



**\*Open House Cocktail Menu\***

*Includes: (3) Hour Reception, Prestige Disposable Service,  
Servers ~ Chaffers & Serving Utensils ~ Set Up & Clean Up*

**Cold Display**

*Assorted Cheese & Garden Vegetable Display*

*With Olives & Sweet Peppers*

*Crackers ~ Hummus and Vegetable Dip*

**Butler Passed Hot hors d'oeuvres:**

*Sesame Chicken with Kentucky Bourbon Sauce ~ Tenderloin Crostini with Horseradish Cream*

*Seafood Stuffed Mushrooms ~ Raspberry Brie Stars*

*Mac & Cheese Truffle ~ Spanakopita*

**Dessert Station**

*Miniature Italian Pastries & Maneeleys Cookies*

*Coffee and Tea*

**Three Hour Open Beer, Wine & Soda**

*Bottled Beer ( Sam' Seasonal Selection, Stella, Coors Light, Heineken)*

*Wine Service: (Cabernet, Merlot, Chardonnay, Pinot Grigio,)*

*Soda Service: (Coke, Diet, Ginger Ale, Sprite)*

*Bottled Water & Sparkling Water*

*Includes Cups & Ice*

***\$32.95pp***

**\*Enhancements\***

**Carving Station**

*Choice of One*

*Roast Sirloin of Beef with horseradish sauce sautéed mushrooms and onions*

*Roast Turkey Breast with stuffing and cranberry sauce*

*Roast Pork Loin with Apple Chutney*

*~ \$6.95 per Guest ~*

**Pasta Station**

*Spinach & Mozzarella Ravioli Primavera*

*Bow Tie Ala Vodka*

*Sliced Italian Bread*

*~ \$4.95 per Guest ~*

*(All prices are subject to 20% Labor & Service Fee and CT Sales Tax)*