



**SHOWER RECEPTION
(50 person minimum)**

(Available Saturday & Sunday Lunch Hours Only)

**Fruit Punch (included)
(Champagne Punch add \$ 1.75 per person)**

Cheese, Pepperoni, & Vegetable Crudite Display with crackers, fruit & assorted dips

**** APPETIZER ****

(Choice of One Item- \$2.00 Add on for Additional Appetizer)

Fruit Cup, Soup du Jour, Pasta, Tossed Garden Salad or Caesar Salad

**** MAIN ENTREE ****

(Choice of Three)

*** Roast Prime Rib of Beef (\$2.00 additional)**

*** Sliced Roast Sirloin of Beef with mushroom sauce (\$2.00 additional)**

*** Sliced Roast Pork Loin with mushroom sauce**

Breast of Chicken Florentine over spinach with a lemon, wine butter sauce

Breast of Chicken Piccata a caper, lemon, wine & butter sauce

Breast of Chicken Marsala mushroom & Marsala wine sauce

Chicken Francaise lemon wine butter sauce

Stuffed Chicken Supreme herb bread stuffing topped with supreme sauce

Stuffed Chicken Cordon Blue with swiss cheese & ham

Breaded Chicken Cutlet Parmesan with marinara sauce & mozzarella cheese

Baked Stuffed Shrimp en Casserole with seafood stuffing

Shrimp Scampi en Casserole with garlic butter sauce & crumb topping

Broiled Salmon Filet with orange dill beurre blanc

Broiled Salmon Filet with honey mustard glaze

Broiled Salmon Filet with a sweet chili glaze

Baked Stuffed Tilapia with seafood stuffing

Baked Stuffed Scrod with seafood stuffing

Baked Scrod with lemon, wine, butter & breadcrumbs

Stuffed Filet of Sole with seafood stuffing & Newburg sauce

Filet of Sole Florentine over spinach with a lemon, wine butter sauce

Potato or Rice Vegetable Warm Rolls and Butter

Client's Cake served with Ice Cream

Coffee/Tea/Decaf.

\$ 22.95 per person plus CT sales tax & 18% service charge

Prices Subject to Change