
C·H·A·T·T·E·R·L·E·Y·S
Banquet Facility

Dinner Package

Welcome to Chatterley's Banquet Facility, located at the former Cornucopia, 371 Pinewoods Road, Torrington, CT. Easy access directly off Route 8 at Exit 46.

Our new, lovely facility features 2 rooms, accommodating parties of 50 to 400. Each room offers a Bridal Suite, as well as its own facilities, outdoor patio and service bar. Our beautiful staircase, located in the foyer is a perfect backdrop for all of your photo opportunities. The spacious grounds include a gazebo for an outdoor ceremony.

Whether a wedding, shower, birthday, business meeting or bereavement, all of our tables are adorned with full length linen and fresh seasonal flower arrangements.

As a full service catering company, we are also available to "Uniquely Design" the perfect menu to serve to your guests at your home, office, religious facility, outdoor location, or any other venue. We have the means to travel with our mobile kitchen, ensuring the highest quality of our food.

We have planned and catered thousands of events. Quite simply, caring about your Special Day is what we do best!

371 Pinewoods Road • Torrington, Connecticut 06790
860.489.5446 • chatterleysbanquetfacility.com





TO PRECEED YOUR BUFFET OR SIT DOWN MEAL . . .

IMPORTED CHEESE AND SEASONAL FRUIT DISPLAY \$4.75 per person

DELUXE DISPLAY \$7.75 per person

Imported cheeses and seasonal fruits, crisp vegetables and dips, hummus with pita chips, grape tomato & fresh mozzarella skewers, appetizer meatballs.

PASSED HORS D'OEUVRES (choose 5) \$6.00 per person

Sausage and Boursin Stuffed Mushrooms

Sesame Chicken Bites

Chicken, Apple, Caramelized Onion & Smoked Gouda Quesadilla - served with sour cream

Mini Crabcakes - with lemon basil aioli

Stuffed Mushrooms Florentine

Antipasto Skewers - grape tomato, fresh mozzarella, artichoke hearts and basil

Vegetable Spring Rolls - sweet and sour dipping sauce

Scallops Wrapped with Smoked Applewood Bacon

Teriyaki Steak Kabobs

Plum Glazed Shiitake Stuffed Mushrooms

Mini Tomato Bacon Grilled Cheese Sandwiches

Wild Mushroom and Gorgonzola Strudel

Coconut Fried Shrimp

Asparagus and Asiago Puff Pastry

Wasabi Deviled Eggs

Raspberry Almond and Brie Puff Pastry

Assorted Bruschetta

Smoked Salmon Canape

Andouille Sausage Bruschetta

Chicken Francaise Skewers

Pork Dumplings - with soy-ginger dipping sauce

Beef Tenderloin Crostini - with horseradish and green onion aioli

Mini Quiche

Shrimp, Goat Cheese and Red Pepper Quesadilla

DELUXE PASSED HORS D'OEUVRES

(add 2 to your passed hors d'oeuvres) \$5.00 per person

Lobster Sweet Potato Cake - with a chipolti aioli

Shrimp Cocktail - with apricot horseradish sauce

Prosciutto Wrapped Shrimp - basil pesto

Maple Balsamic Lamb Lollipops

Lobster Puffs

Bacon and Basil Broiled Clams

Lobster BLT Filo Cups

Oysters Rockefeller - half shell oysters baked with creamed spinach and fennel

Oriental Duck Spring Roll - with thai dipping sauce





PLATED APPETIZERS (optional)

Variety of Soups \$3.00

Variety of Pasta's \$4.00

Rolls and Butter

Choice of Salad

Traditional Mixed Greens – *with grape tomato, cucumber, Kalamata olives, croutons and basil-vinaigrette*

Classic Caesar Salad – *creamy dressing, garlic croutons and shaved parmesan cheese*

Plum Tomato and Fresh Mozzarella – *with mesclun greens, basil, extra virgin olive oil and roasted garlic*

Mixed Greens – *with fresh strawberries or poached pears, with toasted walnuts, crumbled gorgonzola and honey citrus vinaigrette*

Spinach Salad – *with mandarin oranges, red onion, cucumber, almonds and ginger vinaigrette*

Fresh Fruit Cup or Soup of the Day may be Substituted for Salad.

Additional Up-Graded Salads Available Upon Request

SORBET COURSE – available for \$3.00 per person





DINNER ENTREES

Choice of Salad, Rolls & Butter. All entrees served with starch and vegetable. Choice of Dessert, Coffee/Tea

BEEF

Beef Tenderloin au Poivre	\$34.00
Roasted Prime Rib au jus	\$33.00
Filet Mignon - with lump crab, asparagus and bearnaise sauce	\$35.00
Sterling Silver New York Strip Steak - "premium aged" with a roasted garlic-gorgonzola butter and frizzled onions	\$32.00
Grilled New York Strip Steak - with red wine demi glacé	\$32.00
Surf & Turf - stuffed lobster tail and petite sirloin	market price

PORK, LAMB, VEAL

Stuffed Pork Loin - stuffed with spinach, sundried tomatoes and fontina cheese	\$31.00
Molasses Glazed Pork Loin - with dried cherry-apple conserve	\$30.00
Citrus Marinated Pork Tenderloin - with cranberry chutney	\$32.00
Double Cut Boneless Pork Chop - with whole grain mustard sauce	\$31.00
Horseradish Crusted Rack of Lamb - with shitake red wine sauce	\$35.00
Veal Piccata - sauteed veal finished with a lemon and caper white wine butter sauce	\$30.00
Veal Chop - with shitake gorgonzola mushroom sauce	\$35.00

CHICKEN, PASTA

Stuffed Chicken - with sausage, gorgonzola and wild mushroom	\$31.00
Basil and Parmesan Crusted Chicken Breast - with mushroom, roasted peppers, ricotta and sherry wine	\$29.00
Chicken Piccata - sauteed chicken finished with a lemon and caper white wine butter sauce	\$30.00
Pan Seared Chicken Breast - mushrooms, sundried tomatoes and madeira wine sauce	\$30.00
Stuffed Chicken Breast - spinach, sundried tomatoes and boursin cheese	\$31.00
Sauteed Chicken Breast - with artichokes, roasted peppers, mustard marscapone marsala sauce ...	\$30.00
Gnoochi with Sausage and Broccoli Rabe	\$29.00
Pasta Primavera	\$28.00

SEAFOOD

Potato Crusted Salmon - red wine bur blanc and basil pesto	\$31.00
Baked Stuffed Shrimp	\$33.00
Grilled Swordfish - finished with a roasted pepper and Kalamata olive tapenade	\$35.00
Everything Crusted Tuna - with soy wasabi glaze	\$33.00
Crab Crusted Salmon - with a lemon basil aioli	\$32.00
Roasted Cod - with herb crumb topping and sherry butter sauce	\$29.00
Stuffed Filet of Sole - with baby shrimp and boursin cheese	\$30.00

We have many other entrees to choose from, do not hesitate to ask.





Dinner Buffet

\$32.00 per person

(includes assorted rolls and butter, vegetables, choice of two salads
also includes choice of dessert, coffee and tea)

CHOICE OF TWO PROTEIN ENTREES AND ONE PASTA ENTREE

- Roasted New York Strip Steak - *with herb butter*
- Maple Balsamic Marinated Flank Steak
- Black Angus Top Sirloin of Beef - *with portabello mushrooms*
- Stuffed Pork Loin - *with spinach, sundried tomato and fontina cheese*
- Walnut Crusted Pork Loin - *with apple conserve*
- Molasses Glazed Lamb Top Round - *with roasted shallot sauce*
- Sauteed Chicken Breast - *with artichoke hearts, roasted peppers, mustard mascarpone marsala sauce*
- Stuffed Chicken Breast - *with prosciutto, spinach and fontina cheese*
- Breaded Chicken - *with roasted tomato sauce, fresh mozzarella and basil*
- Pan Seared Chicken Piccata - *with capers, tomato and white wine*
- Chicken Marsala - *with scallions, roasted red peppers and marsala wine*
- Stuffed Filet of Sole - *with crabmeat stuffing*
- Roasted Salmon - *with lemon tarragon butter sauce*
- Roasted Cod - *with herbed breadcrumbs and sherry butter sauce*
- Potato Crusted Salmon - *with red wine bur blanc and pesto*
- Sauteed Maryland Crabcakes - *with lemon-basil aioli*
- Sausage and Broccoli Rabe - *with roasted garlic and extra virgin olive oil*
- Shrimp and Artichoke Casserole - *with tomato, carmelized onions, sherry and cream*
- Penne Pasta - *with roasted eggplant, fennel, fresh tomato, roasted garlic and basil*
- Fussili - *with broccoli, roasted peppers, bacon, carmelized onions and pesto*
- Farfalle - *with portabello mushrooms, grape tomatoes, spinach, roasted shallots and gorgonzola cream*
- Penne Pasta - *with spinach, mushrooms, garlic tomato cream sauce*
- Tortellini Carbonara - *with prosciutto, sundried tomatoes, carmelized onions, fresh peas, roasted garlic parmesan cream sauce*
- Lasagna Bolognese - *with hearty meat and tomato sauce topped with fresh mozzarella*
- Shellfish Ciopino - *shrimp, scallops, clams, mussels, tomato-basil sauce tossed with lingini - add \$4.00*
- Baked Stuffed Shrimp - *with crab stuffing - add \$5.00*

May Substitute Beef Tenderloin or Prime Rib (add \$6.00 per person)





DESSERT SELECTIONS

(included in entree or buffet package)

Vanilla Ice Cream	Mixed Berry Crisp - <i>with vanilla creme anglaise</i>
Peach Melba	Vanilla Cheesecake - <i>with blueberry or strawberry</i>
Apple Strudel	Strawberry Shortcake
Toasted Almond Tira Misu	Trays of Assorted Bars, Pastries, and Cookies

ADDITIONAL SELECTIONS

Creme Brulée.....	\$5.00
Kentucky Bourbon Pecan Pie.....	\$4.00
Lemon Blueberry Napoleon	\$4.00
Key Lime White Chocolate Cheesecake Brulée	\$6.00
Warm Chocolate Lava Cake	\$5.00

Please ask if you need more suggestions to fancy your sweet tooth.

ADDITIONAL REMEMBRANCES

Chocolate Fountain - <i>with cakes and fruits</i>	\$8.00
Venetian Table - <i>with italian pastries, cookies, layer cakes, cordials in chocolate cups</i>	\$9.00
Espresso and Cappuccino Bar - <i>with after dinner cordials</i>	\$8.00
Chocolate Covered Strawberries (Passed)	\$3.00

BEVERAGE SERVICE

FULL SERVICE OPEN BAR	1 Hour.....	\$11.25	per person
Includes: Liquor, Beer, Wine, Soft Drinks and Juices	2 Hours	\$14.25	per person
	3 Hours	\$17.25	per person
	4 Hours	\$20.50	per person
No Extra Fee For Bartender	5 Hours	\$23.75	per person

OPEN BEER, WINE AND SOFT DRINKS ONLY	1 Hour.....	\$ 8.75	per person
	2 Hours	\$11.75	per person
No Extra Fee For Bartender	3 Hours	\$14.75	per person
	4 Hours	\$17.75	per person
	5 Hours	\$21.00	per person

Mimosa	\$4.00	per person
Non Alcoholic Punch Bowl.....	\$40.00	
Champagne or Rum Punch Bowl.....	\$75.00	

WINE SERVICE

Corked wine bottles on each table cost between \$20.00 - \$25.00 per bottle

TAB BAR AVAILABLE AT NO EXTRA COST

