



## **CENTURY DINNER BUFFET MENU**

*Minimum 30 People*

### **Soup & Salad Collection**

*(Please Select Three)*

**Chef's Soup Inspiration of the Day**

**Classic Caesar**

*Romaine Hearts, Classic Caesar Dressing, Parmesan*

**Organic Field Greens Salad**

*Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, raspberry sunshine vinaigrette, sundried tomato basil, red pepper vinaigrette, ranch or parmesan herb*

**Caprese Salad**

*Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto \$3*

**Wedge Salad**

*Baby Iceberg Wedge, Bacon Blue Cheese Dressing, Grape Tomatoes*

**Baby Arugula**

*Radish and Pine Nuts with Raspberry Sunshine Vinaigrette*

**Carrot and Radicchio Salad**

*Fig Balsamic Vinaigrette*

### **Pasta**

*(Please Select One)*

**Rigatoni Pomodoro**

*Spinach, Tomato Sambuca Marinara, Reggiano*

**Penne alla Vodka**

*Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan*

**Tuscan Farfalle**

*Grilled Vegetables, Roasted Garlic Pesto, Spinach*

**Campanelle Carbonara**

*Parmesan Cream Sauce with Peas and Pancetta*

**Orecchiette Bolognese**

*Veal Ragu, Basil, Red Wine Essence*



~ *Century Dinner Buffet Menu Continued* ~

**Main Course Options**

*(Please Select Two)*

Herb Roasted Chicken, *Dijon Cognac Sauce*  
Sesame Coconut Marinade Chicken, *Jalapeno Lime Butter Sauce*  
Caprese Chicken *Stuffed with Mozzarella Tomato Spinach Garlic with a Balsamic Glaze*  
Flat Iron Steak with *Wild Mushroom Cream Sauce or Au Poivre*  
Marinated Beef Tips, *Teriyaki Ginger Glaze*  
Roasted Atlantic Cod, *Roasted Red Pepper Sauce*  
Grilled Fillet of Salmon, *Coconut Saffron Sauce*  
Stuffed Sole with *Spinach, Garlic, Roasted Tomatoes with Lemon Caper Brown Butter*

**Carving Station**

*(Please Select One)*

*(Chef Attended, a \$90 Fee Applies)*

Roasted Turkey Breast with *Cranberry Relish or Rosemary Gravy*  
Pork Tenderloin with *Honey Mustard Glaze or Apple Pear Chutney*  
Herb Crusted Sirloin of Beef with *Horseradish Cream or Wild Mushroom Butter Sauce*

**Accompaniments**

*(Please Select One)*

Truffle Potato Puree  
Garlic and Chive Whipped Potatoes  
Herb Roasted Potatoes with Peppers and Caramelized Onions  
Rice Pilaf with Toasted Almonds  
Coconut Island Rice (white or brown) with bell pepper and lime

***Century Dinner Buffet Includes:***

***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)*

*\$45 per Person*

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



## **OAK LEAF PLATED DINNER MENU**

### **First Course Options**

*(Please Select One for All)*

- Radiatore Bolognese, *Beef, Pork & Veal Ragú, Ricotta* \$5  
Maryland Style Jumbo Lump Crab Cake, *Old-bay Remoulade* \$8  
Cheese Tortellini with *Portobello Béchamel Sauce* \$5  
Shrimp Cocktail \$8  
Ratatouille Tart with *Marinara and Ricotta* \$7

### **Salad & Soup Options**

*(Included in Price of Main Course)*

*(Please Select One Soup or Salad Option for All Guests)*

- Chef's Seasonal Inspiration Soup, *Hot or Chilled*  
Classic Caesar, *Romaine Hearts, Classic Caesar Dressing, Parmesan*  
Organic Field Greens Salad, *Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, raspberry sunshine vinaigrette, sundried tomato basil, red pepper vinaigrette, ranch or parmesan herb*  
Baby Arugula, *Radish and Pine Nuts with Raspberry Sunshine Vinaigrette*  
Carrot and Radicchio Salad, *Fig Balsamic Vinaigrette*  
Caprese Salad, *Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto* \$3

### **Main Course Options**

*(Please Select Up to Three Main Course Options)*

- Pan Roasted Frenched Chicken Breast, *Lemon Herb Jus Lie* \$36  
Caprese Chicken Stuffed with *Mozzarella Tomato Spinach Garlic with a Balsamic Glaze* \$37  
Stuffed Chicken Breast with *Apples, Pears and Sourdough with Rosemary Gravy* \$37  
Roman Tomato Chicken, *Pan Seared breast, Roasted Tomato Chutney* \$36  
Pistachio Crusted Salmon, *Cilantro Chutney* \$43  
Pan Seared Chilean Sea Bass with *Lemon Caper Beurre Blanc* \$46  
Crabmeat Stuffed Jumbo Shrimp, *Tarragon Citrus Butter* \$45  
Prime Rib Herbed *Au Jus and Horseradish Cream Sauce* \$48  
*(minimum 30 people)*  
Porcini Crusted Filet, *Red Wine Demi* \$50  
Surf & Turf Flat Iron Steak, *Crab Meat Stuffed Shrimp* \$50  
New York Strip, *Rosemary Balsamic Butter* \$48  
Ratatouille Lasagna, *Eggplant, Zucchini, Carrots Marinara* \$36  
Lasagna Rollups, *Handmade with Ricotta, Spinach, Roasted Peppers, Roasted Garlic Cream Sauce* \$36



*~ Oak Leaf Plated Dinner Menu Continued ~*

**Main Course Accompaniments**

*(Please Select One for each Main Course Selection)*

Truffle Potato Puree  
Herb Roasted Potato with Onions, Peppers, Garlic  
Chive Whipped Potato  
Rice Pilaf with Toasted Almonds  
Coconut Jasmine Rice

***Oak Leaf Plated Dinner Includes:***

Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter

**Dessert**

Please Select from Dessert Series Three

**Coffee & Tea Service**

*(Iced Tea May be Substituted)*

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## DESSERT MENU

### Dessert Series One

*(Please Select Four)*

Sugar Cookies, Chocolate Chip Cookies, M&M Cookies,  
Red Velvet Cookies, Peanut Butter Cookies,  
Oatmeal Raisin, White Chocolate Macadamia,  
Brownies, Lemon Bars, Caramel Toffee Bars,  
Cookies and Cream Bar, Hazelnut Fudge Bar

### Dessert Series Two

*(Please Select Two)*

Tiramisu  
Seasonal New York Cheesecake  
House Made Assortment of *Cookies, Brownies & Dessert Bars*  
Lemon Chiffon Cake, *Yellow Cake Lemon Cream*  
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*

### Dessert Series Three

*(Please Select One)*

Seasonal Fruit Crisp *with Vanilla Gelato*  
Vanilla Brulee *with Berries and Cream*  
Seasonal New York Cheesecake  
House Made Assortment of *Cookies, Brownies & Dessert Bars*  
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*  
Red Velvet Cake, *Cream Cheese frosting*

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