

# PLATED DINNER

(Please allow 72 hour notice for ordering  
recommended for parties less than 30 guests)

Select 4 Options:  
(includes plated mixed green salad with choice of dressing & dinner rolls)

<b>Lemon Chicken Picatta</b> Pan Seared Chicken Breast, Cherry Tomatoes, Capers, Orzo Pasta, Lemon White Wine Sauce	\$20
<b>Seared Salmon</b> Seared Atlantic Salmon, Garlic Mashed Potatoes, Grilled Asparagus, Lemon Dill Sauce	\$22
<b>Baked Cod</b> Herb Cracker Crust, Grilled Asparagus, Garlic Mashed Potatoes, Lemon White Wine Sauce	\$21
<b>Chicken Marsala</b> Pan Seared Chicken Breast, Mushrooms, Marsala Wine Sauce, Penne Pasta	\$20
<b>Chicken Parmesan</b> Breaded Chicken Breast, Fresh Mozzarella, House-made Marinara Sauce, Penne Pasta	\$20
<b>Rigatoni Bolognese</b> Beef/Sausage/Veal Bolognese Sauce, Fresh Ricotta, Rigatoni Pasta	\$20
<b>Bacon Wrapped Scallops</b> Bacon Wrapped Scallops, Parmesan Risotto, Sautéed Spinach	\$24
<b>Pasta Primavera - (Vegetarian)</b> Fresh Seasonal Vegetables, Lemon Sauce, Linguine Pasta (add chicken + \$3)	\$18
<b>Seasonal Ravioli</b> Chef's Ravioli, Fresh Seasonal Vegetables, Creamy Parmesan Sauce	\$18
<b>Filet Mignon</b> 8 oz. Grilled Filet, Garlic Mashed Potatoes, Grilled Asparagus	\$30
<b>Steak Tip Marsala</b> Grilled Steak Tips, Mushrooms, Marsala Wine Sauce, Garlic Mashed Potatoes	\$23
<b>Shrimp Scampi</b> Fresh Shrimp, Lemon Butter Wine Sauce, Shallots, Linguine Pasta	\$21

## Dessert

(add + \$4 per guest)

New York Cheesecake  
Chocolate Lava Cake  
Chocolate Chip Cookies  
Carrot Cake  
Seasonal Pie

\* Plus 7.35% CT Sales Tax & 20% Gratuity \*