

Townhouse

2022 MENU PACKAGES





THE CONTINENTAL - \$22 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- NEW YORK STYLE BAGELS assorted cream cheeses

THE ALL - AMERICAN - \$36 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- SAUDER FARMS SCRAMBLED EGGS
- CHALLAH FRENCH TOAST marinated berries, maple agave syrup
- APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE (chicken available)
- ROSEMARY ROASTED YUKON POTATOES

THE EXECUTIVE - \$44 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- NEW YORK STYLE BAGELS assorted cream cheeses
- HOUSE SMOKED SALMON pickled red onion, tomato, capers, chives
- SAUDER FARMS SCRAMBLED EGGS
- CHALLAH FRENCH TOAST marinated berries, maple agave syrup
- POACHED EGGS & GRILLED FILET MIGNON tomato hollandaise
- STUFFED BERKSHIRE PORK PORCHETTA rosemary, garlic, lemon
- APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE (chicken available)
- ROSEMARY ROASTED YUKON POTATOES

ENHANCEMENTS

AVOCADO ON GRILLED CIABATTA
lemon, chili, sea salt
\$8

CHARCUTERIE & ARTISAN CHEESE BOARD
rustic ciabatta, local honey, mustards
\$11

TORTILLA ESPAÑOL
yukon potatoes, farm vegetables, jack cheese
\$9

SUNNY SIDE EGG, KALE & MUSHROOM HASH
on grilled ciabatta
\$9

SCRAMBLED EGG & SMOKED TURKEY SKILLET
peppers, scallions, green tomato, quest blanco
\$9

BUTTERMILK PANCAKES
marinated strawberries, maple agave syrup
\$8

SHORT RIB WRAP
sauder farm eggs, fontina
\$9

MARKET VEGETABLE FRITTATA
salsa verde
\$8

LOBSTER PANINI
asparagus, chive mascarpone
\$19

BRILLAT SAVARIN, SPINACH & TOMATO QUICHE
salad verte
\$9

BELGIUM WAFFLES
seasonal berries, vanilla mascarpone, maple agave syrup
\$8

OMELETS MADE TO ORDER
sauder farm eggs & variety of vegetables, meats & cheeses
\$13 | \$150 chef attendant

10 PERSON MINIMUM

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BRUNCH BUFFET ONE - \$49 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- WAVE HILL BAKERY CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- MINI NEW YORK STYLE BAGELS assorted cream cheeses
- CHOPPED MARKET SALAD avocado, tomato, squash, dijon vinaigrette
- LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
- SAUDER FARMS SCRAMBLED EGGS
- CHALLAH FRENCH TOAST marinated berries, bananas, maple agave syrup
- GULF SHRIMP & GRITS pancetta, peas, pearl onions, chili salsa verde
- FRIED CHICKEN & WAFFLES candied pecans, spicy maple syrup
- APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE
- ROSEMARY ROASTED YUKON POTATOES

BRUNCH BUFFET TWO - \$57 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- WAVE HILL BAKERY CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- MINI NEW YORK STYLE BAGELS assorted cream cheeses
- BABY BEET, ARUGULA & GOAT CHEESE SALAD pears, almonds, sherry vinaigrette
- BUFFALO MOZZARELLA & BEEFSTEAK TOMATO basil pesto, aged balsamic, olive oil, sea salt
- SAUDER FARMS SCRAMBLED EGGS ratatouille, new potatoes, jack cheese
- BRAISED SHORT RIB, FONTINA & EGG SLIDERS
- HOT SMOKED SALMON honey crisp apple, endive salad, apple gastrique
- STUFFED BERKSHIRE PORK PORCHETTA rosemary, garlic, lemon
- APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE
- ROSEMARY ROASTED YUKON POTATOES

BRUNCH BUFFET THREE - \$69 per person

- ASSORTED DANISH, MUFFINS, CROISSANTS & BAGELS whipped butter, preserves, cream cheese
- FRESH FRUIT SALAD mint, agave, tahitian vanilla
- HOUSE MADE GRANOLA, YOGURT & BERRY PARFAIT
- SCOTTISH SMOKED SALMON red onion, capers, egg, chives
- ARTISAN CHEESE & CHARCUTERIE BOARD pickled vegetables, mustards, rustic bread
- HEIRLOOM TOMATO, FETA & CUCUMBER PANZANELLA
- GRILLED SUMMER ASPARAGUS
- ORGANIC VEGETABLE TORTILLA ESPAÑOLA farmers cheese, salsa verde
- CHALLAH FRENCH TOAST marinated strawberries, maple syrup
- BRAISED SHORT RIB, FONTINA & EGG SLIDERS
- MINI MAINE LOBSTER ROLLS celery, tarragon, red onion
- HERB ROASTED CHICKEN ROULADE forest mushrooms, spinach, aromatic vegetables
- CARVED BEEF BRISKET whipped horseradish, cheddar biscuits
- LEMON RICOTTA CAVATELLI artichoke, tomato, english peas, kale pesto
- GULF SHRIMP A LA PLANCHA fingerling potatoes, confit tomato, romesco sauce

30 PERSON MINIMUM

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MORNING COFFEE - \$8 per person

PREMIUM COFFEE & DECAFFEINATED COFFEE
ASSORTED SPECIALTY HERBAL TEAS

HEALTHY START - \$14 per person

NAKED INDIVIDUAL SMOOTHIES
FRESH FRUIT & VANILLA YOGURT
VITAMIN WATER
PREMIUM COFFEE & DECAFFEINATED COFFEE
ASSORTED SPECIALTY HERBAL TEAS

REHYDRATE - \$10 per person

ASSORTED JUICES
ASSORTED SODAS & ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS

ENERGIZE - \$16 per person

ASSORTED ENERGY DRINKS
HOUSE MADE GRANOLA, BERRY & VANILLA YOGURT PARFAITS
ICED HERBAL TEAS
PREMIUM COFFEE & DECAFFEINATED COFFEE

AFTERNOON PICK ME UP - \$16 per person

ASSORTED ENERGY BARS, COOKIES & BROWNIES
SPICED TRAIL MIX
VARIETY OF SODAS, NAKED JUICES & SMOOTHIES
ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS

BALLPARK - \$16 per person

WARM BAVARIAN PRETZELS, SPICED NUTS, KETTLE CHIPS & PREMIUM CANDY BARS
VARIETY OF SODAS, JUICES & ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS (additional \$3.00)

TUSCAN CROSTINI BREAK - \$16 per person

GRILLED ROASTED GARLIC CIABATTA & WARM NAAN BREAD
BUFFALO MOZZARELLA, TOMATO & BASIL
AVOCADO, PEA & MINT "PESTO"
ROASTED RED PEPPER HUMMUS
VARIETY OF SODAS, JUICES & ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS (additional \$3.00)

ENHANCEMENTS

WARM CHOCOLATE CROISSANTS
ASSORTED JUMBO COOKIES
VITAMIN WATER
CHIPS
PRETZELS
POPCORN
CHIPS, PRETZELS & POPCORN

10 PERSON MINIMUM

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MEAT & POULTRY

- KOREAN FRIED CHICKEN peanuts, scallions, crispy garlic
- JERK CHICKEN EMPANADAS scotch bonnet aioli
- AJI PANCA CHICKEN or BEEF ANTICUCHOS
- MINI KOBE BEEF CORN DOGS ale mustard
- ADOBO SPICED CHICKEN QUESADILLAS
- TANDOORI CHICKEN SAMOSAS curry labneh
- SPANISH CHORIZO EMPANADAS salsa verde
- KOREAN BBQ SHORT RIB SKEWERS whipped horseradish
- BBQ BRISKET SPRING ROLLS pickled onion aioli
- SHORT - RIB MEATBALL SLIDERS
- MINI BURGERS cheddar ale sauce
- AJI PANCA PORK EMPANADAS spicy sour cream
- PORK CHAR SUI BOA BUNS
- ROASTED DUCK DUMPLINGS hoisin
- PROSCIUTTO, RICOTTA & FIG JAM PIZZETTES
- SMOKED TURKEY & FONTINA PANINIS
- BABY LAMB CHOPS charmoula sauce
- MINI REUBEN PANINIS
- SPICED LAMB MEATBALLS harissa yogurt
- TENDERLOIN, BLUE CHEESE FLAT BREAD port wine reduction
- CHINESE CHICKEN PASTRY CUPS peanut dressing
- BEEF TENDERLOIN & BRIE CROSTINI
- BRAISED CHICKEN SALAD grain mustard, cranberries, apples
- SPICY THAI BEEF SALAD LETTUCE CUPS
- ASIAN CHICKEN & CASHEW SALAD LETTUCE CUPS
- FOIE GRAS MOUSSE brandied cherries & walnut crisp

SEAFOOD & SHELLFISH

- MARYLAND CRAB CAKES pineapple relish
- KOREAN FRIED GULF SHRIMP
- SPICED RUBBED GULF SHRIMP QUESADILLAS salsa verde
- LIME MARINATED SHRIMP TACOS avocado crema
- MARYLAND CRAB & PINEAPPLE TOSTONE
- TORO TARTARE TACOS wasabi crème fraiche
- CITRUS POACHED GULF SHRIMP yuzu aioli
- YUZU TUNA TATAKI ON SESAME CRISPS dynamite sauce
- ASIAN LOBSTER SPRING ROLLS citrus ponzu
- MINI MAINE LOBSTER ROLLS
- CRAB, MANGO, JALAPEÑO TOSTADAS
- MARINATED SHRIMP COCKTAIL tomato horseradish sauce
- AHI TUNA POKÉ wasabi aioli
- SMOKED SALMON & CHIVE CRÈME FRAICHE AREPAS
- MEDITERRANEAN OCTOPUS SALAD ON BLACK OLIVE TOAST
- HAMACHI CRUDO yuzu jalapeño vinaigrette
- SHRIMP & SNOW PEA POTSTICKER

CHEESE, VEGETABLES & MORE

- MUSHROOMS & WALNUT BAKLAVA truffle honey
- CRISPY VEGETABLE SPRING ROLLS thai peanut sauce
- WARM BAVARIAN PRETZELS ale mustard sauce
- MUSHROOM & LEEK SPRING ROLLS sesame dipping sauce
- EDAMAME POTSTICKERS wasabi soy ponzu
- WILD MUSHROOM PIEROGIES truffle aioli
- POTATO PANCAKES apple vanilla purée
- TRUFFLE POTATO & MUSHROOM CROQUETTES
- SQUASH, QUESO BLANCO & SPINACH QUESADILLAS
- BUTTERNUT SQUASH & MASCARPONE PIZZETTE balsamic reduction
- WILD MUSHROOM ARANCINI balsamic glaze
- NIÇOISE OLIVE & GOAT CHEESE TARTS
- CARAMELIZED ONION MINI GRILLED CHEESE braised pears
- TOMATO, FETA, OLIVE ON GARLIC CIABATTA
- LEMON RICOTTA TOASTS sicilian pistachio, rosemary honey
- BLACK BEAN HUMMUS plantain chip, pico de gallo
- FIG, FONTINA & LAVENDAR CRISPS
- WILD MUSHROOM & LEEK DUXELLE CROSTINI
- RATATOUILLE OF MARKET VEGETABLES ON GARLIC CIABATTA
- BUFFALO MOZZARELLA, CONFIT TOMATO & BASIL SKEWERS
- BRIE, LEEK & SCALLION QUICHE
- MEXICAN STREET CORN CRISP chipotle aioli
- DEVILED EGGS shrimp ceviche

PASSED HORS D'OEUVRES PRICING

- 1/2 HOUR (select 4): \$18.00 per person
- 1 HOUR (select 6): \$25.00 per person
- 2 HOURS (select 8): \$32.00 per person

20 PERSON MINIMUM

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NEW YORK, NEW YORK - \$39 per person

- FETA, CUCUMBER, TOMATO & OLIVE SALAD
- CHINESE CHICKEN SALAD cabbage, carrots, crispy wonton skins, peanut dressing
- WARM BAVARIAN PRETZELS
- CARAMELIZED ONION & POTATO PIEROGIES
- SABRETT BEEF HOT DOGS new york onions
- SWEET & SPICY ITALIAN SAUSAGE peppers & onions
- KOREAN FRIED CHICKEN peanuts, scallions, crispy garlic
- CARVED PASTRAMI citrus cole slaw, rye, spicy

TUSCAN - \$44 per person

- TOMATO MOZZARELLA SALAD basil, balsamic drizzle
- WARM SHEEPS MILK RICOTTA grilled ciabatta
- ARUGULA, PEAR & PECORINO SALAD lemon, olive oil, cracked pepper
- HAND - ROLLED PENNE crushed san marzano tomatoes, kale, chili flakes
- BAROLO BRAISED SHORTRIBS white corn grits, spiced carrots, horseradish
- GRILLED SALMON tuscan white beans, spinach, tomato coulis

COMFORT FOOD - \$39 per person

- CAESAR SALAD parmesan cheese, garlic jalapeño croutons
- CLASSIC COLE SLAW cabbage, carrots, celery seeds
- CREAMY TOMATO BISQUE garlic croutons
- ANGUS BEEF SLIDERS cheddar ale sauce, bacon onion jam
- CRISPY FRIED CHICKEN pickled cucumbers, radish, bacon mayo
- CHIPOTLE FISH TACOS shaved cabbage, pico de gallo, caper aioli
- MAC & CHEESE
- SALT & VINEGAR POTATOES

MEXICO CITY - \$39 per person

- CAESAR SALAD manchego cheese, garlic jalapeño croutons
- MEXICAN STREET CORN chipotle remoulade, cotija cheese, pickled onions, cilantro
- SHRIMP AQUA CHILI jalapeño, avocado, tomatillo purée, citrus dressing
- CHORIZO ENCHILADAS queso chihuahua, chili colorado sauce
- BRAISED OXTAIL NACHOS corn tortillas, tres quesos, scallions, cilantro, crema
- CHIMICHURRI CHICKEN TACOS flour tortillas

Served with guacamole, pico de gallo, our cream

SANDWICH BOARD - \$31 per person

- FETA, TOMATO & CUCUMBER SALAD red wine oregano vinaigrette
- KALE & QUINOA SALAD parmesan cheese, roasted garlic dressing
- RED BLISS POTATO SALAD dijon, lemon, parsley
- ROASTED PRIME RIB & FONTINA horseradish crème fraiche
- SMOKED TURKEY PASTRAMI citrus cole slaw
- BLACK FOREST HAM & GRUYERE PANINI grain mustard
- OVEN ROASTED TOMATO WEDGE caramelized onions, roasted mushrooms, pesto aioli
- CLASSIC ITALIAN sharp provolone, prosciutto, coppa, saucisson

GREEN MARKET - \$36 per person

- CHOPPED MARKET SALAD avocado, tomato, onion, blue cheese, dijon mustard vinaigrette
- QUINOA, KALE & DRIED CRANBERRY SALAD candied pecans, apples, cider dressing
- BUTTERNUT SQUASH SOUP cinnamon croutons
- GRILLED ORGANIC CHICKEN BREAST market vegetables, caramelized onion jus
- OVEN ROASTED SALMON quinoa, market vegetables, tomato vinaigrette
- HAND - ROLLED PENNE brown butter, mushrooms, arugula, pesto

EXECUTIVE BUTCHER BLOCK - \$45 per person

- PANZANELLA SALAD heirloom tomato, cucumber, pepper, basil, artisanal bread
- BABY BEET, ARUGULA & PEAR SALAD goat cheese, sherry vinaigrette
- BLACK TRUFFLE & EGG POTATO SALAD
- HEARTS OF ROMAINE parmesan reggiano, anchovy dressing
- GRILLED MOROCCAN SPICED ORGANIC CHICKEN BREASTS
- SAUSALITO RUBBED TURKEY
- CURED & SMOKED CHARCUTERIE & ARTISAN CHEESES

CARVED TO ORDER

- GARLIC RUBBED TENDERLOIN OF BEEF whipped horseradish
- HERBED STUFFED PORCHETTA rosemary aioli
- Served with Rustic Breads & Rolls*

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FIRST COURSE

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce (gf) (+ \$12 per person)
- SPICED LAMB MEATBALLS citrus herb tomatoes, aged goat cheese, crispy chick peas (gf)
- ROASTED BABY BEETS honey crisp apples, whipped goat cheese, marcona almonds, sherry vinaigrette * (gf)
- GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes (gf)
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic (gf, no vinaigrette)
- MOZZARELLA DI CAMPANIA marinated grape tomatoes, saba vinegar, toasted country bread (gf, no bread)
- HEIRLOOM TOMATO, FETA & GEM LETTUCE cucumber, grilled corn, olives, red onion, white balsamic vinaigrette (gf)
- TUNA POKE mango, avocado, red onion, garlic chili lime dressing
- BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing (gf, no brioche crumble)

SECOND COURSE

- TAGLIATELLE short rib bolognese, pancetta, parmesan reggiano, basil
- CAVATELLI forest mushrooms, caramelized onions, kale, goat cheese
- LUMP CRAB CAKE roasted corn salad, cajun remoulade
- MISO GLAZED KING SALMON vegetable fried brown rice, spring onion purée, pickled daikon
- LEMON & THYME GRILLED CHICKEN cucumber, grilled corn, olives, red onion, white balsamic vinaigrette (gf)
- BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries
- GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes (gf)

THIRD COURSE

- CHOCOLATE PASSION FRUIT GANACHE TART * chocolate hazelnut mousse, passion fruit caramel
- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce (gf)
- CARAMEL STUFFED CHURROS vanilla crème anglaise
- CHEESECAKE STUFFED PRALINE CONE marinated berries *
- SORBET lemon or raspberry (gf)

Items marked * contain seeds or nuts.

PLATED LUNCH PRICING

- CHOICE OF (1) ITEM FROM EACH COURSE: \$40.00
- CHOICE OF (2) ITEMS FROM EACH COURSE: \$50.00
- CHOICE OF (3) ITEMS FROM EACH COURSE: \$60.00
- * ADDITIONAL PASTA COURSE: \$10.00

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APPETIZERS

- LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
- AHI TUNA POKE mango, red onion, chili
- ARUGULA SALAD goat cheese, candied walnuts, dried cranberries, balsamic dressing
- BRAISED OCTOPUS olives, celery & fingerlings, yuzu jalapeño vinaigrette
- HEIRLOOM TOMATO, FETA & GEM LETTUCE
cucumber, grilled corn, olives, red onion, white balsamic vinaigrette
- BABY BEET, ARUGULA & GOAT CHEESE SALAD marcona almonds, asian pear, sherry vinaigrette
- BABY SPINACH SALAD maytag blue cheese, bacon, buttermilk dressing
- CAESAR SALAD kale or romaine, brioche croutons, parmesan, creamy anchovy dressing
- HOT SMOKED SALMON vanilla apple purée, apple balsamico
- ROASTED BRUSSELS SPROUTS garlic & herb aioli, salted cheese
- ROASTED TOMATO & EGGPLANT SOUP whipped goat cheese
- ORGANIC GREENS cherry tomatoes, endive, parmesan, lemon & olive oil
- JUMBO LUMP CRAB CAKE roasted corn salad, cajun remoulade
- GRILLED CHICKEN ANTICUCHO aji panca, creamy lemon dressing
- CHOPPED SALAD feta, cucumber, olives, beets, tomatoes, oregano vinaigrette
- WILD MUSHROOM RISOTTO mascarpone cheese, leek purée

PLATED LUNCH PRICING

- CHOICE OF (1) ITEM FROM EACH COURSE: \$40.00
- CHOICE OF (2) ITEMS FROM EACH COURSE: \$50.00
- CHOICE OF (3) ITEMS FROM EACH COURSE: \$60.00
- * ADDITIONAL PASTA COURSE: \$10.00

ENTREES

- CAVATELLI caramelized onions, kale, pecorino toscano
- ORGANIC ROAST CHICKEN BREAST baby vegetables, rosemary café au lait
- PAN SEARED KING SALMON quinoa, spinach, warm tomato vinaigrette
- RED WINE BRAISED SHORT RIBS truffle potato purée, caramelized carrots, horseradish (+ \$8 pp)
- CHIPOTLE SHRIMP & GRITS peas, black truffle grits
- PAN ROASTED SCALLOPS cauliflower purée, asparagus, oyster mushrooms, balsamic glaze (+ \$8 pp)
- GRILLED FILET OF BEEF hand crusted potatoes, asparagus, bordelaise sauce (+ \$8 pp)
- THAI CURRY CHICKEN onions, eggplant, peppers, tai basil, cilantro
- BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam
- CRISPY CHICKEN MILANESE arugula, parmesan, lemon, olive oil
- FRENCH CUBANO ham, braised pear, gruyere, pickled mustard seed, truffle potato salad
- CRAB MAC & CHEESE lobster sauce, gobetti pasta, crispy onions
- MAINE LOBSTER & BUTTER LETTUCE
summer citrus, hearts of palm, avocado, marcona almonds, citrus herb dressing (+ \$8 pp)
- MISO GLAZED CHILEAN SEA BASS marinated bok choy, shiitakes, pickled onions (+ \$8 pp)
- BBQ BERKSHIRE PORK CHOP spiced sweet potato purée, pork belly, carrot confit, spinach
- CREAMY GOAT CHEESE RAVIOLI braised artichokes, tomatoes, kale, fava
- NY STRIP STEAK truffle potato purée, red wine braised mushrooms (+ \$8 pp)
- PAN ROASTED BRANZINO warm mediterranean potato salad, romesco sauce

DESSERTS

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo sauce
- CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch
- CHEESECAKE STUFFED PRALINE CONE marinated berries
- ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste (+ \$5 pp)
- FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

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ARTISAN CHEESE - \$14 per person

HANDCRAFTED LOCAL & IMPORTED CHEESE

STRAWBERRIES, GRAPES, LOCAL HONEYCOMB & ARTISAN BREAD

CHARCUTERIE BOARD - \$20 per person

CURED & SMOKED MEATS prosciutto, sweet coppa, soppressata & speck

CHICKEN LIVER MOUSSE, COUNTRY PÂTÉ & DUCK RILLETTES

PICKLED VEGETABLES, CORNICHONS, MUSTARDS & COUNTRY BREADS

FARMERS MARKET CRUDITE - \$10 per person

LOCAL CHILLED VEGETABLES

RED PEPPER HUMMUS, SMOKED BLUE CHEESE DIP & OLIVE TAPENADE

TUSCAN ANTIPASTO - \$25 per person

LOCAL TOMATO, MOZZARELLA & BASIL

CHOPPED VEGETABLE & CHICK PEA SALAD

CITRUS CURED OLIVES, MARINATED ARTICHOKEs, FIRE ROASTED PEPPERS

GRILLED SALMON PANZANELLA SALAD

CURED MEATS & ARTISAN CHEESES

BABY BEET & APPLE SALAD

Served with Artisan Bread, Mustards, Local Honey

GRILLED CROSTINI STATION - \$14 per person

AVOCADO, TRUFFLED MUSHROOM DUXELLE with LEMON, CHILI & SEA SALT

WARM SHEEP'S MILK RICOTTA with PISTACHIO HONEY

TOMATO BASIL BRUSCHETTA with BALSAMIC REDUCTION & BASIL

ROASTED GARLIC HUMMUS with BASIL PESTO

Served with Roasted Garlic Ciabatta & Warm Naan Bread

SOUTH OF THE BORDER - \$13 per person

HOUSE MADE GUACAMOLE, SALSA ROJA

CHIPOTLE, TOMATO & CARAMELIZED ONION, BLACK BEAN & CORN RELISH

QUESO FONDIDO with PICKLED JALAPEÑO

Served with Crispy Corn Tortilla Chips & Warm Flour Tortillas

TACO BAR - \$23 per person

HOUSE MADE CHORIZO, CILANTRO LIME MARINATED CHICKEN & CHIPOTLE BEEF

Served with Flour Tortillas, Tortilla Chips with Fresh Guacamole, Pico de Gallo & Sour Cream

RAW BAR - MP per person

MARKET OYSTERS, LITTLENECK CLAMS, PEI MUSSELS with CLASSIC GARNISHES

AHI TUNA TATAKI with SHALLOT SOY VINAIGRETTE, CRISPY GARLIC & PICKLED MANGO

LOBSTER CEVICHE TOSTADA with CILANTRO, LIME & CHILIS

CITRUS POACHED GULF SHRIMP with ST. LOUIS SAUCE

ADD - ONS

ROASTED OYSTERS with PANCETTA, OREGANO & BROWN BUTTER (additional \$6.00)

SCALLOP SASHIMI with PAPAYA, CUCUMBER & CALABRIAN PEPPERS (additional \$6.00)

YELLOWTAIL CRUDO with YUZU JALAPEÑO VINAIGRETTE (additional \$6.00)

SLIDER BOARD choice of 3 - \$25 per person

HOUSE BURGER with CHEDDAR ALE SAUCE

QUINOA BURGER with AVOCADO, CABBAGE, TOMATO

LAMB BURGER with CUCUMBER, RED ONION, TAHINI DRESSING

CRISPY FRIED CHICKEN with SPICY BACON MAYO

BERKSHIRE PORK CARNITAS with CITRUS SLAW

AHI TUNA TARTAR with MANGO, CUCUMBER, RED ONION, AVOCADO

MAINE LOBSTER ROLLS with CELERY, TARRAGON, LEMON

All Served with Fries & House Made Pickles

30 PERSON MINIMUM | 3 STATION MINIMUM

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**FAR EAST** - \$30 per person

CHINESE CHICKEN SALAD with PEANUT DRESSING

VEGETABLE SPRING ROLLS

CHAR SIU PORK LOIN with CHINESE BLACK BEAN STIR FRY

KOREAN BBQ SHORT RIBS

PRAWN & VEGETABLE THAI RED CURRY with WHITE RICE

VEGETARIAN PAD THAI NOODLES with MARKET VEGETABLES, PEANUTS & LIME

MEDITERRANEAN - \$30 per person

HEARTS OF ROMAINE with FETA, OLIVES, BEETS, CUCUMBER, OREGANO

TUSCAN KALE & WHITE BEAN SOUP

MEZZE PLATTER - RED PEPPER HUMMUS, BABA GANOUSH, TABBOULEH, PITA BREAD

GRILLED SALMON with QUINOA, TOMATO, CUCUMBER, GREEK YOGURT SAUCE

ROSEMARY CRUSTED LAMB SHOULDER

YUKON POTATOES with LEMON, PARSLEY, GRAIN MUSTARD, SEA SALT

COMFORT FOOD - \$35 per person

CAESAR SALAD with PARMESAN CHEESE & GARLIC JALAPEÑO CROUTONS

CLASSIC COLE SLAW with CABBAGE, CARROTS, CELERY SEEDS

CREAMY TOMATO BISQUE with GARLIC CROUTONS

ANGUS BEEF SLIDERS with CHEDDAR ALE SAUCE & BACON ONION JAM

CRISPY FRIED CHICKEN with PICKLED CUCUMBERS & BACON MAYO

CHIPOTLE FISH TACOS with SHAVED CABBAGE, PICO DE GALLO & CAPER AIOLI

CHORIZO MAC & CHEESE with SALT & VINEGAR POTATOES

NEW YORK, NEW YORK - \$35 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD

WARM BAVARIAN PRETZELS with MUSTARD

CARAMELIZED ONION & POTATO PEROGIES

SABRETT BEEF HOT DOGS with NY ONIONS

SWEET & SPICY ITALIAN SAUSAGE with PEPPERS & ONIONS

CHINESE CHICKEN SALAD with PEANUT DRESSING

KOREAN FRIED CHICKEN with PEANUTS, SCALLIONS & CRISPY GARLIC

CARVED PASTRAMI with CITRUS COLE SLAW, RYE & SPICY MUSTARD

TUSCAN - \$37 per person

FRESH MOZZARELLA & EGGPLANT CAPONATA

WARM SHEEP'S MILK RICOTTA with GRILLED CIABATTA

ARUGULA, PEAR & PECORINO SALAD with LEMON, OLIVE OIL & CRACKED PEPPER

HAND ROLLED PENNE with CRUSHED SAN MARZANO TOMATOES, AKLE & CHILI FLAKES

BAROLO BRAISED SHORT RIBS with WHITE CORN GRITS, SPICED CARROTS & HORSE RADISH

GRILLED SALMON with TUSCAN WHITE BEANS, SPINACH & BROCCOLI RABE

OCEAN PRIME - \$40 per person

SPINACH SALAD with NUESKE'S BACON, BLUE CHEESE & PICKLED RED ONION

AHI TUNA CRUDO with MANGO, AVOCADO, SHALLOT SOY VINAIGRETTE

CRAB CAKES spiced pineapple & pepper relish, avocado crema

GULF SHRIMP A LA PLANCHA fingerling potatoes, confit tomato, romesco sauce

MISO GLAZED COD with BABY BOK CHOY & CARROT NAGE

GRILLED MARKET VEGETABLES with ORANGE GINGER DRESSING

BUTCHER CARVING BOARD choice of 3 - \$45 per person**CHOOSE ONE**

TENDERLOIN OF BEEF

BONE - IN RIBEYE STEAK AU POIVRE

COFFEE CRUSTED RIB EYE

CHOOSE ONE

ROAST BERKSHIRE PORCHETTA

WHOLE SUCKLING CT PIG

SWEET CHILI GLAZED PORK LOIN

HARISSA YOGURT CRUSTED LAMB

HOT SMOKED SCOTTISH SALMON

CHOOSE ONE

HERB ROASTED TURKEY ROULADE

MOROCCAN SPICED CAPON BREASTS

CHICKEN & DUCK ROULADE

*Served with Sautéed Spinach, Mac n' Cheese & Chopped Salad***30 PERSON MINIMUM | 3 STATION MINIMUM**

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DINNER BUFFET ONE - \$70 per person

- DRESSED WEDGE SALAD bacon, blue cheese, pickled red onion
- MIXED BABY GREENS cherry tomatoes, endive, lemon, parmesan
- TUSCAN KALE & WHITE BEAN SOUP
- RICOTTA CAVATELLI caramelized cauliflower, pancetta, truffle
- BEER BRAISED SHORT RIBS white corn grits, spiced carrots
- GARLIC RUBBED ORGANIC CHICKEN broccoli rabe, new potatoes, chili salsa verde
- PAN ROASTED ATLANTIC SALMON quinoa, mediterranean vegetables, tomato vinaigrette
- HAND CRUSHED CRISPY POTATOES
- POACHED ASPARAGUS

DINNER BUFFET TWO - \$80 per person

- ROASTED TOMATO BISQUE
- BABY BEETS, ARUGULA & GOAT CHEESE SALAD pears, almonds, sherry vinaigrette
- LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
- ALASKAN HALIBUT artichoke barigoule, tomato confit, lemon
- GARGANELLI & SHORT RIB BOLOGNESE
- KANSAS CITY STRIP STEAKS (carved to order) red wine braised mushrooms, bordelaise sauce
- CRISPY FRIED CHICKEN pickle brine, spiced dusted, chili honey
- CARAMELIZED BRUSSELS SPOUTS cranberries, almonds, maple syrup

30 PERSON MINIMUM

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FIRST COURSE

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce *(gf)* (+ \$12 per person)
- SPICED LAMB MEATBALLS citrus herb tomatoes, aged goat cheese, crispy chick peas *(gf)*
- ROASTED BABY BEETS honey crisp apples, whipped goat cheese, marcona almonds, sherry vinaigrette * *(gf)*
- GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes *(gf)*
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic *(gf, no vinaigrette)*
- MAINE LOBSTER & BUTTER LETTUCE summer citrus, hearts of palm, avocado, marcona almonds, citrus herb dressing * *(gf)* (+ \$10 per person)
- MOZZARELLA DI CAMPANIA marinated grape tomatoes, saba vinegar, toasted country bread *(gf, no bread)*
- HEIRLOOM TOMATO, FETA & GEM LETTUCE cucumber, grilled corn, olives, red onion, white balsamic vinaigrette *(gf)*
- TUNA POKE mango, avocado, red onion, garlic chili lime dressing
- BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing *(gf, no brioche crumble)*

SECOND COURSE

- TAGLIATELLE short rib bolognese, pancetta, parmesan reggiano, basil
- CAVATELLI forest mushrooms, caramelized onions, kale, goat cheese
- SEARED SEA SCALLOPS asparagus, shiitakes, pancetta, caramelized cauliflower, truffle vinaigrette *(gf)*
- HERB CRUSTED ICELANDIC CODFISH thyme scented spring vegetables, jerusalem artichoke mousse, meyer lemon vin blanc
- LUMP CRAB CAKES roasted corn salad, cajun remoulade
- MISO GLAZED KING SALMON vegetable fried brown rice, spring onion purée, pickled daikon
- MOROCCAN SPICED GRILLED CHICKEN warm mediterranean potato salad, romesco sauce * *(gf)*
- 16 oz PRIME NY STRIP mushrooms, carrots, truffle potato purée *(gf)* (+ \$5 per person)
- ROSEMARY RUBBED VEAL CHOP warm summer bean, heirloom tomato & butter lettuce salad, grain mustard dressing *(gf)* (+ \$8 per person)
- TRUMPET CRUSTED LAMB LOIN spring vegetables, morels & spiced carrot purée, mint lamb jus (+ \$5 per person)

THIRD COURSE

- CHOCOLATE PASSION FRUIT GANACHE TART * chocolate hazelnut mousse, passion fruit caramel
- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce *(gf)*
- CARAMEL STUFFED CHURROS vanilla crème anglaise
- CHEESECAKE STUFFED PRALINE CONE marinated berries *
- SORBET lemon or raspberry *(gf)*

Items marked * contain seeds or nuts.

PLATED DINNER PRICING

- CHOICE OF (1) ITEM FROM EACH COURSE: \$70.00
- CHOICE OF (2) ITEMS FROM EACH COURSE: \$80.00
- CHOICE OF (3) ITEMS FROM EACH COURSE: \$90.00
- * ADDITIONAL PASTA COURSE: \$10.00

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APPETIZERS

- LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
- AHI TUNA POKE mango, red onion, chili
- ARUGULA SALAD goat cheese, candied walnuts, dried cranberries, balsamic dressing
- BRAISED OCTOPUS olives, celery & fingerlings, yuzu jalapeño vinaigrette
- HEIRLOOM TOMATO, FETA & GEM LETTUCE cucumber, grilled corn, olives, red onion, white balsamic vinaigrette
- BABY BEET, ARUGULA & GOAT CHEESE SALAD marcona almonds, asian pear, sherry vinaigrette
- BABY SPINACH SALAD maytag blue cheese, bacon, buttermilk dressing
- CAESAR SALAD kale or romaine, brioche croutons, parmesan, creamy anchovy dressing
- HOT SMOKED SALMON vanilla apple purée, apple balsamico
- ROASTED BRUSSELS SPROUTS garlic & herb aioli, salted cheese
- ROASTED TOMATO & EGGPLANT SOUP whipped goat cheese
- ORGANIC GREENS cherry tomatoes, endive, parmesan, lemon & olive oil
- JUMBO LUMP CRAB CAKES roasted corn salad, cajun remoulade
- GRILLED CHICKEN ANTICUCHO aji panca, creamy lemon dressing
- CHOPPED SALAD feta, cucumber, olives, beets, tomatoes, oregano vinaigrette
- WILD MUSHROOM RISOTTO mascarpone cheese, leek purée

PLATED DINNER PRICING

- CHOICE OF (1) ITEM FROM EACH COURSE: \$70.00
- CHOICE OF (2) ITEMS FROM EACH COURSE: \$80.00
- CHOICE OF (3) ITEMS FROM EACH COURSE: \$90.00
- * ADDITIONAL PASTA COURSE: \$10.00

ENTREES

- CAVATELLI forest mushrooms, kale, creamy goat cheese
- SPICED ROASTED CHICKEN coconut carrot purée, glazed root vegetables
- PAN SEARED KING SALMON quinoa, spinach, warm tomato vinaigrette
- RED WINE BRAISED SHORT RIBS truffle potato purée, caramelized carrots, horseradish
- HERB CRUSTED GULF SHRIMP white beans, chili, smoked paprika
- PAN ROASTED SCALLOPS cauliflower purée, asparagus, oyster mushrooms, balsamic glaze
- GRILLED FILET OF BEEF hand crusted potatoes, asparagus, bordelaise sauce
- THAI CURRY CHICKEN onions, eggplant, peppers, tai basil, cilantro
- GRILLED LONG ISLAND DUCK BREAST coconut carrot purée, spinach, luxardo cherries
- HERB CRUSTED RACK OF LAMB goat cheese whipped potato, red wine braised shallots
- PAN ROASTED BRANZINO mediterranean potato salad, romesco sauce
- GRILLED SWORDFISH olives, tomatoes, eggplant, capers, sicilian peppers
- BEEF TENDERLOIN & MAINE LOBSTER hand crusted potatoes, asparagus, bordelaise sauce (+ \$8 pp)
- MISO GLAZED CHILEAN SEA BASS marinated bok choy, shiitakes, pickled onions
- BBQ BERKSHIRE PORK CHOP spiced sweet potato purée, pork belly, carrot confit, spinach
- CREAMY GOAT CHEESE RAVIOLI braised artichokes, tomatoes, kale, fava
- NY STRIP STEAK au poivre sauce, truffle potato purée, wine braised mushrooms
- HERB CRUSTED RACK OF LAMB dijon, pearl barley, forest mushrooms, parsnips, rosemary

DESSERTS

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo sauce
- WARM LEMON BREAD PUDDING whipped mascarpone
- CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch
- CHEESECAKE STUFFED PRALINE CONE marinated berries
- ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste
- FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

30 PERSON MINIMUM

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SWEET & SIMPLE - \$14 per person

SLICED SEASONAL FRUIT & BERRIES, ASSORTED COOKIES

VIENNESE TABLE - \$14 per person

ASSORTED MINI ECLAIRS, FRUIT TARTLETS, PROFITEROLES, CHOCOLATE TARTS, CHEESE CAKE LOLLIPOPS, TRUFFLE MACARONS & NUT CLUSTERS

CHOCOLATE FONDUE - \$14 per person

DARK CHOCOLATE, WHITE CHOCOLATE & MILK CHOCOLATE FONDUE

SERVED WITH STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, MINI RICE CRISPY TREATS, BROWNIES, MACARONS & CHURROS

CANDY LAND - \$14 per person

M&M's, HERSHEY KISSES, JAW BREAKERS, GUMMIE BEARS, NERDS, MIKE & IKES, SELECTION OF MINI CANDY BARS, MARSHMALLOWS

GELATO SUNDAE STATION - \$14 per person

VANILLA, CHOCOLATE & CARAMEL GELATO

SERVED WITH FRESH BERRIES, BROWNIES, TRADITIONAL TOPPINGS

CREPE STATION - \$14 per person

HOUSE MADE VANILLA CREPES

SERVED WITH BANANA FOSTERS, STRAWBERRY YUZU MARMALADE, CHOCOLATE SAUCE, SEA SALT CARAMEL SAUCE, WHIPPED CREAM & ASSORTED NUTS

THE CUPCAKE TOWER - \$14 per person

VANILLA, CHOCOLATE & RED VELVET CUPCAKES

GARNISHED WITH ASSORTED ICINGS, CANDIES & NUTS

PASSING TIME (server passed) - \$14 per person

WARM CHOCOLATE CHIPS COOKIES, MINIATURE ICE CREAM CONES

HOT CINNAMON SPICED DONUTS, STRAWBERRY CHEESECAKE "LOLLIPOPS"

25 PERSON MINIMUM

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BEER, WINE & SOFT DRINKS - \$20 pp first hour / \$8 pp each additional hour

SOMMELIER SELECTED WINES
IMPORTED & DOMESTIC BEERS
ASSORTED SOFT DRINKS

STANDARD BAR - \$25 pp first hour / \$10 pp each additional hour

SMIRNOFF VODKAS, CONCH REPUBLIC RUM, CAPTAIN MORGAN, TANQUERAY GIN, ALTOS TEQUILA BLANCO, DEWARS WHITE LABEL, JIM BEAN BOURBON, SEAGRAM'S 7, JOHNNIE WALKER RED, CANADIAN CLUB
SOMMELIER SELECTED WINES
IMPORTED & DOMESTIC BEERS
ASSORTED SOFT DRINKS

PREMIUM BAR - \$35 pp first hour / \$10 pp each additional hour

TITO'S HANDMADE, KETEL ONE & GREY GOOSE VODKAS, BACARDI RUM, CAPTAIN MORGAN, HENDRICKS GIN, BOMBAY SAPPHIRE GIN, JOHNNIE WALKER BLACK, JACK DANIELS, CROWN ROYAL, DEWARS WHITE LABEL, BULLEIT BOURBON, CASAMIGOS BLANCO & REPOSADO TEQUILA, JAMESON
SOMMELIER SELECTED WINES
IMPORTED & DOMESTIC BEERS
ASSORTED SOFT DRINKS

SPARKLING WINE BAR - \$15 pp first hour / \$8 pp each additional hour

SOMMELIER SELECTED SPARKLING WINE
FRESH PRESSED JUICES - ORANGES, GRAPEFRUIT, PEACH, PEAR
ASSORTED SOFT DRINKS

BLOODY MARY BAR - \$15 pp first hour / \$8 pp each additional hour

TITO'S HANDMADE VODKA
HOUSE MADE BLOODY MARY MIX
ASSORTED PICKLED VEGETABLES, OLIVES & CELERY
CURED MEAT & CHEESE SKEWERS

SPARKLING WINE & BLOODY MARY BAR - \$20 pp first hour / \$8 pp each additional hour

THE BEST OF BOTH STATIONS

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