

## connecticut convention center catering menu



# GUIDELINES



## CATERING GUIDELINES

### PRICING:

Pricing is subject to change and will be confirmed three months prior to your event. All catering quotes are based on per person pricing unless otherwise noted.

### DEPOSIT/ATTENDANCE GUARANTEE:

All catered functions require an initial deposit equal to 20% of the contracted food and beverage minimum. In addition, a 45% food and beverage payment on the estimated number of people attending will be required sixty (60) days prior to your event and a 35% food and beverage payment on the estimated number of people attending will be required thirty (30) days prior to your event. The remaining balance is required five (5) business days prior to the day of the event. In order for us to provide you with the highest quality service, we require a final attendance guarantee no less than five (5) business days prior to your event. Your event will be billed based on this final attendance guarantee or the actual number of guests served, whichever is greater. Consumption and remaining expenses are to be paid immediately upon the conclusion of your event.

### MEETING ROOM DINING POLICY:

The room must initially be set with round tables of 10. All attendees must vacate the room and allow our staff to re-set for the meal function (please anticipate a turnaround time of at least 90 minutes to reset any of the Center's meeting space. The amount of time required will be determined solely by the Catering Department, based on the level of service needed for each event). Following the meal, our staff must have ample time to clean the room prior the meeting's commencement. Modifying the above guidelines will result in additional labor charges as determined by the Catering Department. The Center's pricing and service levels are based on rounds of 10.

### TAX AND SERVICE CHARGES:

All catered functions will have a 22% service charge and 7.35% sales tax added to the total bill.

### TAX EXEMPTION:

Per the State of Connecticut, all qualifying organizations are required to provide valid tax exemption certificates/documents to the Connecticut Convention Center. Please refer to the Connecticut Department of Revenue website for further information on tax exemption eligibility and requirements: [www.ctgov/drs](http://www.ctgov/drs).

## MENU GUIDELINES

As part of our commitment to your event and its success, we have designed the following menu guidelines to assist you in the event planning process. Our Catering Professionals will be glad to assist you in selecting the appropriate menu items and arrangements to ensure a successful function. Banquet menus, room arrangements, floor plans (which must be approved by the Catering Department) and other details pertaining to your event should be submitted to the Catering Department a minimum of 30 days prior to your arrival date.

### GUARANTEED MINIMUMS:

All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event, we do not accept orders for items that serve less than your total guaranteed minimum in attendance.

### CATERING FEES:

To ensure food quality, breaks, stations and buffet pricing is based on 90 minutes. Additional charges may be incurred for extending hours of service.

### SPLIT MENU FOR PLATED LUNCHEON OR DINNER:

All plated meals have a minimum requirement of 50 guests. A split option of two entrées is available for groups with a minimum of 50 guests. A split option of three entrées is available for groups with a minimum of 200 guests.

### SUPPLEMENTAL STAFFING:

Breakfast and lunch service are based on 4-5 hours: 2-hour set up, 1.5-hour service period and 1-hour clean up. Dinner service is based on 5-hours inclusive of 2-hour service period. Reception service is based on 4-hours inclusive of 2-hour service period. Unless indicated otherwise, charges for the staffing of your function are included in our menu prices. For plated breakfast, lunch and dinners this allocation is based upon 1 to 25 staff to guest ratio on tables of 10 guests. For buffets, allocated staffing levels are based upon 1 to 35 staff to guest ratio. A bartender is required on all host and cash bars. As a general rule, we recommend one bartender per 100 guests. There is a 4-hour minimum for each bartender at a cost of \$150.00 per bartender. Additional wait staff is available at \$30.00 per hour with a 4-hour minimum.

### MEAL TICKETS:

Meal tickets are required for all buffets, dietary restrictions, and menus serving 2 or 3 entrée options. Meal tickets are exclusively provided by the Center.

### EXHIBIT HALL FOOD FUNCTIONS:

All plated and buffet meals taking place in the Exhibit Hall will incur a \$5.00 per person increase to the standard menu price listed.

*Notice: Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of foodborne illness, especially if one has certain medical conditions.*





## BREAKS

### | anytime breaks

minimum 25 guests

#### delightfully chocolate 22.5

chocolate fudge brownies and chocolate chip cookies, chocolate covered strawberries, assorted chocolate candy bars and chocolate truffles  
assorted bottled soft drinks and bottled water

#### healthy calorie counter 17

sliced fresh seasonal fruit and berries, assorted yogurts, granola bars and protein bars  
assorted bottled juice and bottled water

#### going nuts with granola 19

make your own granola  
toasted coconut, toasted almonds, toasted walnuts, sunflower seeds, flax seeds, dried cranberries, chocolate chips and golden raisins  
assorted bottled juice and bottled water

#### theater 19

freshly popped popcorn served in a traditional popcorn machine, jumbo soft pretzels, individually packed chips and pretzels and assorted candy bars  
assorted soft drinks and bottled water

#### sweet tooth 18

assorted jumbo cookies and fudge brownies, dessert bars and mini donuts  
cartons of whole milk and chocolate milk and bottled water

#### savory tooth 20

spinach/feta and parmesan/leek bistro pastries, fire roasted tomato bisque cups, buffalo chicken dip, tortilla chips, garlic crostini and celery sticks  
assorted bottled soft drinks and bottled water

#### afternoon pick me up 19

individual bags of assorted potato chips, popcorn, sun chips, trail mix, and assorted jumbo cookies  
assorted bottled soft drinks and bottled water

#### mediterranean market 20

carrots, cucumbers, celery and red pepper  
served with hummus, tabouli and tzatziki, marinated olives & cheese, baked pita chips and garlic crostini, and baklava  
assorted bottled soft drinks and bottled water

#### smoothie bar 21

pineapple, mango and blueberry smoothies, vanilla yogurt granola parfaits, fruit cups, and granola bars  
bottled water





## BREAKS

### | all day breaks

minimum 25 guests

#### connecticut daily 33

##### morning

chilled orange and cranberry juices  
sliced fresh seasonal fruit and berries  
pastry chef's display of muffins and pastries  
breakfast breads and croissants  
butter and preserves  
freshly brewed coffee, decaffeinated coffee and fine quality teas

##### mid-morning

freshly brewed coffee, decaffeinated coffee and fine quality teas

##### afternoon

sliced fresh seasonal fruits and berries  
assorted jumbo cookies, fudge brownies and blondies  
freshly brewed coffee, decaffeinated coffee and fine quality teas  
assorted soft drinks and bottled water

#### adriaen's landing 30.5

##### morning

chilled orange and cranberry juices  
pastry chef's display of muffins and pastries  
butter and preserves  
freshly brewed coffee, decaffeinated coffee and fine quality teas

##### mid-morning

freshly brewed coffee, decaffeinated coffee and fine quality teas

##### afternoon

assorted jumbo cookies and fudge brownies  
freshly brewed coffee, decaffeinated coffee and fine quality teas  
assorted soft drinks and bottled water





## BREAKFAST

### | plated

minimum 25 guests

All plated breakfasts include chilled orange juice, baskets of our pastry chef's breakfast specialties, freshly brewed coffee, decaffeinated coffee and fine quality teas.

#### charter oak market price

farm fresh scrambled eggs atop rosti potatoes  
served with filet mignon and sweet bell pepper brochette

#### the sanderson 28

(maximum 150 guests)

farm fresh scrambled eggs with monterey jack cheese, onions and peppers  
wrapped in a flour tortilla topped with salsa  
served with breakfast potatoes and mild chorizo sausage

#### capitol hill 25.5

vanilla bean cinnamon french toast and warmed new england maple syrup  
maple sausage

#### healthy hartford 28

scrambled eggbeaters  
eggbeater cinnamon french toast and warmed new england maple syrup  
turkey bacon

#### traditional eggs benedict 30

(maximum 100 guests)  
farm fresh poached egg  
canadian bacon and english muffin  
finished with hollandaise sauce  
served with breakfast potatoes

#### wadsworth 26

farm fresh scrambled eggs  
sliced potatoes with peppers and onions  
choice of hickory smoked bacon, maple sausage or ham

#### plated breakfast enhancement

seasonal fruit martini 8 (each)





## BREAKFAST

### | buffet

minimum 100 guests

#### columbus boulevard buffet 40

chilled orange and cranberry juices

sliced fresh seasonal fruits and berries

granola and assorted fruit flavored yogurts

individual cereals with whole milk, skim milk, granola and bananas  
with gf options

new york style assorted bagels with cream cheese, low fat cream  
cheese, vegetable cream cheese, butter & preserves

display of smoked salmon to include sliced beefsteak tomatoes,  
bermuda onions, capers and lemons

farm fresh scrambled eggs gf

hickory smoked bacon gf

maple sausage gf

sliced potatoes with peppers and onions gf

vanilla bean cinnamon french toast with warm new england  
maple syrup

assorted bread and pastry station

freshly brewed coffee, decaffeinated coffee and fine quality teas







## BREAKFAST

### | buffet & enhancements

minimum 50 guests

The specialty selections listed can accompany any of our breakfast buffets. Additional selections can be individually created for your event and priced accordingly. For personalized guidance, please consult your catering professional.

#### the bushnell 34.5

chilled orange and cranberry juices  
sliced fresh seasonal fruits and berries  
pastry chef's display of muffins and pastries  
butter and preserves  
assorted fruit flavored yogurts  
individual cereals with whole milk, skim milk, granola and bananas  
with gf options  
farm fresh scrambled eggs gf  
hickory smoked bacon gf  
maple sausage gf  
sliced potatoes with peppers and onions gf  
freshly brewed coffee, decaffeinated coffee and fine quality teas

#### buffet enhancements

old fashion oatmeal 6.5 (per person)  
accompanied by cinnamon, dried cranberries, golden raisins  
toasted almonds and brown sugar

deluxe omelet station 16\* (per person)

mimosa fountain 8 (per person)

turkey bacon 10 (per person)

turkey sausage 10 (per person)

\*requires an additional charge per uniformed chef/attendant.  
the food & beverage department is solely responsible for determining the number of attendants required.





## BREAKFAST

### | continental breakfast

minimum 25 guests

#### mark twain 22.5

chilled orange and cranberry juices

sliced fresh seasonal fruits and berries

new york style bagels, cream cheese, low fat cream cheese, butter,  
smoked salmon spread and vegetable scallion spread

pastry chef's display of muffins and pastries

freshly brewed coffee, decaffeinated coffee and fine quality teas

#### riverfront 18.25

chilled orange and cranberry juices

pastry chef's display of muffins and pastries

freshly brewed coffee, decaffeinated coffee and fine quality teas

#### harriet beecher stowe 20.75

chilled orange and cranberry juices

sliced fresh seasonal fruits and berries

pastry chef's display of muffins and pastries

freshly brewed coffee, decaffeinated coffee and fine quality teas

#### continental breakfast enhancements

fresh fruit kabobs 8.25 (each)

minimum order 100/ maximum order 500

assorted quiche bites 38 (per dozen)

minimum order 3 dozen

premium juice experience 48 (per gallon)

mango juice, pomegranate juice and carrot juice

minimum order 3 gallons of each





## FUN ENHANCEMENTS

\*Please note all coffee and/or juice orders have a minimum requirement of 3 gallons each per every 90 minutes.

- \*freshly brewed coffee, decaffeinated coffee and fine quality teas 49 (per gallon)
- freshly brewed coffee, decaffeinated coffee and fine quality teas 6.5 (per person)
- minimum 10 people / 2 hour service time / must be ordered for full guarantee
- \*iced tea, fruit punch or lemonade 34 (per gallon)
- \*orange, tomato, grapefruit or cranberry juice 40 (per gallon)
- assorted bottled juices 4.75 (each)
- bottled spring water 3.5 (each)
- bottled soft drinks 3.75 (each)
- energy drinks 5.25 (each)
- milk or chocolate milk cartons 2.5 (each)
- mango or strawberry banana fruit smoothies 7 (each) minimum order 25
- dannon fruit flavored yogurt 3.25 (each)
- new york style bagels and cream cheese 46 (per dozen)
- assorted muffins 40 (per dozen)
- assorted pastries 40 (per dozen)
- croissants 48 (per dozen)
- granola bars 42 (per dozen)
- breakfast wraps 10 (each) minimum 6 dozen/ maximum 10 dozen
- egg & cheddar or egg, cheddar, and sausage
- individual cereals with bananas 4 (each)
- fresh fruit kabobs 8.25 (each) minimum 100/maximum 500
- whole seasonal fruit 3 (per piece)
- assorted individual bagged snacks 3 (each)
- miniature petite fours 36 (per dozen)
- jumbo soft pretzels 66 (per dozen)
- special k protein bars 48 (per dozen)
- assorted ice cream novelties 48 (per dozen) minimum 10 dozen
- strawberry shortcake parfait 8 (each) minimum 3 dozen/ maximum 40 dozen
- jumbo chocolate chip or oatmeal raisin cookies 36 (per dozen)
- fudge brownies or blondies 42 (per dozen)
- assorted miniature italian pastries 48 (per dozen)
- lemon bars 34 (per dozen)
- mini cupcakes 44 (per dozen) minimum 3 dozen
- candy bars 42 (per dozen)
- gourmet nut mix 40 (per lb) minimum 5 lb
- haagen-dazs ice cream bars 60 (per dozen) minimum 10 dozen





## LUNCHEON

### | plated luncheon

minimum 50 guests

Plated lunch to include one salad selection, one entrée selection complemented with chef's selection of seasonal vegetable and appropriate starch, and one dessert selection. Lunch service includes breadbasket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing. Soup available at additional cost.

Choice of two entrées with minimum of 50 guests.  
Choice of three entrées with minimum of 200 guests.

#### salads

##### garden salad gf

crispy leaf lettuce and iceberg lettuce with roma tomatoes, cucumbers, carrots and red cabbage served with balsamic vinaigrette

##### parmesan house salad gf

crisp romaine and radicchio with roasted tomatoes and parmesan croutons served with pecorino parmesan peppercorn dressing

#### entrées

##### shrimp scampi 45

jumbo gulf shrimp simmered with garlic, basil and white wine sauce

##### roasted french chicken breast 39 gf

oven roasted, herbed, semi-boneless chicken breast, cremini mushrooms, tomato and bacon ragout

##### chicken picatta 37 gf

egg battered boneless chicken breast simmered in pinot grigio, capers and herbs with a lemon beurre blanc

##### baked codfish 37

butter crumb and roasted tomato crusted codfish with sweet pepper coulis

##### chicken and shrimp 45

herb marinated chicken breast with rich chicken au jus and sautéed jumbo gulf shrimp with lemon parsley butter

##### chimichurri marinated grilled chicken breast 39 gf

marinated boneless breast topped with fresh tomato salsa & creamy chimichurri-lime sauce

##### north atlantic salmon 39 gf

pan roasted fillet of salmon with aged balsamic bermuda onion marmalade and chardonnay butter sauce

##### center cut pork loin 34.5 gf

with garlic rosemary aujus

##### grilled vegetable risotto 31 vg

with fresh herbs

##### seared polenta cake 31 gf/vg

with grilled and roasted vegetables layered with vegan mozzarella and herb infused extra virgin olive oil

##### mediterranean falafel bowl 33 vg

with hummus, tabouleh, tomato salad and cauliflower crisps

##### baked 4 cheese tortellini 35 gf/v

with a warm roasted tomato caprese salad

##### chickpea meatballs marinara 33 gf/vg

served over gluten free penne pasta with a side of cauliflower crisps

#### desserts

new york style cheesecake

tiramisu with cocoa powder and chocolate drizzle

individual chocolate marquise cake gf

vegan chocolate mousse cake vg/gf



## LUNCHEON

### | chilled plated luncheon

minimum 25 guests

Plated lunch to include one cold entree selection and one dessert selection. Lunch service includes breadbasket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing. Soup available at additional cost.

Choice of two entrées with minimum of 50 guests.  
Choice of three entrées with minimum of 200 guests.

### cold entrées

#### asian chicken salad 32

hoisin barbecued chicken atop field greens  
with snow peas, sweet bell peppers, scallions, baby corn and straw mushrooms  
served with plum vinaigrette and crispy wonton noodles

#### chicken caesar salad 30

prepared the traditional way with grilled basil chicken

#### shrimp caesar salad 35

with marinated chilled jumbo gulf shrimp

#### southwestern chicken salad 36 gf

cilantro and lime marinated grilled chicken breast  
with sweet corn, tomato, and black bean relish  
served with BBQ ranch dressing and crisp tortilla strips

#### balsamic glazed chicken breast 34

garlic and basil grilled chicken atop radicchio, romaine and frisee greens  
with fresh mozzarella, plum tomato bruschetta  
served with balsamic vinaigrette and pecorino parmesan croutons

### desserts

new york style cheesecake  
tiramisu with cocoa powder and chocolate drizzle  
individual chocolate marquise cake gf  
vegan chocolate mousse cake vg/gf





## LUNCHEON

### | luncheon buffet

minimum 50 guests

Lunch buffet to include fresh baked assorted rolls and butter, chef's selection of seasonal vegetable and appropriate starch, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of two entrées.

Additional per person charge applicable for three entrée choices.

### rising star buffet 46

new england clam chowder or chicken gumbo

garden salad with cucumbers, grape tomatoes and bermuda onions gf  
balsamic, ranch, and italian dressing

shredded brussels sprout salad gf  
with caesar dressing, toasted walnuts and shaved parmesan cheese

mediterranean couscous salad vg  
with diced tomatoes, cucumbers, black olives, oregano and lemon olive oil

farfalle pasta salad vg

### entrées

oven roasted north atlantic salmon gf  
with citrus butter sauce and shaved fennel and balsamic drizzle

chicken longwood  
egg battered boneless breast of chicken with shiitake mushroom basil cream sauce

blackened block island swordfish gf  
with vanilla bean bourbon sauce and sweet pepper confetti

traditional pot roast  
with mushroom gravy

penne pasta  
with grilled chicken, spinach, roasted peppers, virgin olive oil, basil and toasted garlic

herb broiled nantucket cod gf  
with fire roasted pepper cream sauce and balsamic drizzle

grilled french chicken breast gf  
with tomato artichoke ragout

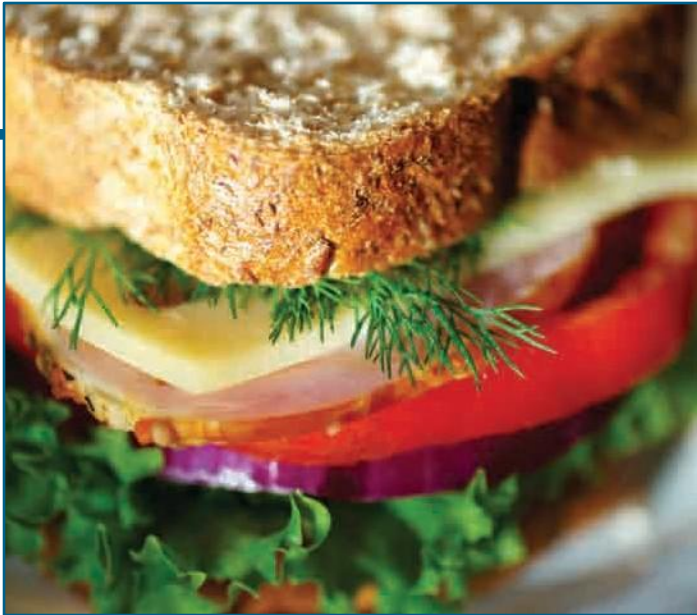
black bean cake gf/vg  
with garlic spinach and a southwest marinara sauce

cauliflower and potato curry gf/vg  
with cilantro basmati rice

meatless gnocchi bolognese gf/vg  
with a vegetable medley and garlic roasted mushrooms

### dessert

pastry chef's selection of assorted cakes and tortes



## LUNCHEON

### | deli buffet

minimum 50 guests

Deli buffet to include selection of assorted breads, freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

#### front street deli 38

soup du jour

mixed field greens gf

with carrot, onion and tomato

served with italian, parmesan peppercorn and apple cider vinaigrette

red bliss potato salad with chives gf

confetti cole slaw gf

dill marinated cucumbers gf

hummus gf

balsamic fusilli pasta primavera salad

albacore tuna salad gf

sliced deli meats to include all-natural oven roasted turkey, imported ham and rare roast beef

swiss, american, pepper jack and provolone cheeses

tomatoes, lettuce and pickles

mustard and mayonnaise

#### dessert

pastry chef's jumbo cookies, fudge brownies and blondies

#### enhancements

grilled vegetable wraps 8 (per person) vg

grilled seasonal vegetables in a flour wrap with hummus and tabouleh

asian noodle salad 8 (per person) gf/vg

rice noodles tossed with fresh vegetables and a zesty tahini dressing topped with fried tofu bites





## RECEPTION

### | displays

Pricing based on 100 servings per display

#### antipasto display 950

assortment of italian salamis, cured meats and cheeses  
marinated mozzarella cheese, grilled vegetables, olives and artichokes  
sliced italian and flavored foccacia breads

#### bruschetta display 700

imported plum tomatoes with garlic, virgin olive oil and basil  
creamy spinach artichoke dip  
eggplant caponata and olive tapenade  
garlic rubbed crostini and pita chips

#### mediterranean sampler 750

white bean, rosemary and olive oil dip  
garlic hummus, tabbouleh and spiced eggplant puree  
toasted pita chips, flatbread and baby carrots

#### sushi display market price

spicy tuna maki, salmon maki, california rolls and assorted sashimi  
soy sauce and pickled ginger

#### asian noodle display 900

soba noodles with crispy duck and hoisin  
rice noodles with crisp vegetables and spicy orange sauce  
ginger seared ahi tuna with lo mein noodles and scallions

#### seasonal vegetable display 450

with blue cheese, ranch and onion dips

#### grilled vegetable display 550

selection of balsamic marinated grilled vegetables

#### international cheese display 800

a selection of imported and domestic cheeses  
gourmet cracker assortment and sliced french bread

#### fruit display 475

seasonal sliced fresh fruits and berries with strawberry dip

### build your own raw bar display

Seafood displays are presented on ice with lemon, zesty cocktail sauce and a cilantro remoulade. All chilled seafood prices are based on 100 pieces.

#### local blue point oysters on the 1/2 shell 450

#### littleneck clams on the 1/2 shell 450

#### chilled jumbo gulf shrimp 675

#### chilled alaskan snow crab claws market price

#### chilled lobster tail market price







## RECEPTION

### | carving station

All selections require a uniformed chef attendant. Additional fee applied.

The food and beverage department is solely responsible for determining the number of attendants required.

#### roasted tenderloin of beef 450

(serves 15-20)

creamy horseradish, whole grain mustard and scallion aioli  
mini rolls

#### montreal spiced prime rib of beef 525

(serves 30)

au jus, whole grain mustard and creamy horseradish  
mini rolls

#### top round of beef 300

(serves 25-30)

au jus, whole grain mustard and creamy horseradish  
mini rolls

#### oven roasted turkey breast 300

(serves 30)

mayonnaise, honey mustard and cranberry relish  
mini rolls

#### pork loin 300

(serves 20-25 people)

rosemary and sage rubbed pork rib-eye with natural juices  
mini rolls

#### london broil 225

(serves 15)

served with A-1 sauce, mayonnaise and beef au jus  
mini rolls





## RECEPTION

### | cold & hot hors d'oeuvres

Minimum required order 50 pieces per selection  
and must be ordered in 50-piece increments

#### cold hors d'oeuvres

- smoked salmon on potato cake 3.5  
with chive creme fraiche
- mozzarella skewer 3.5 gf
- fresh mozzarella with artichoke, sundried tomato with basil and virgin olive oil
- california roll 3.5 gf
- with wasabi and pickled ginger
- beef carpaccio black bread crostini 3.5
- with creamy horseradish
- salmon lomi lomi 3.5 gf
- fresh cold-water salmon marinated with tomato, cilantro, hot pepper and lime juice served on a spoon
- vegetable crudites in a cup 4.50 gf/vg
- with hummus
- tuna poke on crispy rice 4 df
- grilled vegetable gazpacho 3.5 gf/vg
- chipotle corn chicken salad 3.5
- in a crispy phyllo cup
- caribbean cerviche spoon 3.5 gf/df
- truffle honey goat cheese cherry tomato 3.50 gf

#### hot hors d'oeuvres

- coney island frank 3.5
- with sauerkraut, mustard and ketchup
- sesame crusted chicken skewer 3.25
- with sweet chili mango sauce
- braised short rib empanada 4
- with manchego cheese and siracha aioli
- crispy crab rangoon 3
- with scallions and duck sauce
- vegetable spring roll 3
- with duck sauce and hot mustard
- beef bourguignon 3.5
- served in a puff pastry
- lemongrass chicken potsticker 3.5
- with ponzu sauce
- sea scallops wrapped in smoked bacon 3.5
- coconut butterflied fried shrimp 4
- with honey ginger sauce
- teriyaki glazed beef skewers 3.5
- vegetable samosa 3.5
- with sweet and sour tamarind sauce
- fig and goat cheese on focaccia crisp 3.5
- mini stuffed potato skins 3.5 gf
- with bacon
- cauliflower tempura 3.5 vg/df
- with ginger soy sauce
- porcini mushroom arancini 3.5 v
- with marinara sauce
- truffle and potato croquette 3.5 v
- with chive sour cream
- quinoa and zucchini fritter 3.5 gf/v
- with tzatziki sauce
- green chili arepa 3.5 gf/v/df
- with spicy mayo-ketchup
- caponata phyllo star 3.5 gf/vg
- tempura shrimp 3.5 df
- with yakiniku sauce



## RECEPTION

### | reception enhancements

The specialty selections listed are ideal for enhancing a reception or creating distinctive dinner stations. For personalized guidance, please consult your catering professional.

\*Add-on pricing when choosing 3 or more stations.

\*\*Selections require uniformed chef attendant. Additional fee applied. The food and beverage department is solely responsible for determining the number of attendants required.

#### \*\*mashed potato bar 25/\*18 gf

mashed yukon gold, purple bliss and sweet potatoes with toppings of italian sausage, bacon, grilled chicken, cheddar cheese, sauteed mushrooms, caramelized onions, scallions, sour cream, garlic and roasted tomatoes

#### \*\*mac and cheese station 25/\*18

traditional creamy three-cheese elbow macaroni, rontini tossed with pepper jack, and penne with vermont sharp white cheddar. toppings to include bacon, shrimp, grilled chicken, broccoli, roasted peppers, caramelized onions and scallions

#### southwest station 25/\*18

Create your own fajita or taco with cilantro-lime marinated chicken, carne asada beef or chile dusted shrimp in warm corn and flour tortillas. toppings include picante sauce, chipotle roasted corn and black bean relish, sauteed peppers and onions, shredded lettuce, salsa fresca, sour cream, guacamole, cheddar and pepperjack cheeses

#### \*\*pasta station 25/\*18

penne, cheese tortellini and gemelli pasta prepared to order with marinara, alfredo and pesto sauces. served with shrimp, chicken, italian sausage, vegetable medley, mushrooms, sundried tomatoes, garlic, herbs, grated parmesan cheese and garlic bread

#### sundae bar 16

vanilla, chocolate and strawberry ice creams with caramel sauce, chocolate sauce and strawberry sauce. toppings include crushed pineapple, m&m's, crushed oreos, rainbow sprinkles and whipped cream

#### \*\*bananas foster 17

sliced bananas cooked with butter, brown sugar and cinnamon. flambeed with banana liqueur and dark rum and served over vanilla ice cream

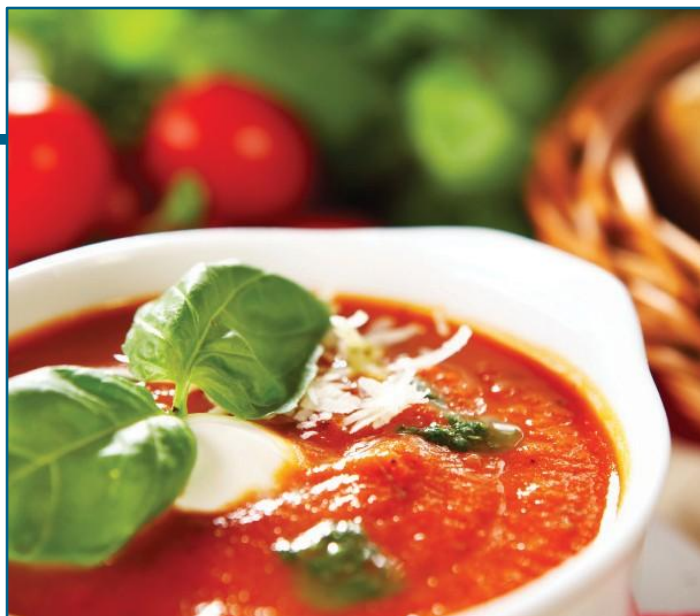
#### viennese station 22

miniature Italian and French pastries, dessert cups, mini cannolis, chocolate dipped strawberries, mini cheesecakes and gourmet brownies

#### chocolate fountain 24

flowing tiered fountain with imported milk chocolate. served with fresh fruit, pretzel rods, pound cake and oreo cookies for dipping





## PLATED DINNER

### | appetizers & soups

minimum 50 guests

Three course plated dinner to include one salad selection, one entrée selection complemented with chef's selection of seasonal vegetable and appropriate starch, and one dessert selection. Dinner service includes breadbasket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing

Choice of two entrées with minimum of 50 guests.

Choice of three entrées with minimum of 200 guests.

### appetizers

#### shrimp cocktail 18 gf

jumbo gulf shrimp with jicama lime salad, zesty cocktail sauce and lemon

#### jumbo lump crab cake market price

fresh jumbo lump crabmeat seasoned with sweet peppers and chive celeriac salad and saffron cream sauce

#### eggplant rollatini 14

sliced eggplant wrapped around herbed ricotta, mozzarella and parmesan cheeses baked and served with imported plum tomato sauce

#### fresh mozzarella & beefsteak tomatoes caprese 10 gf

fresh basil, extra virgin olive oil & balsamic reduction

#### prosciutto di parma and melon 16 gf

seasonal melon wrapped with prosciutto di parma

### soups

(maximum 200 guests)

#### lobster bisque 12

#### new england clam chowder 10

#### cream of wild mushroom 8.5 gf

#### minestrone 8 gf

#### roasted chicken corn chowder 5

#### seafood and chicken gumbo 6

#### three onion soup with sherry 5 gf





## PLATED DINNER

### | salads

minimum 50 guests

Three course plated dinner to include one salad selection, one entrée selection complemented with chef's selection of seasonal vegetable and appropriate starch, and one dessert selection. Dinner service includes breadbasket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing

Choice of two entrées with minimum of 50 guests.

Choice of three entrées with minimum of 200 guests.

### salads

#### balsamic and apple gf

baby field greens with gorgonzola cheese, granny smith apples, caramelized walnuts and balsamic reduction

served with balsamic vinaigrette

#### beet salad

mixed mesclun greens with shredded carrots, roma tomatoes, beet medley, crisp phyllo sheets and herbed goat cheese

served with white balsamic dressing

#### mediterranean salad

mixed greens with roasted tomatoes, black olives, cucumbers, feta cheese and mini toasted pita chips

served with champagne vinaigrette

#### the center salad gf

iceberg lettuce with chopped carrots, tomatoes, cucumbers, red onions, red cabbage, parmesan crisps and balsamic reduction

served with ranch dressing

#### garden salad gf

crispy leaf lettuce and iceberg lettuce with roma tomatoes, cucumbers, carrots and red cabbage

served with balsamic vinaigrette



## PLATED DINNER

### | entrées

minimum 50 guests

Three course plated dinner to include one salad selection, one entrée selection complemented with chef's selection of seasonal vegetable and appropriate starch, and one dessert selection. Dinner service includes breadbasket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing

Choice of two entrées with minimum of 50 guests.

Choice of three entrées with minimum of 200 guests.

### entrées

chicken scarborough 51 gf

bone-in chicken breast roasted with garlic served with an artichoke, prosciutto, rosemary, sage and thyme ragout

stuffed chicken breast 46

slow roasted with eggplant, prosciutto and muenster cheese with a madeira demi glace

spinach, mushroom and feta stuffed chicken 49 gf

with herb cream sauce

prime rib of pork 59 gf

garlic & rosemary scented roasted rib chop served with a pork au jus

filet & shrimp 79

grilled tenderloin of beef with a red wine demi and seared jumbo gulf shrimp simmered in white wine with a lemon garlic butter sauce

new york sirloin 67 gf

broiled angus 12 oz. sirloin steak with a brandy peppercorn sauce

roasted prime rib of beef market price gf

slow roasted montreal seasoned certified angus prime rib with natural beef au jus

braised beef short ribs 59 gf

with a burgundy demi glace

stuffed shrimp 53

jumbo gulf shrimp, stuffed with maryland lump crab and lemon herb butter sauce

chicken piccata 49

egg battered boneless chicken breast simmered in pinot grigio wine with parsley, and lemon capers

north atlantic salmon 51 gf

broiled fillet with aged balsamic onion marmalade and citrus butter sauce

nantucket cod 51

butter crumb and pesto encrusted cod fillet with sun dried tomato aioli

general tso tofu 42 gf/vg

with jasmine rice, broccolini, carrots, celery, red peppers and water chestnuts

vegetable lasagna roulade 51 v

with garlic spinach and balsamic roasted tomatoes

vegan shepard's pie 51 gf/vg

with grilled broccolini and carrots





## desserts

individual marble chocolate cheesecake gf

individual raspberry swirl cheesecake gf

red berry opera gf

chocolate dome gf

vegan chocolate cake vg/gf

# PLATED DINNER

## | desserts

minimum 50 guests

Three course plated dinner to include one salad selection, one entrée selection complemented with chef's selection of seasonal vegetable and appropriate starch, and one dessert selection. Dinner service includes breadbasket and butter service, freshly brewed coffee, decaffeinated coffee and fine quality teas. To select additional courses, please inquire with your catering professional for pricing

Choice of two entrées with minimum of 50 guests.

Choice of three entrées with minimum of 200 guests.





## DINNER

### | dinner buffet

minimum 100 guests

Dinner buffet to include fresh baked assorted rolls and butter, chef's selection of seasonal vegetable and appropriate starch, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of three entrées  
Additional per person charge applicable for four entrée choices.

## the waterford 71

### salads

mixed garden greens with carrots, onion, apple cider vinaigrette, and parmesan peppercorn dressing gf

beef steak tomatoes and bermuda onion salad gf

asparagus and steak salad gf

cucumber and dill salad gf

### hot entrees

#### dijonnaise chicken

boneless chicken breast sautéed with dijon mustard and toasted garlic spinach

#### orecchetti pasta

baked with ricotta, marinara, mozzarella and asiago cheese

#### honey glazed north atlantic salmon gf

champagne lemon butter and spaghetti vegetables

#### pan seared red snapper gf

with saffron tomato broth, shaved fennel and caramelized vidalia onions

#### oven roasted, tomato encrusted new england cod

with sautéed broccoli rapini

#### egg battered breast of chicken

with a shiitake mushroom and basil cream sauce

#### spinach topped chicken breast

with tomato concasse, red onions, parmesan cheese and garlic butter

#### petite filet mignon gf

with gorgonzola cheese and roasted peppers in a barolo wine sauce

### desserts

extravagant display of our pastry chef's specialties including miniature italian pastries, petite fours, assorted cakes and truffles

#### cheese tortellini

with bacon, peas, and black pepper in a creamy parmesan alfredo sauce

#### penne pasta

with sweet italian sausage, broccoli rabe, and fire roasted peppers in garlic and virgin olive oil

#### spinach and ricotta ravioli

with oven roasted grape tomatoes and pecorino cheese in tomato cream sauce

#### boneless roasted pork loin gf

with caramelized shallots and rosemary served with whipped ginger sweet potatoes

#### black bean cake gf/vg

with garlic spinach and a southwest marinara sauce

#### cauliflower and potato curry gf/vg

with cilantro basmati rice

#### meatless gnocchi bolognese gf/v/df

with a vegetable medley and garlic roasted mushrooms



## DINNER

### | dinner buffet

minimum 100 guests

Dinner buffet to include fresh baked assorted rolls and butter, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of three entrées  
Additional per person charge applicable for four entrée choices.

### traditional new england clambake market price

new england clam chowder

mixed field greens

with carrots, onions and tomatoes

choice of ranch, italian or russian dressing

### specialty salads

cucumber and dill salad

orechetti pasta and shrimp salad

### entrées

broiled lobster tails with garlic, butter and herbs

steamed clams with white wine garlic and butter broth

steamed crab claws with drawn butter

barbecued chicken

barbecued st. louis pork ribs

prince edward island mussels with garlic white wine and tomato broth

### starch and vegetable

corn on the cob

baked potato with sour cream and bacon bits

### dessert

strawberry shortcake

seasonal fruit medley





## DINNER

### | dinner buffet

minimum 100 guests

Dinner buffet to include fresh baked assorted rolls and butter, chef's selection of seasonal vegetable and appropriate starch, and freshly brewed coffee, decaffeinated coffee and fine quality teas.

Gluten free bread available by request, additional fees applied.

Price includes choice of three entrées  
Additional per person charge applicable for four entrée choices.

### little italy buffet 73

#### antipasto display

sliced pepperoni  
salami  
prosciutto  
aurrichio provolone

marinated mozzarella  
pepperoncini  
grilled artichokes  
oil cured olives

pesto tortellini salad  
extra virgin olive oil and balsamic vinaigrette  
sliced italian and flavored foccacia breads

#### entrées

##### cacciatore style chicken breast

with peppers, tomatoes and fresh italian herbs

##### orecchetti pasta

with grilled chicken, broccoli rabe and garlic

##### veal scaloppini

lemon butter

##### braised beef short rib

with tomato and mushroom ragout

##### seafood fra diablo gf

spicy dish of shrimp, scallops, clams and mussels in a rich tomato broth

##### veal marsala

with cremini mushrooms and tomatoes in a marsala wine sauce

##### breast of chicken

with potatoes, sweet peppers, sausage and tomatoes

##### boneless sauteed breast of chicken

topped with ricotta, plum tomato and mozzarella cheese with a chianti sauce

##### oven roasted pork loin gf

with gorgonzola whipped potatoes and a rosemary garlic sauce

#### desserts

tiramisu

cannolis

assorted italian pastries



## BEVERAGE SERVICE

### Premium Brands

Tito's Handmade Vodka, Tanqueray Gin, Johnnie Walker Scotch, Bacardi Rum, Marker's Mark Bourbon, Crown Royal Whisky, Patron Tequila

### Call Brands

Tito's Handmade Vodka, Beefeater Gin, Dewar's Scotch, Bacardi Rum, Jack Daniels Whisky, Canadian Club Whisky, Cuervo Gold Tequila

### open bar

host pays for each guest on a per hour basis

### premium brands

first hour – 18 per person / each additional hour – 8 per person

### call brands

first hour – 16 per person / each additional hour – 6 per person

### beer & wine only

first hour – 14 per person / each additional hour – 5 per person

### bar pricing

premium brand cocktails 12

call brand cocktails 10

selection of canyon road house wines 8

imported beer/craft beer 8.5

domestic beer 7.5

cordials 10

martini up charge 3

soft drinks, bottled spring or sparkling waters 3

assorted bottled juices 3.25

### bartender fees

bartender fee is based on 4 hour minimum – 150 dollars /per bartender

the food & beverage department is solely responsible for determining the number of bars required

ask your catering professional for a list of our house wines

connecticut wines and micro-brews are also available at additional cost