



Banquet Planner

1841 Berlin Turnpike
Wethersfield, CT 06109
860.257.4191

ELAINE'S BANQUET PLANNER

PARTY PLANNING FOR 15 OR MORE

The Banquet Room can be reserved for no less than 30 to 75 guests. The Balcony can be reserved for up to 35 guests. Luncheon Banquets are available Monday-Friday and must conclude by 4:00.

Saturday and Sunday events are all considered dinner events and are priced accordingly.

Sales tax of 6.35% and a service charge of 18% will be added to your check.

From our selection of entrees you are able to choose three choices for your dinner event and two choices for luncheon events.

The final entree count for your event is due no later than one week prior to your event.

The final count is the amount for which you will be charged regardless of the number of attendees.

When decorating the area for your event, please no confetti or bubbles.

Place cards or a master sheet with the patron's name and entree choice must be presented at the banquet.

A \$100 dollar non-refundable deposit is required for all banquets and will be credited to your final bill.

DIRECTIONS

From the Hartford Area:

I-91 South to Exit 28 (Route 5 & 15 Berlin Turnpike). Follow the Turnpike approximately one mile. We are located on the right hand side.

From the New Haven Area:

I-91 North Exit 28 (Route 5 & 15 Berlin Turnpike). Follow the Turnpike approximately one mile. We are located on the right hand side.

Elaine's Restaurant: 1841 Berlin Turnpike, Wethersfield, CT 06109

Please feel free to call at: (860) 257-4191 or Fax us at (860) 257-8634.

ELAINE'S BANQUET PLANNER

Banquet Appetizer Menu

Available With Banquet or Buffet Parties Only

Cheese and Crudités: Three Kinds of Cheese, Assorted Crackers, Fresh Fruit, Vegetables, & Dip
\$3.95 Per Person

Deluxe Hors D'oeuvres (Please Choose Three) \$5.50 Per Person

Chicken Tenders - Served with a Honey Dijon Sauce	Fried Calamari - Served w/ Cocktail Sauce
Potato Skins - Topped with Cheddar Cheese and Bacon	Clams Casino
Mushrooms - Stuffed with a Seafood Stuffing	Roast Beef and Boursin Cheese Canapé
Spanikopita - Phyllo Dough Filled with Spinach & Feta Cheese	Scallops Wrapped in Bacon
Sausage Wrapped in Puff Pastry - Served with Dijon Dipping Sauce	
Pesto Brushetas - Topped with Fresh Mozzarella, Plum Tomato, & Kalamata Olives	

*Shrimp Cocktail Available Upon Request at Market Price

Beverage List

Available With Banquet or Buffet Parties Only

Full Bar and Wine List

Beverages Are Available on the Tab or Cash Bar

All Prices are Per Person Except Where Noted.

<u>Punch Bowl</u> - Non Alcoholic	\$1.75	<u>House Champagne Toast</u>	\$3.00
With Alcohol	\$2.00	<u>Mimosa</u>	\$3.00
Both	\$3.00		

House Wine

Per One Liter Carafe	\$20.00
(Each carafe serves 6-7 glasses)	
Per Half Liter Carafe	\$10.00
(Serves 3-4 glasses)	

House Chardonnay, Merlot, Cabernet and White Zinfandel

Soda

Per Pitcher	\$6.00
(Each Pitcher serves 6-7 glasses)	
Pepsi, Diet Pepsi, Sprite, Ginger Ale	

ELAINE'S BANQUET PLANNER

LUNCHEON BANQUET MENU

PLEASE CHOOSE TWO ITEMS

<u>Baked Boston Scrod</u> : Sprinkled with Bread Crumbs and Baked w/ Lemon and Butter	\$16.95
<u>Baked Stuffed Sole Newburgh</u> : Stuffed with a Seafood Stuffing and Topped with a Newburgh Sauce	\$16.95
<u>Fresh Fillet of Atlantic Salmon</u> - Grilled to Perfection and Finished w/ a Dill Herb Butter	\$18.95
<u>New York Sirloin Steak</u> : A Choice Hand Cut 12oz Sirloin Steak Grilled to Perfection	\$19.95
<u>Grilled Chicken Elaine's</u> : Grilled Chicken Topped with a Dijon Mustard Sherry Lemon Butter Sauce.	\$16.95
<u>Chicken Marsala</u> : Sautéed with Mushrooms, Prosciutto, in a Marsala Wine Demi-Glaze	\$16.95
<u>Chicken Picatta</u> - Sautéed with Capers, Artichoke Hearts in a Lemon, White Wine Sauce	\$16.95
<u>Chicken Parmigiana</u> : Chicken Fried until Golden Brown, Covered with Sauce and Mozzarella Cheese	\$16.95
<u>Porkloin Nerone</u> : With Shallots and Mushrooms in a Cognac Demi-Glaze	\$16.95

*All Entrees are Served with Salad, Bread, Butter, Seasonal Vegetable, Starch, Fresh Brewed Coffee and Dessert

**Pasta Course Available for \$1.50 Per Person, Family Style

All Luncheon Events Must Conclude Prior to 4:00 PM

The Luncheon Menu is Valid Monday-Friday. All weekend events are at dinner pricing.

6.35% TAX AND 18% Service Charge ADDED TO CHECK

ELAINE'S BANQUET PLANNER

Available for Parties of 30 or More

LUNCHEON BUFFET MENU

Mixed Green Salad

Bread and Butter

Vegetable

STARCH

(Choose two)

Penne Pasta Marinara

Roasted Red Bliss Potato

Rice Pilaf

ENTREE SELECTIONS

(Choice of two)

Chicken Marsala - Chicken Breast Sautéed with Mushrooms, Prosciutto, Marsala Wine Demi-Glaze

Baked Boston Scrod - Sprinkled with Bread Crumbs and Baked with Lemon Butter

Baked Stuffed Sole Newburgh - Stuffed with a Seafood Stuffing and Topped with a Newburgh Sauce

Chicken Picatta - Chicken Breast with Capers, Artichoke Hearts in a Lemon, White Wine Sauce

Chicken Parmigiana - Fried until golden brown and Baked with Sauce and Mozzarella

Baked Vegetarian Lasagna - Layered with Spinach, Broccoli, Julian Carrots, Ricotta and Mozzarella

Meatballs and Sauce – Homemade Ground Sirloin Meatballs in our own Marinara Sauce

Sausage and Peppers - Italian Sausage and Sweet Peppers and Onions in a Sherry Wine Sauce

Sliced sirloin Burgundy - NY Sirloin Sliced and Topped with our Burgundy Brown Sauce

Roast Porkloin- in demi-glaze sauce

DESSERT

COFFEE STATION

\$17.95 PER GUEST PLUS 6.35% TAX AND 18% SERVICE CHARGE

LUNCHEONS MUST CONCLUDE BY 4:00 PM

ELAINE'S BANQUET PLANNER

DINNER & WEEKEND BANQUET MENU

SALAD COURSE

Mixed Green Salad with our own Balsamic Vinaigrette.

PASTA COURSE

Penne Pasta Tossed with Romano Cheese in a Creamy Blush Sauce.

ENTREE SELECTIONS

(Choice of three)

All Entrees Served with Seasonal Vegetable and Twice Baked Potato.

<u>Baked Boston Scrod</u> - Sprinkled with Bread Crumbs and Baked with Lemon Butter	22.95
<u>Baked Stuffed Sole Newburgh</u> - Stuffed with a Seafood Stuffing and Topped with a Newburgh Sauce	22.95
<u>Fresh Fillet of Atlantic Salmon</u> - Grilled to Perfection and Finished w/ a Dill Herb Butter	25.95
<u>Baked Stuffed Shrimp</u> - Four Jumbo Shrimp Stuffed with our own Seafood Stuffing	25.95
<u>Swordfish</u> - Grilled Swordfish Steak Topped with Herb Butter	25.95
<u>Chicken Athenia</u> - Boneless Breast Stuffed with Sautéed Baby Spinach, Feta Cheese, Tomatoes, and Topped with a Lemon White Wine Sauce	25.95
<u>Chicken Picatta</u> - Sautéed with Capers, Artichoke Hearts in a Lemon, White Wine Sauce	22.95
<u>Chicken Cordon Blue</u> - Boneless Breast Stuffed with Prosciutto and Swiss Cheese & Topped with a Supreme Sauce	22.95
<u>Herb Encrusted Chicken</u> – Pan Seared and Topped with a Mushroom Dijon Sauce	22.95
<u>Chicken Marsala</u> - Chicken Breast Sautéed with Mushrooms, Prosciutto, Marsala Wine, in our own Demi-Glaze	22.95
<u>Veal Chop</u> - A Tender Veal Chop Grilled with a Balsamic glaze	26.95
<u>Veal Rollotini</u> - Veal Stuffed with Ricotta, Prosciutto and Mozzarella, Topped with a Marsala wine, Demi- Glaze with Mushrooms	25.95
<u>Veal Parmigiana</u> - Fried until Golden Brown and Baked with Sauce and Mozzarella	22.95
<u>New York Sirloin Steak</u> - A Choice Hand Cut 14oz Sirloin Steak Grilled to Perfection	25.95
<u>Filet Mignon</u> - 8oz Grilled Filet Topped with Garlic Butter	27.95
<u>Boneless Prime Rib</u> - A generous 14oz Cut Served with Au Jus. *(12 or more orders required)	25.95

DESSERT

COFFEE

6.35% TAX AND 18% SERVICE CHARGE ADDED TO CHECK

ELAINE'S BANQUET PLANNER

Available for Parties of 30 or More

DINNER & WEEKEND BUFFET MENU

Mixed Green Salad

Vegetable

Bread

STARCH

(Choose two)

Penne Pasta tossed with Romano Cheese in a Creamy Blush Sauce

Penne Pasta Marinara

Roasted Red Bliss Potato

Rice Pilaf

ENTREE SELECTIONS

(Choice of three)

Chicken Marsala - Chicken Breast Sautéed with Mushrooms, Prosciutto, Marsala Wine Demi-Glaze

Baked Boston Scrod - Sprinkled with Bread Crumbs and Baked with Lemon Butter

Baked Stuffed Sole Newburgh - Stuffed with a Seafood Stuffing and Topped with a Newburgh Sauce

Chicken Picatta - Chicken Breast with Capers, Artichoke Hearts in a Lemon, White Wine Sauce

Chicken Parmigiana - Fried until golden brown and Baked with Sauce and Mozzarella

Baked Vegetarian Lasagna - Layered with Spinach, Broccoli, Julian Carrots, Ricotta and Mozzarella

Meatballs and Sauce - Homemade Ground Sirloin Meatballs in our own Marinara Sauce

Sausage and Peppers - Italian Sausage and Sweet Peppers and Onions in a Sherry Wine Sauce

Sliced Sirloin Burgundy - NY Sirloin Sliced and Topped with our Burgundy Brown Sauce

Roast Pork Loin - In a Demi-Glaze

DESSERT

COFFEE STATION

CHILDREN UNDER TEN YEARS OLD \$12.95

\$20.95 PER GUEST PLUS 6.35% TAX AND 18% SERVICE CHARGE