



*** Business After Hours Cocktail Menu***

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

Harvest Display (3 Hour)

*Assorted Cheese & Garden Vegetable Display
Seasoned Mediterranean Olives & Sweet Peppers
Crackers ~ Hummus and Vegetable Dip*

Butler Passed Hot hors d'oeuvres: (3 Hour)

*Sesame Chicken with Kentucky Bourbon Sauce ~ Tomato Pesto Crostini
Seafood Stuffed Mushrooms ~ Buffalo Chicken Poppers
Sea Scallops Wrapped in Bacon ~ Spanakopita ~ Beef Tenderloin Crostini*

Dessert Station

Freshly Baked Cookies ~ French & Italian Pastries

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*

\$28.95pp

Enhancements

Carving Station

Choice of One

*Beef Tenderloin with Burgundy Demi Glaze and Horseradish Sauce
Roast Turkey Breast with Gravy and Cranberry sauce
Roast Pork Loin with Rosemary Au Jus and Apple Chutney
~ \$8.95 per Guest ~*

Pasta Station

*Penne with: Marinara, Alfredo, Basil Pesto, or Ala Vodka
Garlic Bread
~ \$6.95 per Guest ~*

Tables & Table Linen Rental Available

(All prices are subject to 24% Labor & Service Fee and CT Sales Tax)