKE LOLLIPOPS, TRUFFLE MACARONS & NUT CLUSTERS

**CHOCOLATE FONDUE** - \$14 per person

DARK CHOCOLATE, WHITE CHOCOLATE & MILK CHOCOLATE FONDUE

SERVED WITH STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, MINI RICE CRISPY TREATS, BROWNIES, MACARONS & CHURROS

**CANDY LAND** - \$14 per person

M&M's, HERSHEY KISSES, JAW BREAKERS, GUMMIE BEARS, NERDS, MIKE & IKES, SELECTION OF MINI CANDY BARS, MARSHMALLOWS

**GELATO SUNDAE STATION** - \$14 per person

VANILLA, CHOCOLATE & CARAMEL GELATO

SERVED WITH FRESH BERRIES, BROWNIES, TRADITIONAL TOPPINGS

**CREPE STATION** - \$14 per person

HOUSE MADE VANILLA CREPES

SERVED WITH BANANA FOSTERS, STRAWBERRY YUZU MARMALADE, CHOCOLATE SAUCE, SEA SALT CARAMEL SAUCE, WHIPPED CREAM & ASSORTED NUTS

**THE CUPCAKE TOWER** - \$14 per person

VANILLA, CHOCOLATE & RED VELVET CUPCAKES

GARNISHED WITH ASSORTED ICINGS, CANDIES & NUTS

**PASSING TIME** (server passed) - \$14 per person

WARM CHOCOLATE CHIPS COOKIES, MINIATURE ICE CREAM CONES

HOT CINNAMON SPICED DONUTS, CHEESECAKE "LOLLIPOPS"

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**25 PERSON MINIMUM**

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UPON CONSUMPTION

**SPARKLING WINE** - *pricing below is per bottle*

SPARKLING WINE, BRUT, SOMMELIER SELECT \$49 / BTL

SPARKLING WINE, ROSÉ, SOMMELIER SELECT \$49 / BTL

PROSECCO, MIONETTO, BRUT \$54 / BTL

PROSECCO, MIONETTO, ROSÉ \$54 / BTL

**WHITE WINE** - *pricing below is per bottle*

PINOT GRIGIO, SOMMELIER SELECT \$38 / BTL

CHARDONNAY, SOMMELIER SELECT \$38 / BTL

CHARDONNAY, BACCHUS \$54 / BTL

SAUVIGNON BLANC, SANDY COVE \$54 / BTL

SANCERRE, LA PERRIER \$54 / BTL

**RED WINE** - *pricing below is per bottle*

PINOT NOIR, SOMMELIER SELECT \$38 / BTL

CABERNET SAUVIGNON, SOMMELIER SELECT \$38 / BTL

PINOT NOIR, BACCHUS \$54 / BTL

CABERNET SAUVIGNON, JEANNE MARIE \$54 / BTL

**MISCELLANEOUS BEVERAGE** - *pricing below is per drink*

TOP SHELF SPIRITS \$13 - \$18 / DRINK

PREMIUM TOP SHELF SPIRITS \$18 + / DRINK

IMPORTED & DOMESTIC BEERS \$8 - \$15 / BTL

SOFT DRINKS & MOCKTAILS \$3.50 - \$8 / DRINK

COFFEE, HERBAL TEA, ESPRESSO & CAPPUCCINO \$3 - \$6 / DRINK

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## BEVERAGE PACKAGES

### **BEER, WINE & SOFT DRINKS** - \$25 pp first hour / \$8 pp each additional hour

SOMMELIER SELECTED WINES  
IMPORTED & DOMESTIC BEERS  
ASSORTED SOFT DRINKS

### **STANDARD BAR** - \$29 pp first hour / \$10 pp each additional hour

TITOS VODKAS, BACARDI RUM, CAPTAIN MORGAN, TANQUERAY GIN, ALTOS TEQUILA BLANCO, DEWARS WHITE LABEL, JIM BEAM BOURBON, SEAGRAM'S 7, JOHNNIE WALKER RED, CANADIAN CLUB  
SOMMELIER SELECTED WINES  
IMPORTED & DOMESTIC BEERS  
ASSORTED SOFT DRINKS

### **PREMIUM BAR** - \$39 pp first hour / \$10 pp each additional hour

TITO'S HANDMADE, KETEL ONE & GREY GOOSE VODKAS, BACARDI RUM, CAPTAIN MORGAN, HENDRICKS GIN, BOMBAY SAPPHIRE GIN, JOHNNIE WALKER BLACK, JACK DANIELS, CROWN ROYAL, DEWARS WHITE LABEL, BULLEIT BOURBON, BULLEIT RYE, CASAMIGOS BLANCO & REPOSADO TEQUILA, JAMESON  
SOMMELIER SELECTED WINES  
IMPORTED & DOMESTIC BEERS  
ASSORTED SOFT DRINKS

### **SPARKLING WINE BAR** - \$20 pp first hour / \$8 pp each additional hour

SOMMELIER SELECTED SPARKLING WINE  
FRESH PRESSED JUICES - ORANGES, GRAPEFRUIT, PEACH, PEAR  
ASSORTED SOFT DRINKS

### **BLOODY MARY BAR** - \$20 pp first hour / \$8 pp each additional hour

TITO'S HANDMADE VODKA  
HOUSE MADE BLOODY MARY MIX  
ASSORTED PICKLED VEGETABLES, OLIVES & CELERY  
CURED MEAT & CHEESE SKEWERS

### **SPARKLING WINE & BLOODY MARY BAR** - \$25 pp first hour / \$8 pp each additional hour

THE BEST OF BOTH STATIONS

**\* Bottled Sparkling Water, Bottled Flat Water, coffee, herbal tea, cappuccino & espresso are NOT included in any of the above beverage packages.**

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**FLORISTS:**

Banchet Flowers  
Contact: Banchet  
Phone: 203.622.5939  
Email: info@banchetflowers.com  
Website: banchetflowers.com

Something Special Flowers  
Contact: Lisa Salley  
Phone: 203.637.7556  
Email: somethingspecialinog@yahoo.com  
Website: lisa-salley.squarespace.com

Winston Flowers  
Contact: Selby Brown  
Phone: 617.989.6242  
Email: sbrown@winstonflowers.com  
Website: winstonflowers.com

**BAKERIES:**

Just Desserts by Jess  
Contact: Jessica Minisci  
Phone: 914.424.8611  
Email: justdesserts87@aol.com  
Website: justdessertsbyjess.com

Aux Delices  
Contact: Franz Boughner  
Phone: 203.326.4540 x. 115  
Email: fboughner@auxdelicesfoods.com  
Website: auxdelicesfoods.com

Sweet Lisa's Exquisite Cakes  
Contact: Lisa  
Phone: 203.869.9545  
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Website: sweetlisas.com

**DESSERT TABLES:**

Divine Party Display  
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**ENTERTAINMENT:**

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Phone: 866.865.3535 x.3  
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Website: etevents.com

Untouchable Events  
Contact: David Sharky  
Phone: 212.924.6299  
Email: david@untouchableevents.com  
Website: untouchableevents.com

EP Event Group  
Contact: Nick Michaels  
Phone: 914.774.0888  
Email: ncdjconnection@aol.com  
Website: epeventgroup.com

Cafe Wha? Entertainment  
Contact: Hap Pardo  
Phone: 212.254.9393 x. 7  
Email: hap@cafewha.com  
Website: https://www.cafewhaweddings.com/

M Communications  
Contact: Alex McKeever  
Phone: 203.348.2100  
Email: amckeever@mcommunications.com  
Website: communications.com

**EVENT PLANNING & DESIGN:**

Event Design Studio NY  
Contact: Daniel Joyner  
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Lissy Carr Events  
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