

CORPORATE PACKAGES

DAY MEETING PACKAGE \$56.95

BREAKFAST

Continental Breakfast	\$9.95
Breakfast Buffet	\$18.95

BREAKFAST ENHANCEMENTS

Eggs Benedict	\$4.50
Grand Marnier French Toast	\$2.95
Grilled Virginia Ham	\$2.95
Corned Beef Hash	\$2.95
Yogurt with Granola	\$2.95
Blueberry Blintzes	\$3.95
Smoked Salmon	\$5.45
Omelet Station **	\$6.95

LUNCHEON ENTRÉES

Roasted Pork Loin	\$19.95
Chicken Francaise	\$19.95
Grilled Citrus Chicken	\$19.95
Chicken Florentine	\$19.95
Cod Loin	\$21.95
Tropical Mahi Mahi	\$21.95
Southern Crusted Salmon	\$24.95
Grilled Angus Sirloin	\$24.95

LUNCHEON BUFFET

Royal Luncheon Buffet	\$23.95
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DELI LUNCHEON BUFFET

\$22.95

MEETING BREAKS & SELF SERVICE BEVERAGE STATIONS

Coffee Break: Coffee, Decaffeinated Coffee and Assorted Herbal Teas	\$3.00
Assorted Beverages: Assorted Sodas & Bottled Water	\$3.95
Iced Tea or Lemonade - Samovar	\$1.95
Sweet Bunch - Double Fudge Brownies, Assorted Cookies and Blondie's	\$3.00
Fresh Start - Individual Yogurts, Granola, Granola Bars, Trail Mix and Seasonal Fruit	\$4.00
Basket of Whole Fresh Seasonal Fruit	\$2.95
Salty Snack Assortment - Mixed Nuts, Pretzels, Potato Chips and Herbed Dip	\$3.45
"New York" Style Pretzels with Assorted Mustards	\$2.95
Apple Bonny - Basket of Red and Green Apples, Apple Crumb Cake, Apple Strudel and Dried Apple Chips	\$5.95

ALTERNATIVE SOCIAL PACKAGES SUITABLE FOR SHOWERS, BIRTHDAY PARTIES & ANNIVERSARY CELEBRATIONS ETC.

Light Luncheon	\$25.00
Brunch	\$42.75
Gourmet Social	\$75.00

All prices are subject to 21% Administrative Service Charge and CT Sales Tax

Pricing Subject to Change

Room Rental May Apply

CORPORATE PACKAGES

DINNER ENTRÉES

Roasted Pork Loin	\$34.95
Frenched Pork Loin Chop	\$34.95
Chicken Francaise	\$34.95
Chicken Florentine	\$34.95
Grilled Citrus Chicken	\$34.95
Southern Crusted Salmon	\$35.95
Tropical Mahi Mahi	\$35.95
Cod Loin	\$35.95
Grilled Cajun Catfish	\$35.95
Grilled Angus Sirloin	\$36.95
Prime Rib of Beef Au Jus	\$41.95
Baked Stuffed Shrimp	\$42.95
Stuffed Fillet of Sole	\$42.95
Herb Roasted Beef Tenderloin	\$44.95

TUSCAN PASTA ~ ADDITIONAL DINNER COURSE

Penne ala Vodka	\$2.50
Orecchiette	\$2.95
Gemelli Bolognese	\$2.95
Farfalle Primavera	\$2.50
Mezzi Rigatoni	\$2.50

DINNER BUFFET

Royal Dinner Buffet	\$33.95
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BANQUET BUFFET SUITABLE FOR ASSOCIATIONS AND BOOSTER ORGANIZATONS

Banquet Buffet	\$22.95
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STATION ENHANCEMENTS

Asian Stir Fry Station **	\$9.95
Carving Station **	
Roast Turkey Breast	\$6.45
Slow Roasted Ham	\$6.45
Wood Smoked Tenderloin of Beef	\$7.95
Leg of Lamb	\$6.95
Smoked Pork Loin	\$7.45
Braised Corned Beef	\$5.95
Herb Roast Sirloin Strip	\$7.95
Choice of Two - Excludes Tenderloin of Beef, Roast Sirloin and Pork Loin	\$7.95
Macaroni & Cheese Station	
\$5.95	
Fajita & Taco Station	
Grilled Chicken	\$5.95
Flank Steak	\$6.95
Shredded Pork	\$4.95
Grilled Mahi- Mahi	\$4.95
Chipotle Spiced Ground Angus Beef	\$4.95
Choice of Two - excludes Flank Steak	\$6.95
Fiesta	
Shredded Chicken	\$5.95
Pulled Pork	\$4.95
Combination of Chicken & Pork	\$5.45
Sliders Station **	\$5.95
Slider Station - Tier 2	\$8.95
Slider Station Accoutrements	\$3.25
Raw Bar **	\$15.00

Gourmet Stations are Priced, Based on 1 Hour of Service

** = Chef Fee Applies ~ \$125.00

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COCKTAIL RECEPTIONS

COLD HORS D'OEUVRES

Harvest Display \$5.50 per person

BUTLER SERVICE HOT HORS D'OEUVRES

Choice of Four (priced for one hour) \$11.95 per person

Vegetable Spring Rolls

Maryland Crab Cakes with Remoulade

Bruschetta with Fresh Mozzarella, Tomato and Basil

Szechwan Chicken Bites

Southwest Chicken Twister

Chicken and Lemon Grass Dumplings

Scallops Wrapped in Bacon

Cocktail Franks Wrapped in a Puff Pastry

Cheeseburger Eggroll

Phyllo Flowers with Brie, Pear and Almond

Mushrooms Stuffed with Boursin Cheese

Spinach and Artichoke Crisp

Watermelon, Feta and Mint Bite (COLD)

Boursin Stuffed Cherry Tomato (COLD)

CHEFS SELECTION BUTLER SERVICE HOT HORS D'OEUVRES

Chefs Selection of Four (priced for one hour) \$7.50 per person

DELUXE BUTLER SERVICE HOT HORS D'OEUVRES (priced per 100 pieces)

Miniature Beef Wellington \$295.00

Grilled Shrimp with Andouille Sausage \$225.00

Dijon Chicken in Puff Pastry \$295.00

Crab Rangoon \$175.00

Baby Lamb Chops Dijonnaise \$395.00

Beef Teriyaki Skewers \$245.00

Chicken and Waffles with Honey Sriracha \$195.00

Fried Oysters Topped with Creole Remoulade \$225.00

Clam Fritters \$195.00

DELUXE BUTLER SERVICE COLD HORS D'OEUVRES (priced per 100 pieces)

Sliced Filet Mignon on a Garlic Crostini with Horseradish Aioli \$195.00

House made Ricotta Cheese on an Endive Leaf with Balsamic Tomato Bruschetta \$195.00

Corn and Tomato Succotash with Crab Salad, Presented in a Wonton Cup \$225.00

Smoked Salmon Bellini with Dilled Cream Cheese \$225.00

Tuna Tartar Served in a Cucumber Cup \$295.00

Grilled Peach and Goat Cheese Crostini \$175.00

Strawberry Half with Blue Cheese Mousse and Candied Walnut \$185.00

Mini Lobster Rolls \$395.00

Iced Jumbo Shrimp \$225.00

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