

Three Figs

Plated and Buffet Style \$28 per person

Appetizers (choice of 2) add \$5 per person

Philly Eggrolls Crispy Calamari w/red sauce Buffalo Chicken Eggrolls
Fried Brussels Sprouts Fried Pickles w/dipping sauce

Salad (choose one)

Spring Mix Caesar
(choice of 2 dressings)

Entrées (choice of 3)

Fresh Rolls and Butter Included

Chicken Francaise

lightly battered pan seared chicken sautéed in a white wine
garlic lemon butter sauce with capers over linguine

Chicken Parmesan

breaded chicken breast, penne pasta with red sauce

Chicken Tortellini

cheese tortellini, grilled chicken, spinach, bacon,
cherry tomatoes, parmesan cream sauce

Beef Tip Marsala (\$4 supplement)

marinated beef tips, mushrooms, onions, sweet marsala
sauce, whipped garlic mashed potatoes

Filet Mignon (\$10 supplement)

8oz black angus filet, red skinned garlic mashed potatoes,
chef's vegetables, red wine demi

Butternut Squash Ravioli

butternut squash stuffed ravioli, creamy sage brown butter sauce,
parmesan cheese

Seared Salmon

mashed potatoes, green beans, lemon white wine sauce

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Plated and Buffet Style (cont)

Baked Cod

ritz cracker encrusted cod, lemon white wine sauce,
whipped garlic mashed potatoes, garnished with spinach

Fish and Chips

fresh beer battered cod, french fries, coleslaw, tartar sauce

Dessert (add \$5 per person)

Chef's selection of 3 treats

* Groups of 30 or more Buffet Style Only

\$50 non-refundable deposit to reserve the space

Deposit will be applied to your final bill on the day of the event

\$125 2 hour room rental, \$67.50 for each additional hour

Full Bar service available, ask about our options

20% Service Charge

7.35 % CT sales tax *