



CENTURY DINNER BUFFET MENU

Minimum 30 People

Soup & Salad Collection

(Please Select Three)

Chef's Soup Inspiration of the Day

Classic Caesar

Romaine Hearts, Classic Caesar Dressing, Parmesan

Organic Field Greens

Seasonal Accompaniments, Balsamic Vinaigrette

Caprese Salad

Fresh Mozzarella, Vine Ripe Tomatoes, Basil Pest, Balsamic EVOO Drizzle

Wedge Salad

Baby Iceberg Wedge, Bacon Blue Cheese Dressing, Grape Tomatoes

Española

Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Dressing

Tabouli Salad

Lemon, EVOO, Mint & Parsley

Pasta

(Please Select One)

Rigatoni Pomodoro

Spinach, Tomato Sambuca Marinara, Reggiano

Penne alla Vodka

Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan

Tuscan Farfalle

Broccoli Rabe, Sun Dried Tomatoes, Roasted Garlic Olive Oil, Parsley, Parmesan

Campanelle Primavera

Sauté of Green Vegetables, Roasted Tomatoes, Basil Pesto, Grana Padano

Orecchiette Bolognese

Veal Ragu, Basil, Red Wine Essence



~ *Century Dinner Buffet Menu Continued* ~

Main Course Options

(Please Select Two)

Land

Herb Roasted Breast of Chicken, *Lemon Herb Jus*
"Hibachi Style" Grilled Chicken, *Orange Ginger & Soy Glaze*
Chicken Saltimbocca, *Prosciutto, Sage & Provolone, Marsala Sauce*
Grilled Hangar Steak Au Poivre, *Brandied Demi Cream*
Sliced Flat Iron Steak, *Garlic Mushroom Butter Sauce*

Water

Seared Fillet of Lemon Sole, *Spinach & Artichoke Mousse, Champagne Beurre Blanc*
Roasted Atlantic Cod, *Provençal Sauce Roasted Tomatoes, Kalamata Olives & Capers*
Grilled Fillet of Atlantic Salmon, *Miso Glaze, Steamed Broccoli Florets*

Carving Station

(Please Select One)

Roasted Natural Turkey Breast, *Cranberry Orange Relish*
Steamship of Roast Pork, *Molasses Glaze, Warm Apple Jalapeno Sauce*
Roast New York Strip Sirloin, *Horseradish Sauce*

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

Accompaniments

(Please Select One)

Truffled Golden Potato Puree
Mashed Sweet Potatoes, *Brown Sugar Soy Glaze*
Herb Roasted Micro Potatoes, *Caramelized Onion*
Classic Rice Pilaf Milanese, *Saffron Butter*
Shallot & Pecan Wild Rice Pilaf
Jaded Jasmine Rice

Century Dinner Buffet Includes:

Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Two

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$45 per Person

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



OAK LEAF PLATED DINNER MENU

First Course Options

(Please Select One for All)

- Cavatappi Bolognese, *Beef, Pork & Veal Ragú, Ricotta* \$5
Maryland Style Jumbo Lump Crab Cake, *Remick Sauce, Herb Oil* \$8
Eggplant Stack *Ricotta, Mozzarella, Roasted Tomato Sambuca Sauce, Basil* \$5
Seasonal Risotto, *Chef's Creation Based on Seasonal Ingredients* \$6
Ravioli Florentine, *Spinach, Ricotta & Oreganato Sauce* \$5

Salad & Soup Options

(Included in Price of Main Course)

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

- Chef's Seasonal Inspiration Soup, *Hot or Chilled*
Classic Caesar Salad, *Romaine Hearts, Parmesan, Peppered Croutons*
Baby Organic Field Greens Salad, *Tomato, Cucumber, Crumbled Gorgonzola, Vinaigrette*
Española Salad, *Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette*
Classic Iceberg Wedge Salad, *Bacon Blue Cheese Dressing, Grape Tomatoes*
Caprese Salad, *Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto* \$3

Main Course Options

(Please Select Up to Three Main Course Options)

- Pan Roasted Frenched Chicken Breast, *Lemon Herb Jus Lie* \$36
Chicken & Shrimp Nantua, *Lemon Tarragon Butter, Lobster Sauce* \$39
Chicken Florentine, *Ricotta Spinach Stuffing, Lemon Caper Beurre Blanc* \$38
Farmhouse Chicken, *Sausage & Cornbread Stuffing, Black Pepper Applejack Sauce* \$36
Grilled Frenched Double Thick Pork Chop, *Chimichurri Rub, Crispy Adobo Onion Strings* \$38
Grilled Fillet of Salmon, *Teriyaki Glaze or Citrus-Honey & Cilantro Glaze* \$42
Pan Roasted Chilean Sea Bass, *Chermoula, Roasted Tomato Jam* \$45
Crabmeat Stuffed Jumbo Gulf Shrimp, *Lemon Tarragon Butter* \$45
Roast Prime Rib of Beef, *Garlic Rosemary Au Jus & Horseradish Cream* \$48
(Minimum of 30 people)
Char Seared Filet Mignon, *Gorgonzola Butter, Red Wine Demi Sauce* \$50
Char Grilled New York Strip Steak, *Kentucky Bourbon Butter Sauce* \$48
Surf & Turf, *Grilled Filet of Beef, Crab Stuffed Shrimp, Herb Butter* \$50
Tuscan Lasagna, *Portobello, Artichoke & Roasted Red Peppers, Marinara, Reggiano* \$36
Wild Mushroom, *Caramelized Onion & Goat Cheese Strudel, Port Mustard Sauce* \$36



~ Oak Leaf Plated Dinner Menu Continued ~

Main Course Accompaniments

(Please Select One for each Main Course Selection)

*Garlic Roasted Fingerling Potatoes ~ Truffled Yukon Gold Potato Puree
Jaded Jasmine Rice ~ Rice Pilaf Milanese ~ Pecan Shallot Wild Rice Pilaf*

Oak Leaf Plated Dinner Includes:

Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Three

Coffee & Tea Service

(Iced Tea May be Substituted)

Note:

Hors d'oeuvres, Appetizers, Intermezzos & Coffee Enhancements May be Added for an Additional Charge

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



ARTISAN PIZZA BAR MENU

Salads

(Please Select Two)

Panzanella Salad, *Heirloom Tomatoes, Focaccia, Balsamic Oil*
Organic Field Greens, *Tomatoes, Cucumbers, Balsamic Vinaigrette, Crumbled Gorgonzola*
Baby Arugula, *Roasted Red Peppers, Garlic Croutons, Toasted Pine Nuts, Lemon Pepper Vinaigrette*
Mediterranean Pasta Salad, *Roasted Artichoke Hearts, Tomatoes, Feta, Tapenade Vinaigrette*
Classic Caesar Salad, *Lemony Caesar Dressing, Croutons, Parmesan*

Enjoy Freshly Made Pizza on Our Own House Baked Crust

(Please Select Three)

Classic Pizza

Margherita

Roma Tomatoes, Mozzarella, Parmesan & Basil

Quattro Formaggio

Ricotta, Mozzarella, Gorgonzola & Parmesan

Meat Lovers

Marinara, Sausage, Pepperoni & Spicy Capicola, Mozzarella

Our Signature Pizza

Shrimp Florentine

Shrimp Scampi, Spinach, Ricotta & Mozzarella

Vegetarian Delight

Marinara, Portobello, Artichoke, Roasted Peppers, Mozzarella

Con Pollo

Grilled Chicken, Roasted Pepper, Shiitake, Pine Nuts, Fontina

Arugula, Asparagus & Egg

Roasted Asparagus, Fresh Arugula, Boursin, Fried Egg, Mozzarella

Your Own Custom Pizza

Pepperoni ~ Hot & Sweet Sausage ~ Bacon ~ Capicola

Mushroom ~ Onion ~ Roasted Pepper ~ Arugula

Dessert

Please Select from Dessert Series One

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$25 per Person

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



DESSERT MENU

Dessert Series One

(Please Select Four)

Sugar Cookies
Chocolate Chip Cookies
Lemony Lemon Squares
Chocolate Raspberry Stuffed Cookies
White Chocolate Macadamia
Double Chocolate Brownies
Oatmeal Raisins Cookies
Peanut Butter Cookies
Blondie Bars

Dessert Series Two

(Please Select Two)

Carrot Cake, Roasted Pineapple, Cream Cheese Frosting
Petite Chocolate Mousse Parfaits, *Raspberry, Whipped Cream*
Individual New York Style Cheesecake in a Jar, *Strawberries, Whipped Cream*
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Florida Key Lime Tartlettes, Toasted Meringue

Dessert Series Three

(Please Select One)

Seasonal Fruit Crisp, *Vanilla Ice Cream*
Vanilla Crème Brûlée, Berries & Whipped Cream
New York Style Cheesecake in a Jar, *Strawberries, Whipped Cream*
Signature Chocolate Molten Cake, *Chocolate Ganache, Whipped Cream*
Farmhouse Apple Dumpling, *Caramel Sauce, Vanilla Ice Cream*
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Chocolate Mousse Parfaits, *Raspberry, Whipped Cream*

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



COCKTAIL RECEPTION MENU

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

Deluxe Hand Crafted Hot Hors d'oeuvres

Melted Leek Fondue Tartlet ✓
Parmesan Risotto Cakes, Basil Aioli ✓
Petite Grilled Cheese with Tomato Bisque ✓
Soy Ginger Marinated Beef, Pork or Chicken Satay
Pastrami on Rye, Balsamic Honey Dijon & Arugula
Crispy Vietnamese Spring Roll, Nuoc Cham ✓
Artichoke Fritter, Lemon Pepper Aioli (GF) ✓
Latke, Sour Cream & Chive (GF) ✓
Mushroom & Parmesan Tartlet ✓

Deluxe Hand Crafted Cold Hors d'oeuvres

Tomato, Basil, Garlic Bruschetta ✓
Fig & Goat Cheese Crostini, Balsamic Reduction ✓
Beef Carpaccio, Parmesan Snow, Truffle Oil, Baguette
House Cured Salmon, Rye Crouton, Crème Fraîche & Caviar
Caprese Skewers Bocconcini, Mozzarella, Tomato, Basil (GF) ✓
Tapenade Crostini, Marinated Eggplant & Feta ✓
Curried Chicken Salad on Toasted Potato Roll
Prosciutto & Melon Skewers

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

Premium Hand Crafted Hot Hors d'oeuvres

(Priced per piece, 50 Piece Minimum)

Tempura Battered Shrimp, Ponzu Dipping Sauce \$3.50
Open Faced Pulled Pork Slider, Brioche Bun, Carrot Slaw \$2.50
Bacon Wrapped Scallops, Maple Horseradish Glace \$3.50 (GF)
Maryland Style Crab Cake, Remick Sauce \$3
Chicken Saltimbocca Bites \$2.50

Premium Hand Made Cold Hors d'oeuvres

(Priced per piece, 50 Piece Minimum)

Lobster BLT, Avocado Aioli \$3.50
Tuna Tartar, Ponzu, Scallion, Pickled Ginger, Wonton Crisps \$3 (GF)
Crab Salad, Cucumber & Watermelon \$2.50 (GF)

(GF) Denotes Gluten Free Option ✓ Denotes Vegetarian Option

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



STATIONED FARE

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

Seafood Raw Bar

Deluxe

Jumbo Gulf Shrimp, Clams & Oysters on the Half Shell

Accompanied by:

Classic Cocktail Sauce, Mignonette, Remoulade, Lemon & Seaweed

(Market Price)

Premium

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

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

or Lobster Tails with all the accoutrements \$market

(Market Price)

Note: Ice Carvings are Available at an Additional Charge

Pacific Rim Station

(Please Select Three)

General Joe's Crispy Pork, Cilantro, Scallion Confetti

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

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

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

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

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

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

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

\$12 per Person

Mediterranean & Antipasti

(Please Select Three)

Soppresatta, Salami, Cappicola & Artisinal Italian Cheese Platter

Regional Tuscan Antipasto Platter of Diced Imported Meats and Cheeses

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

Imported Olives, Roasted Peppers, Marinated Mushrooms & Pickled Vegetables

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

Grilled Balsamic Glazed Vegetables, Portobello Mushrooms & Long Stem Artichokes

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

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

Dolmas, *Grape Leaves, Rice, Lemon & Feta*

\$12 per Person



~ *Stationed Fare Continued* ~

Regional Italian Pasta

(Please Select Two)

Rigatoni Pomodoro, *Spinach, Tomato Sambuca Marinara, Reggiano*
Penne alla Vodka, *Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan*
Tuscan Farfalle, *Broccoli Rabe, Sun Dried Tomatoes, Roasted Garlic Olive Oil, Parsley, Parmesan*
Campanelle Primavera, *Sauté of Green Vegetables, Roasted Tomatoes, Basil Pesto, Grana Padano*
Orecchiette Bolognese, *Veal Ragu, Basil, Red Wine Essence*
(If Station is Attended, a \$90 Fee Applies)
\$8 per Person

Spanish Tapas

(Please Select Four)

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

\$10 per Person

Fresh Fruit, Vegetable Crudité & Artisan Cheese

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

Accompanied By:

Assortment of Dips, Accoutrements, Crackers & Flatbreads

\$7 per Person

Carving Station

(Please Select Two)

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

Hot Sauces May Include:

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

Cold Sauces May Include:

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

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

\$12 per Person

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