

Rehearsal Dinner Menu Options ***Buffet Style***

The American Dinner Buffet

Cream of Roasted Asparagus Soup & French Onion Soup
Mixed Green Salad with Black Olives, Grape Tomatoes, Cucumbers and a Choice of Dressing
*Roasted Chicken, Grape and Walnut Salad**
Petite Filet Mignon with a Cognac Peppercorn Sauce & Grilled Salmon with Mango Cilantro Salsa
Parmesan Whipped Potatoes and a Chef's Medley of Steamed Vegetables
Chef's Selection of Assorted Mini Pastries
\$42.00++ per person

Organic New England Autumn Buffet

Butternut Squash Soup with Roasted Red Pepper Crème Fraiche
Fall Greens, Roasted Beets, Goat Cheese, Sweetened Spiced Pecans and an Apple Cider Vinaigrette
Chilled Stir-Fried Swiss Chard Salad with Sherry Vinegar and Roasted Garlic
White Gate Farms Free-Range Hen with Fresh Herbs and Pan Gravy
Four Mile River Farms Grass-Fed Beef Tenderloin with a Warm Onion and Fig Chutney
Connecticut Root Vegetable Gratin & Wild Brown Rice Pilaf
Vanilla Poached D'Anjou Pears and Candied Ginger, Plum-Lemon Galette and Bittersweet Chocolate Mousse
\$45.00 ++per person

The New London Clam Boil

New England Clam Chowder
Steamers with Drawn Butter and Clam Broth
Tossed Garden Salad with Choice of Dressing & Penne Pasta Salad with Marinated Vegetables
Steamed One Pound Lobster (One Per Person)
Grilled Boneless Barbecued Chicken
Corn on the Cob & Oven Roasted Red Bliss Potato
Appleberry Cobbler with Hagen Daaz® Vanilla Bean Ice Cream
\$49.00++ per person

Rehearsal Dinner Menu Options ***Reception Style***

Option 1

Soup and Salad Station

To Include a Crock of Soup and a Salad Bar with Assorted Meats, Cheeses, and Vegetables

Design Your Own Pasta Station

Pastas: Penne, Gemelli and Linguini

Sauces: Alfredo, Marinara, Basil Pesto, and Morel Mushroom Cream*

Accompaniments: Shrimp, Scallops, Poached Salmon, and Grilled Chicken, Wild Mushrooms, Pesto, Garlic, Parmesan, Roasted Red Peppers, and Black Olives and Freshly Grated Parmesan Cheese*
Chef Attendant required at \$75.00 Per 50 Guests

Viennese Dessert Table

Deluxe Flavored Coffees including Irish Cream, Hazelnut, and Swiss Chocolate Almond
Gourmet Dakota Roast Coffee, Decaffeinated Coffee and a Selection of International Teas
Orange and Lemon Peel, Chocolate Shavings, Whipped Cream and Cinnamon Sticks
Chocolate Éclairs, White and Dark Chocolate Dipped Strawberries
Assorted Petit Fours, Mini Cannolis and Assorted Deluxe Finger Pastries

\$38.00 ++per person

Option 2

Bruschetta Station

Grilled Rustic Country Breads and Loaves* with Assorted Toppings to include:*
Caponata, Artichoke Spread, and Smoked Chicken Pate, Tomato-Basil Relish and Tuscan White Bean*
Puree

Apple Marinated Turkey Breast with Pan Gravy and Cranberry Chutney

Grilled Market Vegetable Table with Fresh Herbs, Aged Balsamic and Olive Oil

Mashed Potato Bar with Yukon Gold, Sweet and Purple Peruvian Potatoes

Decadent Bittersweet Chocolate Dipping Fountain

To include: Cubed Strawberries, Bananas, Pineapple, Dried Apricots, and Dried Pears
Pretzels, Marshmallows, Peppermint Brownies, Almond Pound Cake and Shortbread Cookies Mocha
Pizelles, Cinnamon Graham Crackers and Amaretto Cookies

\$49.00 ++per person