



*Holiday  
Menus*

# Build Your Own Buffet

This menu is designed to suit every occasion with a minimum of 20 people.

Prices are per person and there is a minimum cost of

Lunch \$20.95 per person (\$2 upcharge for Saturdays & Sundays)

Dinner \$24.95 per person (\$3 upcharge for Friday and Saturday)

## APPETIZER

- 4.50 Antipasto
- 4.00 Clams Casino
- 4.00 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 4.00 Fresh Fruit Cocktail
- 4.25 Fried Calamari
- 5.50 Shrimp Cocktail
- 3.75 Fried Mozzarella
- 4.00 Stuffed Mushrooms

## PASTA

- 4.50 Ravioli
- 4.50 Manicotti (2)
- 4.50 Tortellini
- 4.50 Penne vodka
- 4.50 Lasagna
- 4.00 Baked Ziti
- 3.00 Primavera
- 4.00 Cavatelli
- 4.50 Stuffed Shells (2)
- 3.00 Pasta with Marinara
- 4.50 Pasta with Seafood
- 4.50 Pasta with Meat Sauce

## PORK

- 4.50 Grilled Pork Medallions
- 3.50 Sausage and Peppers
- 5.00 Baby Back Ribs
- 5.50 Crusted Tenderloin
- 4.50 Stuffed Pork Loin
- 4.00 Baked Ham
- 3.50 Kielbasa w/sauerkraut
- 4.00 Pulled Pork

## TURKEY / GAME

- 4.50 Roast Turkey Breast
- 5.50 Duck
- 5.50 Venison
- 6.00 Bison

## CHICKEN

- 4.50 Chicken Honey Dijon
- 4.50 Chicken Cacciatore
- 4.50 Chicken Marsala
- 4.50 Chicken Parmigiana
- 4.50 Chicken Cordon Bleu
- 4.50 Barbecue Chicken
- 4.50 Chicken Cutlets
- 4.50 Chicken Francais
- 4.50 Roasted Chicken
- 4.50 Chicken Piccata

## VEGETABLES

- 3.00 Green Beans
- 3.00 Spinach
- 3.00 Mixed Vegetables
- 3.00 Scalloped Potatoes
- 3.00 Roasted Potatoes
- 3.00 Mashed Potatoes
- 3.00 Broccoli
- 4.00 Zucchini
- 4.50 Eggplant Rollatini
- 4.50 Eggplant Parmigiana
- 5.00 Brussel Sprouts
- 5.00 Asparagus

## BEEF

- 5.50 Roast Tenderloin
- 4.25 Roast Beef
- 4.75 Beef Cutlets
- 4.75 Tenderloin Tips
- 5.00 Beef Braciolo
- 3.75 Meatballs
- 3.75 Spicy Beef
- 5.50 Short Rib

## DESSERT

- 5.00 Assorted Cookies
- 4.50 Assorted Mini Cakes
- 5.00 Fresh Fruit
- 5.00 Italian Mini Pastry

## VEAL

- 5.50 Veal w/ Artichokes
- 5.50 Veal Cacciatore
- 5.50 Veal Marsala
- 5.50 Veal Parmigiana
- 5.50 Veal & Mushrooms
- 5.50 Veal Francais
- 5.50 Veal Cutlet
- 5.50 Veal with Asparagus
- 5.50 Veal Saltimbocca
- 5.50 Veal Piccata

## RICE

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf
- 3.50 Risotto w/ mushroom
- 3.50 Rice and Beans
- 4.50 Seafood Rice

## SEAFOOD

- 5.50 Shrimp- Fried/Scampi
- 5.00 Mixed Fry Fish
- 7.00 Stuffed Shrimp
- 5.00 Stuffed Sole
- 5.50 Salmon

## SALAD

- 2.75 Mixed Greens
- 3.50 Caesar
- 4.50 Fruit
- 3.25 Cole Slaw
- 3.25 Pasta
- 3.50 Orange
- 4.50 Fresh Mozzarella
- 4.00 Mediterranean

## BREAD

- 1.50 Rolls and Butter
- 2.50 Bruschetta or Garlic Bread
- 2.50 Herbed Focaccia
- 2.00 Assorted Breads & But

\*Coffee and Tea Station is Included

# Specialty Luncheon Buffets

Please add \$2.00 per person for Saturdays and Sundays.

## OPTION A

Mixed Greens Salad with Tomato, Cucumber, Carrots, Peppers  
Penne Pasta in our Traditional Velvety Vodka Sauce  
Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms and Onions  
Filet of Sole Stuffed with Shrimp, Crabmeat, and Breadcrumbs  
Medley of Vegetables with Infused Olive Oil  
Assorted European Cookies  
Coffee, Tea  
**\$19.95 PER PERSON**

## OPTION B

Assorted Imported Italian Cold Cuts, Olives, Cheese, Peppers  
Greens, Tomato, Mozzarella and Fresh Basil  
Garlic and Rosemary Rubbed Porkloin  
Braised Chicken with Artichoke Hearts, Mushrooms and Peppers  
Medley of String Beans and Carrots Tossed in Herb Butter  
Wild Mushroom Risotto  
Assorted European Cookies  
Coffee and Tea  
**\$24.95 PER PERSON**

\*A minimum of 25 people required or upcharge of \$2.00 per person.

*20% gratuity and CT sales tax will be added to the final bill*

# Italian Flair Buffets

Please add \$3.00 per person for Friday and Saturday nights.

## MEDITERRANEAN FLAIR

Mediterranean Tray  
(Olives, Cheeses, Mini Salami, Giardiniera)  
Rice (Any Style)  
Baby Field Greens  
Chicken (Any Style)  
Stuffed Sole  
Steamed New Potatoes  
Seasoned Vegetables  
Rolls and Butter  
Coffee and Tea

**\$24.95 PER PERSON\***  
(Minimum 20 People)

## ROMAN FLAIR

Italian Antipasto  
Fried Calamari  
Pasta Marinara  
Caesar Salad  
Porchetta (Stuffed Pork)  
Chicken Lemon  
Roasted Potatoes  
Mixed Vegetables  
Rolls and Butter  
Coffee and Tea

**\$27.95 PER PERSON\***  
(Minimum 20 People)

## TUSCAN FLAIR

Italian Antipasto  
Pasta Marinara or Vodka  
Italian Beef Meatballs  
Mixed Green Salad  
Roasted Chicken Supreme  
Stuffed Filet of Sole  
Roasted Potatoes Oreganato  
Green Beans Almondine  
Rolls and Butter  
Coffee and Tea

**\$25.95 PER PERSON\***  
(Minimum 20 People)

## CONTINENTAL FLAIR

Fresh Mozz/Tomato/Bean Salad  
Eggplant Rollatini  
Pasta (Any Style)  
Spinach and Kale Salad  
Beef Tenderloin Tips  
Chicken Marsala  
Grilled Salmon  
Roasted Potatoes  
Mixed Vegetables  
Rolls and Butter  
Coffee and Tea

**\$29.95 PER PERSON\***  
(Minimum 20 People)

# Family Style Menu

True to Italian tradition, this is a four-course meal served family style.

## APPETIZER CHOICES (CHOOSE TWO)

(Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Clams Casino
Fresh Mozzarella w/ Tomato	Stuffed Mushrooms	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

## PASTA (CHOOSE TWO)

Penne Marinara / Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

## ENTRÉE (CHOOSE TWO)

(Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Sausage and Peppers
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Stuffed Pork Loin
Veal Piccata	Grilled Salmon	Seafood Scampi
Prime Rib (+\$3.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Ice Cream Parfait or a Scoop of Ice Cream with Your Cake

Coffee and Tea

**LUNCH \$22.95 PER PERSON**

Please add \$4 for  
Saturday and Sunday Lunch

**DINNER \$26.95 PER PERSON**

Please add \$4 for  
Friday and Saturday Dinner

# Individually Served Menu

True to Italian tradition, this is a four-course meal served family style.

## APPETIZER CHOICES (CHOOSE TWO-SERVED FAMILY STYLE) (Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Clams Casino
Fresh Mozzarella w/ Tomato	Stuffed Mushrooms	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

## PASTA (CHOOSE TWO – SERVED FAMILY STYLE)

Penne Marinara OR Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

## ENTRÉE (CHOOSE UP TO THREE CATEGORIES – SERVED INDIVIDUALLY)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Prime Rib (+\$3.00)
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Grilled Salmon
Veal Piccata	Grilled Salmon	Stuffed Shrimp (+\$3.00)

(Vegetarian and Gluten-Free Dinners Available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with The Entrée

Ice Cream Parfait or a Scoop of Ice Cream with Your Cake

Coffee and Tea

**LUNCH \$25.95 PER PERSON**

Please add \$3 for  
Saturday and Sunday Lunch

**DINNER \$29.95 PER PERSON**

Please add \$5 for  
Friday and Saturday Dinner



# Additions

*Following Items Are Designed to Be Added to Any Prechosen Menu or To Create Your Own Personal Suited Menu with a Minimum Requirement Per Person.*



# Specialty Platters & Displays

An Exquisite Addition To any menu.

**Small Platter 10-15 People**

**Medium Platter 25-30 People**

**Large Platter 45-50 People**

## **CHEESE & CRACKERS PLATTER**

Assorted Crackers and Garlic Crostini with Cubed Cheese, Dip and Olive Oil.

SMALL PLATTER \$30

MEDIUM PLATTER \$60

LARGE PLATTER \$75

## **VEGETABLE PLATTER**

Crudité's of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$85

## **COMBINATION PLATTER**

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,  
Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$50

MEDIUM PLATTER \$90

LARGE PLATTER \$150

## **CRAZY WING DISPLAY**

Chicken Wings – Hot, Barbequed, Breaded OR Honey Broiled Complemented with Fresh Celery  
And Carrot Sticks with Blue Cheese Dip.

SMALL PLATTER \$80

MEDIUM PLATTER \$160

LARGE PLATTER \$225

## **ITALIAN ANTIPASTO**

Imported Italian Cured Meats, Cheeses, Marinated Vegetables, Roasted Legumes, Mushrooms,  
Seasonal Specialties and Breads.

SMALL PLATTER \$120

MEDIUM PLATTER \$220

LARGE PLATTER \$320

## **SHRIMP DISPLAY**

Plump Medium White Shrimp on Ice, Adorned with Lemon  
Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$120

MEDIUM PLATTER \$240

LARGE PLATTER \$340

## **SEAFOOD PLATTER**

Shrimp, Clams on A Half Shell, Crab Claws, Seafood Salad, Smoked Salmon, Lobster Dip

SMALL PLATTER \$140

MEDIUM PLATTER \$280

LARGE PLATTER \$380



# Hors D'oeuvres

## COLD

Fresh Mozzarella with Prosciutto  
Mini Sandwiches  
Stuffed Cherry Tomatoes w/Tuna  
Ricotta Pesto Rounds  
Prosciutto and Melon  
Cheese and Prosciutto Pinwheels  
Chicken or Vegetable Wrap Wheels  
Salami Cornucopia and Cream Cheese  
Prosciutto Wrapped Asparagus  
PRICED PER 50 PIECES \$75.00

## HOT

Buffalo Wings  
Stuffed Mushrooms  
Mini Boneless Pork Ribs  
Mini Meatballs  
Spanakopita  
Chicken Fingers  
Mini Spring Rolls  
Cocktail Franks  
Fried Mozzarella Sticks  
Beef Brochette  
Philly Cheese Steak Roll  
Oriental Potsticker  
Mini Potato Puffs  
Arancini (Rice Balls)  
Mini Pizza  
PRICED PER 50 PIECES \$90.00

## UPSCALE AND UNUSUAL

Beef Wellington  
Jalapeno Poppers  
Oyster Rockefeller  
Honey Garlic Chicken Skewer  
Chilled Gulf Shrimp  
Mini Crab Cake  
Salmon and Cream Cheese Bundle  
Mushroom Tartlets  
Lobster Puffs  
Petite Quiche Lorraine  
Chicken Quesadilla Cones  
Coconut Shrimp  
Bacon Wrapped Scallops  
PRICED PER 50 PIECES \$110.00

## CROSTINI

Bruschetta  
Seared Beef Carpaccio  
Smoked Salmon with Cream Cheese  
Caprese Sundried Tomato Pesto  
Ricotta Roasted Peppers  
Fig Walnut

PRICED PER 50 PIECES \$65.00

## COCKTAIL RECEPTION

### STATIONARY TABLE

(Two Hours)

Assorted Cheese and Garden Vegetable  
Display  
Fresh Fruit  
Assorted Crackers and Vegetable Dip  
Smoked Salmon Cream Cheese Crostini  
Tomato Basil Bruschetta  
Italian Meatballs Skewer

### HOT HORS D' OEUUVRES

(Two Hours - Passed Butler Style)

Crabmeat Stuffed Mushrooms  
Sea Scallops Wrapped in Bacon  
Kentucky Bourbon Sesame Chicken  
Mini Spring Rolls  
Beef Brochette  
Spanakopita  
Lobster Puffs  
Petite Quiche Lorraine

**\$28 PER PERSON**

# *Beverage Options*

## UNLIMITED PACKAGES

For Unlimited Soda, Please Add	\$ 4.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 10.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 12.00 Per Person

## OPEN BAR PACKAGES

Minimum 30 People

Open Bar – Four Hours – Call Liquors

Cash and Tab Bar Available \$100.00 Bar Set Up Fee

## STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 6.95
Domestic Beer Pitcher	\$ 8.95
Wine Bottle (1.5 Liter)	\$ 38.00
Champagne Bottle	\$ 25.00
Non-Spike Punch Bowl (2 Gallons)	\$ 45.00
Spiked Punch Bowl (2gallons)	\$ 70.00