

WEEKEND DINNER PACKAGES

FAMILY STYLE OR PLATED

ANTIPASTO TABLE

ASSORTED CHEESES, DRIED AND FRESH FRUITS, SALUMINI,
CRUDITE, HUMMUS, ASSORTED OLIVES

CHOICE OF SIX STATIONARY GRAND BEGINNINGS FROM
OUR ENHANCEMENT MENU

SEATED DINNER SERVED INDIVIDUAL OR FAMILY STYLE

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

PASTA CHOICE

CAVATELLI OR PENNE POMODORO / RIG A LA VODKA



FAMILY STYLE OR PLATED CONTINUED

ENTRÉE SELECTION

PLATED

~ CHOOSE THREE ENTRÉES TO BE DECIDED BY YOUR GUEST ~

FAMILY STYLE

CHOOSE TWO TO BE SHARED

YOU MAY ALSO CHOOSE ONE ENTRÉE FOR ALL
OR A DUO ENTRÉE AT AN ADDITIONAL COST

PRIME RIB OF BEEF
QUEEN CUT, BORDELAISE SAUCE

NY SIRLOIN
12OZ PLATED, BORDELAISE SAUCE

FILET AU POIVRE (PLATED)
7OZ FILET
TWIN GRILLED U10 SHRIMP ADD \$8
5OZ HERB BUTTER LOBSTER TAIL \$M.P

PORK CHOP
SEASONAL ACCOMPANIMENTS

SOLE FRANCAISE
CITRUS BUTTER

GOV CORDON BLEU
PROSCIUTINI, FONTINA STUFFED
CHICKEN, TOMATO BÉCHAMEL

CHICKEN MARSALA
MUSHROOM MEDLEY, MARSALA WINE
DEMI,

SEARED ATLANTIC SALMON

STUFFED SHRIMP TRIO
LEMON BUTTER

BEEF SHORT RIB ROASTED ROOT VEG

(ALL ENTREES SERVED WITH CHEFS
ACCOMPANIMENTS)

PLATED DESSERT:

A DESSERT SELECTION FROM OUR SPECIALTY DESSERT MENU.

BEVERAGES

SODA ~ WATER ~ COFFEE

INQUIRE FOR OPEN BAR AND TABLE TOP BOTTLED WINE PRICING

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



STATIONS BUFFET

ANTIPASTO TABLE

ASSORTED CHEESES, DRIED AND FRESH FRUITS, SALUMINI
CRUDITE, HUMMUS, ASSORTED OLIVES

CHOICE OF SIX STATIONARY GRAND BEGINNINGS FROM OUR
ENHANCEMENT MENU

FOR YOUR DINNER

PASTA AND RISOTTO TABLE
(CHOOSE ONE OF EACH)

PASTA

GNOCCI BOLOGNESE

PENNE ALLA VODKA

ORRECIETTE PIEMONTESE

CAVATELLI POMODORO
OR W/ BROCCOLI

GEMELLI W/ ROASTED MUSHROOM
RAGU

RISOTTO

BABY SHRIMP PESTO

TRUFFLED MUSHROOM

CACIO PEPPE

CHICAGO STEAK HOUSE CARVING

N.Y SIRLOIN SLICED IN FRONT OF YOUR GUEST
RED WINE DEMI, CREAMED HORSERADISH

STEAK SIDES (CHOOSE TWO)

FRENCH BEANS

CREAMED CAULIFLOWER AND SPINACH

BROCCOLI AND MINI SWEET PEPPERS

ROASTED ASPARAGUS

YUKON MASH OR CLASSIC ROASTED POTATO



STATIONS BUFFET CONTINUED

CHICKEN (CHOOSE ONE)

SALTIMBOCCA ~ MARSALA ~ PICCATTA ~ CARCIOFO

FISH (CHOOSE ONE)

SEARED SALMON

ROASTED TOMATO, SPINACH CREMA

STUFFED SOLE, CITRUS BUTTER

COD LOIN

ESCAROLE, WHITE BEAN, ROASTED TOMATO

HADDOCK FRANCAISE

SALAD BAR

SEASONAL GREENS, ASSORTED DRESSINGS AND CLASSIC TOPPINGS

PLATED DESSERT:

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

