

WEEKEND LUNCH PACKAGES

FAMILY STYLE OR PLATED

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

UPON ARRIVAL

CHEESES, CRUDITÉS, FRUIT AND BRUSCHETTA UPON ARRIVAL

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

FAMILY STYLE OR PLATED CONTINUED

PASTA SELECTION

CAVATELLI OR PENNE POMODORO / RIG A LA VODKA

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

GOV CORDON BLEU PROSCIUTINI AND
FONTINA STUFFED CHICKEN, TOMATO
BÉCHAMEL

NY SIRLOIN
12OZ PLATED, BORDELAISE SAUCE

CHICKEN MARSALA
MUSHROOM MEDLEY, MARSALA WINE
DEMI,

FILET AU POIVRE (PLATED)
7OZ FILET

TWIN GRILLED U10 SHRIMP ADD \$8
5OZ HERB BUTTER LOBSTER TAIL \$M.P

SEARED ATLANTIC SALMON

PORK CHOP
SEASONAL ACCOMPANIMENTS

STUFFED SHRIMP TRIO
LEMON BUTTER

SOLE FRANCAISE
CITRUS 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

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



LUNCH BUFFET

ANTIPASTO TABLE

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

LUNCH BUFFET

PASTA AND PASTA SIDE
(CHOOSE ONE OF EACH)

PASTA

GNOCCI BOLOGNESE

PENNE ALLA VODKA

CAVATELLI POMODORO
OR W/ BROCCOLI

PASTA SIDE

MEATBALLS

EGGPLANT ROLLATINI

SELECT TWO

SEARED SALMON, ROASTED TOMATO, SPINACH CREMA

FRESH SOLE INVOLTINI, SHERRY, RITZ BLUE CRAB STUFFING

ROASTED PORK LOIN, CARROT FENNEL DEMI

CHICKEN PICATTA / STUFFED CHICKEN SALTIMBOCCA / FLORENTINE

FLANK STEAK, GRILLED ONION, SALSA VERDE

BRAISED BEEF SHORT RIB, ROOT VEGETABLE

SEASONAL SIDES (CHOOSE ONE)

FRENCH BEANS AND MIXED VEGETABLE

YUKON MASH / ROASTED POTATO

BROCCOLI AND CARROT

SALAD BAR

SEASONAL GREENS, ASSORTED DRESSINGS AND CLASSIC TOPPINGS

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