connecticut convention center catering menu

connecticut
convention center









100 Columbus Boulevard, Hartford, Connecticut 06103 | 860.249.6000

connecticut convention center

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.

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 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







connecticut convention center

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 dinks 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 parmesan cheese, 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 au jus

grilled vegetable risotto 31 vg
with fresh herbs

seared polenta cake 31 gf/vg
with grilled and roasted vegetables layered with vegan mozzerella 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

plant based 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



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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

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

roasted beef sirloin gf
with burgundy mushroom demi-glace

grilled french chicken breast gf
with tomato artichoke ragout

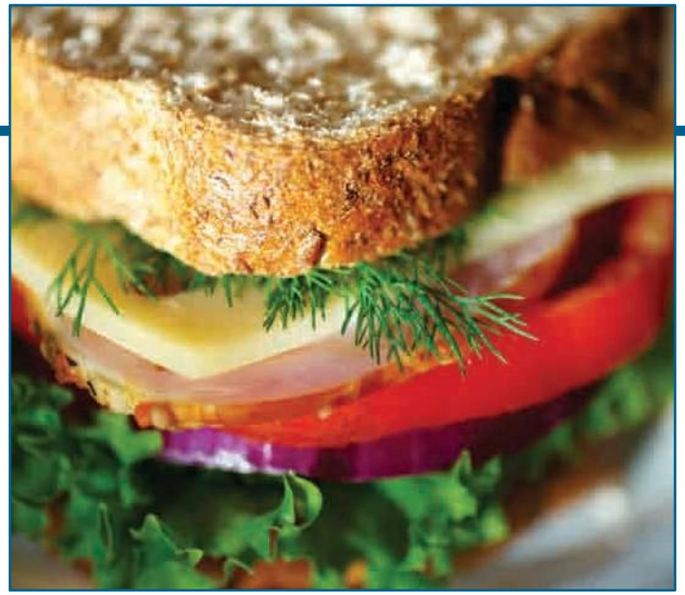
black bean cake gf/vg
with garlic spinach and a southwest marinara sauce

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



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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
rustic loaves 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.

seasonal 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







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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 crudités 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 chipotle ketchup

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 sausauge, 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 flour tortillas and corn taco shells. 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





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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

servedwith zinfandel 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



connecticut convention center

desserts

individual marble chocolate cheesecake gf

individual raspberry swirl cheesecake gf

chocolate marquise cake gf

chocolate raspberry dome

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.







connecticut convention center

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

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

desserts

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



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