



Private Party Menu Selections

The following menu offerings are examples of menus for private party. All menus can be customized and created to fit your unique needs. We take pride in what we do; our offerings and our service. We look to provide great quality and variety at a reasonable price. The majority of our menu is prepared to order so individual dishes can easily be altered to suit your needs and tastes. We handle (with any instructions you might have) the printing of custom menus, floral arrangements and holiday theme decorations – some requests might be additional.

Set menu prices cover food, soda, tea and coffee only. Alcoholic beverages, cappuccino, espresso etc are based on consumption. Tax and 20% gratuity will be added at the time of the event. A \$700 minimum is required for use of the private party room year round. A room fee of \$200 is applicable to all parties, which may be refundable if the minimum charge is reached.

We also do Cheese platters with assortment of cheese, dried fruits, nuts, orange fig compote or with a selection of meats

*Grilled vegetable platter with a curry hummus

*Prices for both of these items available upon request

**Confirmation of the number of guests per party is required at least 1 week in advance. Prices are subject to change, depending on the market*

Does not include CT sales tax or gratuity

The number of guests confirmed, are the number that will be billed, unless otherwise stated

Brunch Proposal 30.00 per person

Option 1

- Spring Vegetable Frittata with Dill Havarti cheese & a pinch of nutmeg
- Caramelized Apple French Toast with calvados
- Breakfast sausages, hickory smoked bacon & Swedish meatballs
- Assorted bread rolls, bagels & mini breakfast muffins

Option 2

- Blueberry Pancakes with wild blueberry sauce & fresh whipped cream
- Scrambled eggs
- Hickory smoked bacon & home fries
- Assorted bread rolls, bagels & mini breakfast muffins

Option 3

- Lox bagels & cream cheese
- Organic mixed baby greens with balsamic vinaigrette & olive oil
- Fresh fruit salad
- Vanilla yogurt with roasted walnuts & chestnut cream
- Old fashioned New England Spice cake

**Options are non-interchangeable*

**Prices do not include tax or gratuity*

**All options come with coffee, tea, sodas & fruit juices*

**Prices may change without notice depending upon the market*

Option 4

- Assorted croissants, Danishes, breakfast muffins, scones & coffee cake
- Fresh fruit Salad

Option 5

- Irish Oatmeal with wild cherries, bananas & cinnamon
- Fleur de Lis Ham & scrambled eggs
- Pound cake with vanilla ice cream & coffee caramel sauce
- Fresh fruit Salad
- Assorted bread rolls, scones, breakfast muffins

**Options are non-interchangeable*

**Prices do not include tax or gratuity*

**All of these options come with coffee, tea, sodas & fruit juices*

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Buffet Luncheons - choose 1 item from 2 categories for \$15.95 per person
OR all 3 for \$22.95 per person

Beef:

- Beef & Guinness casserole (this is a stew)
- Slow roasted Angus Beef with peppercorn sauce, mushroom sauce
OR burgundy wine sauce;
- Texas Chili Con Carne with fresh ground beef, red kidney beans,
Southwest chili spices, plum tomatoes & cilantro
- Beef Bourguignon - a modern take with turkey bacon, field
mushrooms, Spanish onion, bay leaf & thyme
- Tandoori Beef with Green Cardamom rice

Pasta:

- Penne with Pomodoro sauce & basil
- Linguine Aglio e Olio (with garlic & olive oil)
- Farfalle with pesto sauce
- Seasonal Vegetable Lasagna with 3 cheeses, marinara & béchamel
sauce
- Angel Hair Pasta with spinach, rock shrimp & tomato

Chicken:

- Wild Mushroom Chicken with cognac & natural stock creamy
sauce
- 'Tangine' of Free Range Chicken with dried apricots & sliced
almonds
- Honey Mustard Chicken with old fashioned grain Dijon mustard &
clover honey
- Rosemary Garlic Roasted Chicken
- Spicy Sesame Chicken with soy & ginger sauce

The buffet will include bread rolls & field green salad with balsamic vinaigrette, rice pilaf & Chef's choice of vegetable.

Set Menu Lunch

Option 1 (please choose 1 from each category)

Appetizers

- Soup of the day P/A
- Field Salad with balsamic vinaigrette 5.95
- Caesar salad with spiced croutons 5.95
- Crab cake with fresh mint chipotle sauce 8.95

Entrees

- Veggie Lovers 'Burger' with Portobello mushroom, red bell peppers & grilled vegetables on a warm roll 9.95
- California Dreamin' Chicken sandwich with avocado, tomato, hickory bacon, Jack cheese & basil mayonnaise 8.95
- Margherita pizza 9.95
- Shepherd's Pie with cheddar cheese & gratinee mashed potatoes 8.95

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Option 2 (please choose 1 from each category)

Appetizers

- French Onion soup 5.95
- Vegetable spring rolls with Kumquat dipping sauce 8.95
- Serrano ham with Manchengo cheese, rock melon & basil 12.95
- Salt & Pepper fried calamari with spicy Vietnamese dipping sauce 9.95
- The Savoy Salad: chopped Asian cabbage with soy-ginger dressing, scallions, carrots and crispy rice noodles 7.95

Entrees

- Vegetarian Pizza: grilled vegetables, mushrooms, olive oil and garlic topped with fresh arugula & Parmesan 11.95
- Pepper Steak Baguette with melted gruyere cheese, caramelized onions & the classic peppercorn sauce 10.95
- Pesto Chicken Panini with beefsteak tomatoes & Bermuda onion 8.95
- Teriyaki Turkey Burger with Daikon radish & carrot 9.95
- Montego Bay Chicken Curry: Jamaican style curry made with bananas, red onions, tomatoes, native spices & a dash of Rum 14.95

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SPANISH STYLE TAPAS MENU FOR 25

- BACCALAO: SALT COD PUREE MADE WITH OLIVE OIL & GARLIC SERVED WITH CROUTONS
- CHORIZO: SPICY SPANISH STYLE SAUSAGE GRILLED OVER THE COALS
- OLIVATA: OLIVE TAPENADE SERVED OVER GARLIC TOAST WITH FRESH PARSLEY
- PIQUILLO: FIRE ROASTED RED PEPPERS WITH FRESH CILANTRO
- CHOROS: GARLIC BUTTER MUSSELS
- CAMARONES AL AJILLO: GARLIC PRAWNS
- ALBONDIGAS: SPICED MEATBALLS
- CALAMARES CON OLIVES: SLOW BRAISED BABY SQUID WITH OLIVES & TOMATO
- POTATOES CON AIOLI: FRIED POTATOES WITH AIOLI
- MANCHENGO CHEESE PLATE

**PRICING: 15.95 PER PERSON FOR 5 ITEMS
21.95 PER PERSON FOR 7 ITEMS
(NOT INCLUDING TAX & GRATUITY)*

Bridal Shower/Rehearsal Dinner Sit Down Menus

Option 1 (20 + people) 45.00 per person

Appetizers

- Soup of the day P/A
- Field green salad with balsamic vinaigrette
- Maryland Crab Cakes with mint chipotle sauce

Entrees

- Bonsai Salmon flambéed with sake & julienne vegetables
- Honey Mustard Chicken
- NY Steak au Poivre

Dessert (1 dessert for entire party)

- NY Cheesecake
- Kentucky bourbon Tollhouse pie

**Prices do not include tax or gratuity*

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Option 2 (30 + people) 45.00 per person

Appetizers

- Grilled vegetable Napoleon with goat cheese & fire roasted red pepper coulis
- Caesar salad with spiced croutons
- Serrano ham with Manchengo cheese, rock melon & fresh basil

Entrees

- Lemon Sole Piccata
- Curried Chicken with apples & raisins
- Rack of Lamb Provencale

Dessert (1 dessert for entire party)

- Raspberry Bavarois
- Mocha Butter cream Cake
- Chocolate Decadence Cake
- White Chocolate Cheesecake

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Bridal Shower or Rehearsal Dinner Options

Buffet Option 1 (20 + people) 38.00 per person

- Rosemary & garlic roasted chicken
- Leg of Lamb au jus
- Bonsai Salmon flambéed with sake & julienne vegetables
- Roasted red bliss potatoes
- Market vegetables
- Tossed green salad with balsamic vinaigrette
- Bread rolls & butter
- Choose 1 dessert for the entire party: NY Cheesecake, Apple-berry Cobbler, Chocolate Lava Cake, Kentucky bourbon Tollhouse pie or Crème Caramel

Buffet Option 2 (30 + people) 35.00 per person

- Chicken Teriyaki
- Sole Florentine with California spinach & Mornay sauce
- Jasmine rice
- Savoy Salad: chopped Asian cabbage with soy-ginger dressing, scallions, carrots and crispy rice noodles
- Choose 1 dessert for the entire party: Custard pie, Lemon Meringue, Cinnamon-apple tart

Buffet Option 3 (40 + people) 40.00 per person

- Hunters Chicken braised with field mushrooms & hickory smoked bacon
- Poached Salmon in court bouillon with caviar & Chablis sauce
- Slow roasted Prime Top Round of Angus beef with a secret blend of spices, au jus
- Potato Daphinois
- Market vegetables
- Field green salad with balsamic vinaigrette
- Bread rolls & butter
- Choose 1 dessert for the entire party: Raspberry Bavaois, Mocha Butter cream Cake, Chocolate Decadence Cake

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Buffet Options

Option 1 (20-30 people) 34.95 per person

- Vegetarian Lasagna with three cheeses, marinara & béchamel sauces
- Lemon Chicken with baby spinach
- Roast Leg of Lamb au jus
- Rosemary & garlic sautéed red bliss potatoes
- Tossed green salad with balsamic vinaigrette
- Bread rolls & butter
- Mixed vegetables

Option 2 (40-50 people) 32.95 per person

- Pesto Chicken penne with parmesan cheese
- Bonsai Salmon with julienne vegetables & sake
- Slow roasted Angus beef with your choice of sauce (choose one for entire party) peppercorn, Burgundy wine or mushroom
- Caesar salad with spiced croutons
- Potato salad

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Option 3 (20 + people) 29.95 per person

- Penne Pomodoro with fresh basil & parmesan cheese
- Broiled Alaskan Cod with capers, bread crumbs, white wine & parsley
- Hunters Chicken: tender pieces of free range chicken simmered with field mushrooms, bacon, dark chicken stock & fresh herbs
- Rice pilaf
- Market vegetables
- Tossed green salad with balsamic vinaigrette or Caesar salad with spiced croutons
- Bread rolls & butter

Option 4 (30 + people) 42.95 per person

- Sole Florentine with California spinach & Mornay sauce
- Honey Mustard Free Range Chicken pan roasted with Dijon mustard, clover honey & fresh sage
- Prime Rib of Angus beef au jus
- Gratin Dauphinois: classic scalloped potato gratin made with light cream, garlic & a pinch of nutmeg
- Market vegetables
- Bread rolls & butter

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Dinner for 50 People

Buffet Options 39.95 per person:

- Court Boullion-Poached Salmon with fresh dill sauce
- Free Range Chicken Francaise with mushroom & sage
- Slow Roasted Angus Beef with burgundy wine sauce
- Salad with balsamic vinaigrette
- Bread Rolls
- Mixed Vegetables
- Rice Pilaf

Sit Down Options 50.00 per person:

Appetizers

- Soup du jour
- Field Green Salad with balsamic vinaigrette
- Crab Cakes with mango chutney

Entrees

- Soy Ginger Salmon with wok vegetables
- Herb Honey Roasted Free Range Chicken with rice pilaf & vegetables
- Sliced NY Sirloin au Poivre with mashed potatoes & vegetables

Desserts

- NY Cheesecake with raspberry coulis
- Tiramisu
- Chocolate Decadence Cake
- Apple Berry Crumble a la mode

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Dinner Option 1

Buffet for 40 people 45.00 per person

- Poached Atlantic Salmon with tarragon sauce
- Lemon Chicken with baby spinach
- Roast Beef au jus
- Rice Pilaf
- Sweet potato gratin
- Tossed field green salad with balsamic vinaigrette
- Bread rolls & butter
- Dessert - NY Cheesecake with raspberry coulis

Dinner Option 2

Buffet for 40 people 45.00 per person

- Penne with wild mushroom sauce & fresh basil
- Garlic & rosemary roasted free range Chicken
- Leg of lamb au jus
- Mixed vegetables
- Roasted red bliss potatoes
- Tossed salad with balsamic vinaigrette
- Bread rolls & butter
- Dessert - Tollhouse Kentucky bourbon pie

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