

Prix Fixe Dinner Private Event Menu

First Course {select 2 of the following}

Classic Mixed Green Salad
White balsamic vinaigrette

Caesar
Rosemary-cotija cheese emulsion, cornbread croutons, parmesan

Grilled Asparagus
Fennel seed crema, whipped ricotta, walnut-raisin emulsion, pineapple reduction, almonds

Ricotta Meatballs
Tomato sauce, parmesan, whipped local CT ricotta

Second Course {select 3 of the following}

Oven Roasted Chicken Breast
parsnip puree, grilled asparagus, chicken rosemary jus

Faroe Island Salmon
parsnip puree, brussel sprouts, pineapple reduction

Steak-Frites
Herb-marinated 'Pub' steak, truffle tater tots, brussels sprouts, chicken-rosemary jus

Rigatoni Bolognese
Whipped local CT ricotta, parmesan

Seasonal Vegetable Risotto
Market vegetables

Third Course {select 2 of the following}

Flourless Chocolate Cake
toasted marshmallow, salted caramel gelato, nutella

'Deconstructed' Apple Crisp
Oatmeal streusel, maple-cinnamon gelato

'The 120' Banana Foster
Caramelized banana, banana gelato, toffee sauce

\$55.00 per person
soft drinks, alcoholic beverages not included, and will be charged on consumption

Prix Fixe Dinner Private Event Menu “Additions”

Artisanal Cheese Platter;
Served with gourmet crackers, grilled naan bread & seasonal fruit garnish
Serves 15-20 guests, \$150.00

Roasted Butternut Squash & Artichoke Dip;
Served with grilled naan bread
Serves 15-20 guests, \$120.00

Crudite & Hummus Platter;
White bean chickpea hummus, seasonal vegetables, grilled naan bread
Serves 15-20 guests, \$120.00

Antipasto Platter;
salami, prosciutto, capicola, sopressata, grilled asparagus, marinated artichokes, roasted red peppers, olives, fresh mozzarella
serves 15-20 guests, \$150.00

Colossal Chicken Wings Platter;
Buffalo, Sweet Heat, Maple-Bourbon BBQ, Kimchi
2 dozen, \$45.00

Jumbo Shrimp Cocktail;
cocktail sauce, lemons
\$4.15 per piece

Dessert Platter;
Chef’s selection of seasonal house-made desserts
Serves 20 guests, \$150.00