

*Townhouse*

2023 MENU PACKAGES





**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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**30 PERSON MINIMUM**

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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 fraiche, 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)  
CAMELIZED 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)
- MAYTAG BLUE CHEESE SALAD spiced pecans, cranberries, apples, cider vinaigrette \* (gf)
- ARUGULA, PEAR & GOAT CHEESE SALAD pomegranates, maple almond 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
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- 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  
MAYTAG BLUE CHEESE SALAD spiced pecans, cranberries, apples, cider 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  
ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage  
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

\* Event Host is required to pre-select choices on or before 10 days prior to event date.  
Guests orders will be taken at the event.

### 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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**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 RILLETTES

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

**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  
CARMELIZED 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 fraiche, charred cashew, roasted fennel \* (gf) (+ \$10 per person)
- MAYTAG BLUE CHEESE \* spiced pecans, cranberries, apples, cider vinaigrette \* (gf)
- ARUGULA, PEAR & GOAT CHEESE SALAD pomegranates, maple almond 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
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- ORGANIC ROASTED SPRING CHICKEN mustard spaetzli, garden vegetables, lemon thyme chicken jus
- ROSEMARY RUBBED VEAL CHOP pomegranate glazed summer vegetables, shishitos, braised leeks (gf) (+ \$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: \$80.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$90.00

\* Event Host is required to pre-select choices on or before 10 days prior to event date.  
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
- MAYTAG BLUE CHEESE SALAD spiced pecans, cranberries, apples, cider 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, kale, creamy goat cheese
- SPICED ROASTED CHICKEN coconut carrot purée, glazed root vegetables
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- 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

**PLATED DINNER PRICING**

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

\* ADDITIONAL PASTA COURSE: \$10.00

*\* Event Host is required to pre-select choices on or before 10 days prior to event date. Guests orders will be taken at the event.*

**30 PERSON MINIMUM**

*\* Menu 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 & CAPPUCINO \$3 - \$6 / DRINK

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**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

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**FLORISTS:**

Banchet Flowers  
Contact: Banchet  
Phone: 203.622.5939  
Email: info@banchetflowers.com  
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Something Special Flowers  
Contact: Lisa Salley  
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Website: lisa-salley.squarespace.com

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

**BAKERIES:**

Aux Delices  
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Sweet Lisa's Exquisite Cakes  
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Website: sweetlisas.com

**DESSERT TABLES:**

Divine Party Display  
Contact: Francine Pellegrino  
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Just Desserts by Jess  
Contact: Jessica Minisci  
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**ENTERTAINMENT:**

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Untouchable Events  
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Website: untouchableevents.com

EP Event Group  
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Email: ncdjconnection@aol.com  
Website: epeventgroup.com

Cafe Wha? Entertainment  
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Website: https://www.cafewhaweddings.com/

M Communications  
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