



## BANQUET LUNCH BUFFET

### SALAD

served with warm rolls & butter  
garden salad

### ENTREE

select 2

crabmeat stuffed fillet of sole  
lobster chive sauce

baked new england cod  
sherry lemon butter

sliced grilled flank steak  
mushroom demi-glace

stir fry chicken  
boneless chicken breast with  
ginger, soy and vegetables

grilled chicken teriyaki  
thai carrot salsa

### VEGETABLE

select 1

sauteed green beans amandine  
vegetable of the day

### STARCH

select 1

oven roasted red bliss potatoes  
flavored with rosemary

rice pilaf

### PASTA

select 1

pasta primavera  
penne with pesto cream

### DESSERT

select 1

served with coffee, tea & decaf

warm apple crisp  
carrot cake

**\$21.00** per person

All Food & Beverage charges subject to 15% gratuity and CT State Sales Tax

Prices valid through December 31, 2009





## BANQUET COLD LUNCH BUFFET

### ≈ MENU I ≈

garden salad  
pasta salad  
red bliss potato salad  
cole slaw  
sliced, smoked turkey breast • roast beef • tuna salad  
assorted breads  
sliced tomatoes, onions, pickles, lettuce  
sliced cheeses  
warm apple crisp  
coffee, tea & decaf

**\$12.50** per person

### ≈ MENU II ≈

field greens salad  
grilled chicken over asian noodle salad  
orzo salad with tomato, basil and olive oil  
curried chicken salad  
shrimp and crab salad  
sliced, smoked turkey breast • roast beef • tuna salad  
sliced tomatoes, onions, lettuce, pickles  
sliced cheeses  
warm apple crisp  
carrot cake  
chocolate layer cake  
coffee, tea & decaf

**\$19.50** per person

All Food & Beverage charges subject to 15% gratuity and CT State Sales Tax  
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