



Holiday Lunch Stations \$49

Includes, Build Your Own Station, Salad Station, Pasta Station, Entrée Station, Warm Rolls and Butter and Chef's Selection of Seasonal Desserts, Coffee & Tea

Build-Your-Own Station

Select One

Mashed Potato Bar
Whipped Yukon Gold Potatoes & Brown Sugar Sweet Potatoes

Add your own:

Cheddar Cheese, Broccoli, Bacon, Sour Cream, Scallions,
Roasted Vegetables, Pecans, Marshmallow

Risotto Station
Homemade Parmesan Risotto

Add your own:

Sweet Italian Sausage, Sautéed Shrimp, Broccoli, Mushrooms,
Sweet Peas & Roasted Red Peppers

Pasta

Select One

Cheese Tortellini, Sautéed Cremini Mushrooms, Roasted Red Peppers,
Spinach, Porcini Cream (V)

Fusilli Pasta, Italian Sausage, Fire Roasted Tomatoes, Roasted Garlic (V)

Penne Pasta, Sun Dried Tomato Vodka Cream Sauce (V)

Cheddar Baked Mac & Cheese

Served with Parmesan Cheese, Red Pepper Flakes and Focaccia Bread V

Salad

Select One

Baby Spinach, Fuji Apple, Dried Cranberries, Crumbled Chevre,
Toasted Almonds, Caramel Apple Vinaigrette (GF)

Arugula Gorgonzola Salad, Port Wine Poached Pear, Candied Pecans,
Maple Balsamic Vinaigrette (GF)

Entrees

Select Two

Honey Roasted Salmon, Dried Cranberry & Almond Tapenade
Lemon Dill Sauce (GF)

Panko & Parmesan Roasted Cod Loin

Rosemary Braised Short Ribs, Burgundy Demi (GF)

Brown Sugar Bourbon Glazed Ham, Whole Grain Mustard Sauce (GF)

Herb Roasted Turkey Breast, Lemon Thyme Jus, Ginger Cranberry Chutney

Tuscan Garlic Roasted Chicken (GF)

Vegetables

Select One


Winter Roasted Vegetables

Bacon & Caramelized Onion Brussels Sprouts

Desserts

To include:

Assorted Cookies & Cinnamon Brown Sugar Cannoli, Berry Tarts,
Luxardo Cherry Chocolate Mousse Cups,
Peppermint Profiterole

 Stations are priced per person for one hour of service.
and are subject to a 22% service charge and CT State sales tax. 