



HOT & COLD HORS D'OEUVRES

Hot Hors D'Oeuvres



Fried Brussel Sprouts (Half Tray)	\$40
Buffalo Chicken Eggrolls (25 Pieces)	\$45
Fried Calamari (Half Tray)	\$40
Chicken Wings (25 Pieces)	\$50
Asian Chicken Skewers (25 Pieces)	\$45
Sirloin Tip Skewers (25 Pieces)	\$50
Country Meatballs (25 Pieces)	\$45
Bruschetta (25 Pieces)	\$35
Boneless Chicken Tenders (25 Pieces)	\$45

Platters & Displays

	<u>Small</u>	<u>Large</u>
Antipasto Platter assorted meats & cheeses, roasted & fresh vegetables, crackers, crostini, assorted spreads	\$60	\$85
Garden Vegetable Platter & Assorted Dips fresh & roasted assorted vegetables, assorted dips and spreads, crackers, crostini	\$45	\$65
Fresh Fruit & Artisanal Cheese Platter assorted artisanal cheeses, fresh fruit selection, crackers, crostini	\$45	\$65

CATERING BUFFET

(Please allow 72 hours notice for ordering)

Trays

1/2 Tray - Feeds 4-6 People | Full Tray- Feeds 6-10 People

	<u>1/2 Tray</u>	<u>Full Tray</u>
Chicken Parmesan Penne Pasta, Marinara Sauce	\$55	\$110
Chicken Marsala Penne Pasta, Marsala Wine Sauce	\$55	\$110
Lemon Chicken Picatta Penne Pasta, Lemon White Wine Sauce	\$55	\$110
Chicken Florentine Spinach, Creamy Lemon White Wine Sauce	\$55	\$110
Penne Ala Vodka Penne Pasta, Creamy Vodka Sauce (add chicken + \$5)	\$50	\$100
Chicken Broccoli Alfredo Penne Pasta, Creamy Alfredo Sauce	\$60	\$120
Pasta Primavera Fresh Seasonal Vegetables, Lemon Sauce (add chicken + \$5)	\$45	\$90
Chef's Seasonal Ravioli Fresh Seasonal Vegetables, Creamy Parmesan Sauce	\$45	\$90
Lemon Butter Cod Herb Cracker Crust, Asparagus, Mashed Potatoes	\$60	\$120
Herb Rubbed Prime Beef Horseradish Cream Sauce, Au Jus		\$250
Glazed Seared Salmon BBQ Mustard Glaze, Fresh Herbs	\$75	\$150
Baked Mac & Cheese (add chicken + \$5)	\$50	\$100
Sausage & Peppers Italian Sausage, Fresh Bell Peppers	\$55	\$110
Rigatoni Bolognese Rigatoni Pasta, Housemade Bolognese Sauce	\$60	\$120
Pasta with Meatballs Rigatoni Pasta, Housemade Bolognese Sauce	\$60	\$120

Additional Sides

1/2 Tray- \$40

Full Tray- \$80

Fingerling Potatoes
Garlic Mashed Potatoes
Parmesan Risotto
Garlic Green Beans
Sautéed Broccoli
Fried Brussel Sprouts
French Fries
Sweet Potato Fries
Grilled Asparagus
Sautéed Carrots
Truffle Fries

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)

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

Dessert

(add + \$4 per guest)

New York Cheesecake
Chocolate Lava Cake
Assorted Cookies

* Plus 7.35% CT Sales Tax & 18% Gratuity *