



# THE PROMENADE

MAKE EVERY EVENT AN EXPERIENCE

## LUNCHEON MENU

Available Monday – Saturday  
(50 person minimum)

### APPETIZERS:

(choice of one)

(choice of two, please add \$3.00 per person)

- |                                  |                              |                              |                       |
|----------------------------------|------------------------------|------------------------------|-----------------------|
| Garden Salad with house dressing | Classic Caesar Salad         |                              |                       |
| Penne Pasta with Marinara Sauce  | *Penne Pasta with Meat Sauce | Penne Pasta with Vodka Sauce |                       |
| Tortellini Alfredo               | Tortellini with Vodka Sauce  |                              |                       |
| New England Clam Chowder         | Lobster Bisque               | Minestrone                   | *Italian Wedding Soup |
| Fresh Seasonal Fruit Cup         |                              |                              |                       |

### ENTREES:

(Choice of Three)

- \* Slow Cooked Choice Prime Rib of Beef...\$25.95
- \*Sliced Roast Sirloin of Beef with mushroom sauce...\$23.95
- \* Sliced Roast Pork Loin with mushroom sauce...\$21.95
- Boneless Breast of Chicken Marsala with Marsala wine & mushroom sauce...\$19.95
- Breast of Chicken Florentine served over spinach with a lemon butter sauce...\$19.95
- Boneless Breast of Chicken Piccata caper lemon butter sauce...\$19.95
- Breaded Chicken Cutlet Parmesan with marinara & mozzarella cheese...\$19.95
- Baked Stuffed Chicken Supreme herb bread stuffing & Supreme sauce...\$19.95
- Baked Stuffed Chicken Cordon Blue with ham & Swiss cheese & a light cream sauce...\$20.95
- Baked Stuffed Scrod with seafood stuffing...\$21.95
- Baked Boston Scrod with lemon, wine, butter & bread crumbs...\$20.95
- Baked Stuffed Shrimp served casserole style with our famous seafood stuffing...\$22.95
- Shrimp Scampi baked in a casserole with garlic butter sauce, lemon & crumb topping...\$22.95
- Filet of Sole Florentine served over spinach with a lemon, wine butter sauce...\$21.95
- Baked Stuffed Sole with seafood stuffing & Newburg sauce...\$22.95
- Salmon Florentine with spinach & lemon, wine butter sauce...\$22.95
- Broiled Salmon Filet with orange dill beurre blanc...\$22.95
- Broiled Salmon Filet with honey mustard glaze...\$22.95
- Broiled Salmon Filet with a sweet chili glaze...\$22.95
- Baked Stuffed Tilapia with seafood stuffing...\$21.95
- Blackened Tilapia Cajun spiced, topped with a pineapple salsa...\$20.95

All entrees include chef's choice of vegetable, potato & house baked rolls

Dessert, Coffee, Tea and Decaffeinated

Please add CT state sales tax & 18% service charge

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

2016