



Stations Dinner

Five hour Ballroom Rental, Table Linens, All china ware,
Chivari Ballroom Chairs, Custom Uniformed Wait Staff

Upon your guest arrival

Tuscan Table

Assorted Italian Cheeses, Prosciutto
Cured Meats, House pickled Vegetables
Rustic Crostini and flat bread with condiments
Ricotta, Caponata, Pancetta White Bean, olive pate

Choice of Five Grand Beginnings

From our enhancement menu

For your Dinner

Pasta and Risotto Table (Choice of two)

Rigatoni alla Norma	Fusilli Bolognese
Orreciette Piemontese	Farfalle Contadina
Cavatelli Pomodoro	Rigatoni alla Vodka
or	Baby shrimp pesto risotto
w/ Broccoli and Roasted garlic	Truffled Mushroom risotto
Fusilli w/ roasted mushroom ragu	Pancetta and Corn risotto

Served in chafing dish or Station chef fee \$50

Chicago Steak House Carving

Thick Cut Angus N.Y Sirloin sliced In front of your guest
Served with Roasted Yukon potato, Salsa Verde and creamed horseradish

Chafing Dish Dinner Accompaniments

Chicken (choose one)

Saltimbocca ~ Marsala ~ Piccata ~ Carciofo

All of Our Chicken Breast is now an All Natural Wayne's farm Product

Fish (choose one)

Grilled Salmon over roasted vegetable cous cous
Yellow tail Sole Involtini
Haddock Francaise

Also: Seasonal Fresh vegetable

Salad Bar

Seasonal Greens, assorted dressings and classic toppings

Plated Dessert:

A Dessert selection from our Specialty Dessert Menu.

Beverages

Soda ~ Water ~ Cash bar available

Inquire for open bar and table top bottled wine pricing
An 18% Service charge and CT sales tax will be added to all menus