

# WEEKNIGHT DINNER PACKAGES

FOUR HOUR FACILITY RENTAL / LINEN  
MICROPHONE AND PODIUM AVAILABLE

FAMILY STYLE OR PLATED

## **ANTIPASTO TABLE**

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

CHOICE OF FOUR 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 FOUR 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

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

