

PROM PACKAGES

PROM BUFFET

FIVE HOUR BALLROOM RENTAL / TABLE LINENS
BALLROOM UPLIGHTING

UPON GUEST ARRIVAL
CHEESES AND FRESH CUT FRUIT, VEGETABLE CRUDITEE, DIPS
AND BRUSHETTA

BUFFET ITEMS

MEZZO RIGATONI A LA VODKA / THREE CHEESE RAVIOLI

SELECT ONE :CHICKEN FRANCAISE OR PARMIGIANA

FISH SELECTION

SEARED SALMON, SUNDRIED TOMATO, SPINACH CREMA

STUFFED YELLOW TAIL SOLE, BLUE CRAB RITZ STUFFING

SHRIMP AND SCALLOP, SAUTÉED SCAMPI STYLE

CRISPY FISH TOSTADAS,
BATTERED COD WITH PINEAPPLE SALSA

CARVING STATION / SELECT ONE

HERB ENCRUSTED PORK ROAST, GREEN BEANS

GLAZED HONEY HAM, GREEN BEANS

SLICED NY STRIP STEAK, ROASTED ASPARAGUS

SIDES

OVEN ROASTED POTATO

GARDEN SALAD BAR

ROLLS, BUTTER

DESSERT

PLATED CAKE SELECTION / COFFEE STATION

BEVERAGES

SODA / WATER

AN ADMIN / OPERATIONS CHARGE OF 20%
AND CT SALES TAX WILL BE ADDED TO ALL MENUS



PROM PACKAGES

PROM PLATED

UPON GUEST ARRIVAL
CHEESES AND FRESH CUT FRUIT, VEGETABLE
CRUDITEE, DIPS AND BRUSHETTA

DINNER PLATED

GARDEN SALAD
DINNER ROLLS / BUTTER

RIGATONI POMODORO OR A LA VODKA

ENTRÉE CHOICE OF FOUR

- * PRIME RIB OF BEEF, BORDELAISE SAUCE
- *NY SIRLOIN
- *CHICKEN A LA PARMIGIANA OR CORDON BLEU
- *BAKED STUFFED JUMBO SHRIMP
- *SEARED SALMON
- *VEGETARIAN OPTION

ENTREES SERVED WITH CHEFS SEASONAL
ACCOMPANIMENTS

BEVERAGES

SODA, WATER

DESSERT PLATED

CAKE SELECTION / COFFEE STATION

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PROM ADDITIONS

MOCKTAILS

SPARKLING RASPBERRY LEMONADE

PINEAPPLE SUNSET:
ORANGE, PINEAPPLE, GRENADINE

POMEGRANATE SPRITZER:
SPARKING CIDER AND POMEGRANATE JUICE
\$4



BANANA FLAMBÉ

VANILLA GELATO WITH CARAMELIZED BANANA,
BROWN SUGAR CARAMEL, BUTTER RUM SAUCE
\$5

SMORES STATION

TOASTED MARSHMALLOWS, CHOCOLATE BARS
GRAHAM CRACKERS
\$4

GELATO CART

SEASONAL VARIETALS, CONES AND BOWLS,
ASSORTED TOPPINGS, CHOCOLATE SAUCE,
WHIPPED CREAM
\$6

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