



CONTINENTAL STYLE BREAKFAST MENUS

Deluxe

Assorted House Made Pastry & Bakery Selections

Danish, Muffins, Croissants, Bagels

with

Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Sun Ripened Fruits & Berries

Chilled Juices

Orange, Cranberry & Apple

\$14 per Person

Executive

Assorted House Made Pastry & Bakery Selection

Danish, Muffins, Croissants, Bagels, Fruit & Nut Breads

with

Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Sun Ripened Fruits & Berries

Chilled Juices

Orange, Cranberry, Apple & Tomato

Greek Yogurt

House Made Granola & Muesli

House Cured Smoked Salmon

Tomato, Capers & Red Onions

\$19 per Person

The Continental Breakfast Package Includes:

Freshly Brewed Regular or Decaffeinated Lavazza Coffee

Mighty Leaf Fine Teas

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



MISTY MORNING BREAKFAST BUFFET MENU

Assorted Freshly Baked Pastries & Bakery Selections
Danish, Muffins, Croissants, Bagels, Fruit & Nut Breads

Accompanied by:

Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Fresh Fruits & Berries

Greek Yogurt

Housemade Granola & Muesli

Scrambled Local Farm Raised Eggs

Crispy Applewood Smoked Bacon

Country Style Breakfast Sausage

Herbed Crispy Home Fried Potatoes

Assorted Chilled Juices

Orange, Cranberry & Apple

The Misty Morning Buffet Package Includes:

Freshly Brewed Regular or Decaffeinated Lavazza Coffee

Mighty Leaf Fine Teas

\$21 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



BELL CITY BRUNCH MENU

Breakfast Selections

Chilled Juice Bar
Orange, Cranberry & Apple

House Made Pastry & Bakery Selections
Assorted Muffins, Croissants, Danish, Breakfast Breads & Bagels
with
Fruit Preserves, Cream Cheese, Creamery Butter

Assortment of Seasonal Sun Drenched Fruit & Fresh Seasonal Berries

Belgian Waffles or Pancakes
Warm Local Maple Syrup & Whipped Butter

Scrambled Local Farm Raised Eggs

Crispy Applewood Smoked Bacon & Country Style Breakfast Sausage

Herbed Crispy Home Fried Potatoes

Lunch Selections

Salad Station

(Please Select Two)

Classic Caesar Salad, *Romaine Hearts, Classic Caesar Dressing, Parmesan*
Organic Field Greens, *Tomato, Cucumber, Crumbled Gorgonzola, Citrus Vinaigrette*
Española Salad, *Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette*
Tabouli Salad, *Lemon, EVOO, Mint & Parsley*

Chef's Seasonal Inspiration of Pasta

(Please Select Red Sauce, Basil Garlic Oil, Cream Sauce or Pink Vodka Sauce)

Carving Station

(Please Select One)

Roast Strip Sirloin of Beef, *Horseradish Sauce*
Roasted Steamship of Pork, *Honey Mustard Glaze*
Roast Turkey Breast, *Cranberry-Orange Relish*
(If Chef Attended, a \$90 Fee Applies)

Seafood Station

(Please Select One)

Poached Filet of Lemon Sole, *Spinach & Artichoke Mousse, Champagne Beurre Blanc*
Roasted Atlantic Cod, *Provençal Sauce Roasted Tomatoes, Kalamata Olives & Capers*
"Hibachi Style" Grilled Roasted Salmon, *Soy Sesame Glaze*

Luncheon Selections Accompanied by: Sauté of Seasonal Vegetables

\$39 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



BREAKFAST & BRUNCH ENHANCEMENTS

House Cured Smoked Salmon

Tomato, Capers & Red Onions

\$5 per Person

Artisanal Cheeses & Charcuterie Collection

Served with Assorted Crackers, Flatbreads & Crisps

\$6 per Person

Chef-Attended Omelet Station

(\$90 Attendant Fee Applies)

*Freshly Made Custom Farmhouse Egg Omelet with Your Choice of:
Ham, Peppers, Mushrooms, Onions, Tomatoes, Broccoli, Cheese & Herbs*

\$5 per Person

Baked Eggs Benedict

English Muffin, Farm Fresh Eggs, Canadian Bacon, Hollandaise Sauce

\$4 per Person

Fresh Fruit & Yogurt Parfaits

Selection of Seasonal Assorted Fruit & Yogurt Parfaits

\$3 per Person

Belgian Buttermilk Waffle Station

(\$90 Attendant Fee Applies)

Accompanied by

*Creamery Butter, Cinnamon Sugar Sprinkle
Blueberry & Strawberry Compote, Local Maple Syrup*

\$3 per Person

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BRITAINIA PLATED BREAKFAST MENU

(Please Select One Plated Breakfast Option for All Guests)

Bristol Good Morning

Scrambled Local Eggs, Applewood Smoked Bacon or Sausage

Connecticut Farmhouse Breakfast
Griddle Cakes with Local Maple Syrup
Applewood Smoked Bacon or Sausage
Crispy Home Fried Potatoes

South of the Border

Scrambled Egg Tortilla Wrap
Tomato & Black Bean Salsa, Avocado & Manchego

Popover Scramble

Local Eggs, Roasted Tomatoes, Spinach & Feta
Served in our Signature Gruyere Popovers

Green Eggs & Ham

Kale Pesto Scrambled Eggs, Griddled Honey Ham
Tomato Croustade

Baked Eggs Benedict

English Muffin, Farm Fresh Egg Custard, Canadian Bacon, Hollandaise Sauce

The Plated Breakfast Package Includes:

Your Choice of:

Herbed Crispy Home Fried Potatoes or Fresh Fruit Mélange

Our Pastry Chef's Baskets of:

Freshly Baked Assorted Breakfast Pastries & Bakery Selections Served at the Table
Fresh Juices, Lavazza Coffee & Mighty Leaf Fine Teas

\$20 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



CAROUSEL LUNCHEON BUFFET MENU

Soup & Salad Options

(Please Select Two)

Chef's Inspiration of the Day

Classic Caesar Salad

Romaine Hearts, Classic Caesar Dressing, Parmesan

Organic Field Greens Salad

Seasonal Accompaniments, Balsamic Vinaigrette

Española Salad

Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette

Tabouli Salad

Lemon, EVOO, Mint & Parsley

Pasta

(Please Select One)

Rigatoni Pomodoro

Spinach, Tomato Sambuca Marinara, Reggiano

Penne alla Vodka

Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan

Campanelle Primavera

Sauté of Green Vegetables, Roasted Tomatoes, Basil Pesto, Grana Padano

Main Course Options

(Please Select Two)

Land

Herb Roasted Breast of Chicken, Lemon Herb Jus

"Hibachi Style" Grilled Chicken, Orange Ginger & Soy Glaze

Chicken Saltimbocca, Prosciutto, Sage & Provolone, Marsala Sauce

Grilled Hangar Steak Au Poivre, Brandied Demi Cream

Sliced Flat Iron Steak, Garlic Mushroom Butter Sauce

Water

Seared Fillet of Lemon Sole, Spinach & Artichoke Mousse, Champagne Beurre Blanc

Roasted Atlantic Cod, Provençal Sauce Roasted Tomatoes, Kalamata Olives & Capers

Grilled Fillet of Atlantic Salmon, Miso Glaze, Steamed Broccoli Florets

Note: An Additional Main Course May be added at an Nominal Charge

Accompaniments

(Please Select One)

Herb & Garlic Roasted Potatoes

Garlic Mashed Potatoes

Jaded Jasmine Rice

Carousel Luncheon Buffet Includes a Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series Two

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$35 per Person

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"Delicatessen Style" LUNCH BUFFET MENU

Minimum 20 People ~ Maximum 100 People

Premium Deli Meat Platters

(Please Select Three)

Honey Cured Country Ham
House Roasted Turkey Breast
Oven Roasted Sirloin of Beef
Columbus Genoa Hard Salami
New York Style Pastrami
Corned Beef Brisket

Domestic & Imported Cheeses

(Please Select Three)

American
Cabot Cheddar
Italian Provolone
Imported Swiss

Sandwich Accompaniments & Condiments

Assorted Bakery Style Breads & Rolls
Sliced Tomatoes, Lettuce & Kosher Dill Pickle Spears
Mayonnaise, Dijon Mustard, Horseradish & Remoulade

Cold Salad Platters

(Please Select One)

Classic Egg Salad
Chunk Light Tuna Salad, Remoulade
Curried Waldorf Chicken Salad, Grapes & Cashews
Tuscan Grilled Vegetables, Basil Pesto, Red Pepper Paint
Maine Lobster Salad, Tarragon Dressing *(MP, Additional Charge)*

Classic Side Salads

(Please Select Three)

Fritz's Potato Salad, *Scallion Confetti*
DoubleTree Coleslaw, *Sweet & Spicy Dressing*
Panzanella Salad, *Heirloom Tomatoes, Focaccia, Balsamic Oil*
Organic Field Greens, *Tomatoes, Cucumbers, Balsamic Vinaigrette, Crumbled Gorgonzola*
Mediterranean Pasta Salad, *Roasted Peppers, Tomatoes, Feta, Tapenade Vinaigrette*
Classic Caesar Salad, *Lemony Caesar Dressing, Croutons, Parmesan*
Southwest Corn & Black Bean Salad, *Cilantro Lime Vinaigrette*

Dessert

Please Select from Dessert Series One

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$25 per Person

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"That's A Wrap" LUNCH BUFFET

Maximum 100 People

Assorted Wraps

(Please Select Three)

Buffalo Chicken

Crispy Buffalo Tenders, Chunky Blue Cheese Dressing, Lettuce & Tomato

Turkey Club

House Roasted Turkey, Applewood Smoked Bacon, Brie, Lettuce & Tomato

Chicken Caesar

Grilled Chicken, Romaine, Caesar Dressing, Garlic Croutons, Parmesan

Tuna Salad

Chunk White Tuna, American Cheese, Lettuce & Tomato

Roast Beef

House Roasted Beef Sirloin, Horseradish Cheddar, Lettuce & Tomato

Ham & Swiss

Black Forest Ham, Swiss, Lettuce & Tomato

Classic Chicken Salad

All White Breast, Toasted Pecans, Grapes, Lettuce & Tomato

Vegetarian

Grilled Vegetables, Portobello, Roasted Peppers, Provolone

Wrap Accompaniments

*Mayonnaise, Dijon Mustard, Remoulade & Herbed Balsamic Oil
Assorted Chips, & Pretzels, Kosher Dill Pickle Spears*

Classic Side Salads

(Please Select Two)

Fritz's Potato Salad, Scallion Confetti

DoubleTree Coleslaw, Sweet & Spicy Dressing

Panzanella Salad, Heirloom Tomatoes, Focaccia, Balsamic Oil

Organic Field Greens, Tomatoes, Cucumbers, Balsamic Vinaigrette, Crumbled Gorgonzola

Mediterranean Pasta Salad, Roasted Peppers, Tomatoes, Feta, Tapenade Vinaigrette

Classic Caesar Salad, Lemony Caesar Dressing, Croutons, Parmesan

Southwest Corn & Black Bean Salad, Cilantro Lime Vinaigrette

Dessert

Please Select from Dessert Series One

Coffee & Tea Service Included

(Iced Tea May be Substituted)

\$25 per Person

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WILLOW OAK PLATED LUNCHEON MENU

Salad & Soup Options

(Please Select One Soup or Salad Option for All)

Chef's Seasonal Inspiration Soup, Hot or Chilled

Baby Organic Field Greens Salad, Tomato, Cucumber, Crumbled Gorgonzola, Vinaigrette

(Choice of One of the Above Included in Price of Main Course)

Española Salad, Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette \$2

Classic Iceberg Wedge Salad, Bacon Blue Cheese Dressing, Grape Tomatoes \$2

Classic Caesar Salad, Romaine Hearts, Parmesan, Peppered Croutons \$2

Caprese Salad, Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto \$2

Main Course Options

(Please Select Up to Three Main Course Options)

Medallions of Chicken Piccata, Lemon Caper Beurre Blanc

Farmhouse Chicken, Sausage & Cornbread Stuffing, Black Pepper Applejack Sauce

Grilled Chicken & Rigatoni Pomodoro, Spinach, Tomato Sambuca Marinara, Reggiano

Tuscan Lasagna, Portobello, Artichoke & Roasted Red Peppers, Marinara, Reggiano

Wild Mushroom, Caramelized Onion & Goat Cheese Strudel, Grainy Mustard Sauce

Grilled Fillet of Salmon, Teriyaki Glaze or Citrus-Honey & Cilantro Glaze

Grilled Hangar Steak Au Poivre, Brandied Demi Cream

Sliced Flat Iron Steak, Garlic Mushroom Butter Sauce

Main Course Accompaniments

(Please Select One for each Main Course Selection)

Garlic Roasted Fingerling Potatoes ~ Truffled Yukon Gold Potato Puree

Jaded Jasmine Rice ~ Rice Pilaf Milanese ~ Pecan Shallot Wild Rice Pilaf

Willow Oak Plated Luncheon Dinner Includes:

Seasonal Vegetable Sauté with Main Course, Warm Artisan Rolls & European Style Butter

Dessert

Please Select from Dessert Series One

Coffee & Tea Service

(Iced Tea May be Substituted)

\$ 32 per Person

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DESSERT MENU

Dessert Series One

(Please Select Four)

Sugar Cookies
Chocolate Chip Cookies
Lemony Lemon Squares
Chocolate Raspberry Stuffed Cookies
White Chocolate Macadamia
Double Chocolate Brownies
Oatmeal Raisins Cookies
Peanut Butter Cookies
Blondie Bars

Dessert Series Two

(Please Select Two)

Carrot Cake, Roasted Pineapple, Cream Cheese Frosting
Petite Chocolate Mousse Parfaits, *Raspberry, Whipped Cream*
Individual New York Style Cheesecake in a Jar, *Strawberries, Whipped Cream*
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Florida Key Lime Tartlettes, Toasted Meringue

Dessert Series Three

(Please Select One)

Seasonal Fruit Crisp, *Vanilla Ice Cream*
Vanilla Crème Brûlée, Berries & Whipped Cream
New York Style Cheesecake in a Jar, *Strawberries, Whipped Cream*
Signature Chocolate Molten Cake, *Chocolate Ganache, Whipped Cream*
Farmhouse Apple Dumpling, *Caramel Sauce, Vanilla Ice Cream*
House Made Assortment of *Cookies, Brownies & Dessert Bars*
Chocolate Mousse Parfaits, *Raspberry, Whipped Cream*

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