

WEEKDAY LUNCH PACKAGES

PLATED LUNCH

THREE HOUR BALLROOM RENTAL, WHITE TABLE LINENS, ALL CHINA WARE, MICROPHONE, PODIUM AND BACKGROUND MUSIC IF NEEDED

SALAD CHOICE

GOV HOUSE SALAD, MIXED GREENS WITH CUCUMBERS, GRAPE TOMATO

INSALATA CAPRESE, VINE RIPE TOMATO AND FRESH MOZZARELLA, BASIL OLIVE OIL

CLASSIC CAESAR, ROMAINE WITH CREAMY CAESAR AND CROUTONS

HONEY ROASTED PEAR, PECANS, GOAT CHEESE, BALSAMIC

SERVED WITH ROLLS AND BUTTER

ENTREE SELECT TWO

FRENCHED PORK CHOP

SEARED ATLANTIC SALMON

SEARED CHICKEN, LEMON BUTTER,
SPINACH

STUFFED SHRIMP TRIO
LEMON BUTTER

CHICKEN MARSALA
MUSHROOM, MARSALA WINE DEMI

SWORDFISH PICATTA STYLE

(ALL ENTREES SERVED WITH CHEFS
ACCOMPANIMENTS)

PLATED DESSERT

SHEET CAKE SELECTION SERVED WITH COFFEE / TEA

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



BUFFET LUNCH

THREE HOUR BALLROOM RENTAL, WHITE TABLE LINENS, ALL CHINA WARE
MICROPHONE, PODIUM AND BACKGROUND MUSIC IF NEEDED

PENNE POMODORO
EGGPLANT ROLLATINI
SEASONAL VEGETABLE
GREENS SALAD WITH RED WINE DRESSING
BREAD / BUTTER

ENTRÉE SELECTION OF TWO

ROASTED PORK AND PEPPERS WITH RICE
PORK ROAST, FENNEL, CARROT AND POTATO GIAMBOTTA
CHICKEN FLORENTINE
CHICKEN MARSALA
MEATBALLS
STEAK PIZZIAOLO

BEVERAGES

SODA / WATER / COFFEE STATION

ADDITIONS

ANTIPASTO DISPLAY

ITALIAN MEATS AND CHEESES, MOZZARELLA
AND TOMATO WITH ARTICKOKES, ROLLS / \$7

PASTRY

CANNOLI AND SFOGLIATELLE STATION
\$5PP

BAR

HOUSE RED AND WHITE WINE ON GUEST
TABLES \$10 PP

CASH BAR \$85 BARTENDER FEE

OPEN BAR \$17 PP

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



WEEKDAY
REV 1/25