

Lunch & Dinner Buffet Packages

Package #1:

\$30.00 p/p

Includes:

Choice of One (1) Salad
Choice of Two (2) Entrees
Choice of One (1) Starch
Choice of One (1) Vegetable

Package #2:

\$40.00 p/p

Includes:

Choice of One (1) Salad
Choice of Two (2) Entrees
Choice of One (1) Starch
Choice of One (1) Vegetable
Choice of One (1) Dessert

Package #3:

\$45.00 p/p

Includes:

Choice of One (1) Salad
Choice of Two (2) Entrees
Choice of One (1) Starch
Choice of One (1) Vegetable
**Choice of One (1) Pasta,
Two (2) Sauces, and One (1) Meat**
Choice of One (1) Dessert

Package #4:

\$55.00 p/p

Includes:

Choice of One (1) Salad
Choice of Three (3) Entrees
Choice of One (1) Starch
Choice of One (1) Vegetable
Choice of One (1) Pasta,
Two (2) Sauces, and One (1) Meat
Choice of One (1) Dessert

All weekend events are subject to a food, beverage, and decor minimum of \$1,800 before tax and service charge.

All packages include a three (3) hour event time.

Outside food/dessert is strictly prohibited with the exception of special occasion cakes sourced from a licensed bakery.

Weekend dates are released for bookings 5 months prior to the event date.

All prices are subject to 20% service charge and 7.35% CT sales tax.

Salad Options

Cobb Salad

romaine lettuce, hardboiled eggs, tomato, red onion, avocado,
bacon, blue cheese and ranch dressing

Caprese Salad

vine-ripe tomato, fresh buffalo mozzarella, basil oil, aged balsamic vinegar, salt and pepper

Classic Caesar Salad

fresh romaine hearts, garlic parmesan croutons, parmesan cheese and Caesar dressing

Poached Pear Salad

organic mixed greens, Manchego cheese,
spiced candied walnuts and champagne vinaigrette

Watermelon Salad

with baby arugula, watermelon*, crumbled feta, fresh mint and citrus vinaigrette

Baby Spinach Salad

applewood smoked bacon, crumbled blue cheese,
pear tomatoes and basil balsamic vinaigrette

The Gardens Salad

organic mixed greens, cucumber, red onion, pear tomatoes, carrots and Italian dressing

Mixed Berry Salad

baby spinach, strawberries, raspberries, blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette

Greek Salad

romaine lettuce, kalamata olives, red onion, feta cheese, pepperoncini and Greek dressing

Autumn Salad

baby winter greens, maple roasted butternut squash, pomegranate arils*, toasted pepitas,
crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette

* indicates seasonal item—watermelon available May-September & pomegranate available October-January

Entrée Options

Balsamic Grilled Flank Steak
with wild mushroom port reduction

Braised Beef Brisket
with smoky barbeque sauce

Corned Beef Brisket
with whole grain mustard

Pepper-Crusted Flat Iron Steak
with red wine demi

Braised Beef Short Rib
with cabernet and fresh herbs

Beef Lasagna
with béchamel cream

Beef or Chicken Fajitas
with warm tortillas, peppers,
onions, salsa and sour cream

Chicken or Veal Marsala
with wild mushroom marsala sauce

Chicken or Veal Parmesan
with marinara sauce and mozzarella cheese

BBQ Pulled Pork
with apple cider coleslaw

Dijon Herb-Crusted Pork Tenderloin
with wild mushroom jus

Chorizo & Spinach-Stuffed Pork Tenderloin
with mango chutney

Brown Sugar Virginia Ham
with pineapple and dried cherry chutney

Grilled Bone-In Pork Chop
with red wine demi

Teriyaki Pork Tenderloin
with shitake mushroom sweet and sour sauce

Chicken Cacciatore
with peppers and onions

Chicken and Waffles
with maple brown sugar butter

Southern Buttermilk Fried Chicken
with cornbread and gravy

Chicken Piccata
with lemon butter caper sauce

Grilled Chicken
with sweet barbeque sauce

Roasted Turkey Breast
with giblet gravy and cranberry sauce

New England Style Fish n' Chips
with tartar sauce and fresh lemon

Pan-Seared Salmon
with orange glaze

Baked Cod
with lemon thyme sauce

Starch Options

Herb-Roasted Red Bliss Potatoes
Roasted Garlic Whipped Potatoes
Mashed Purple Sweet Potatoes
Potatoes Au Gratin
Lemon Thyme Basmati Rice Pilaf
Asian Stir Fried Rice
Wild Rice Pilaf
Moroccan Couscous
Spinach and Parmesan Risotto
Cheese Tortellini or Ravioli

Loaded Potato Bar available for an
additional \$5/pp

Vegetable Options

Sautéed Green String Beans
Roasted Summer Squash Medley
Grilled Asparagus and Cipollini Onions
Steamed Broccoli and Cauliflower
Broccoli Rabe and Baby Carrots
Candied Parsnips and Carrots
Sautéed Spinach and Roasted Garlic
Maple Roasted Acorn Squash

Pasta, Sauce, and Meat Options

Penne, Spaghetti, Ziti, Fettuccine, Cappellini, Cheese Ravioli, Cheese Tortellini or Mushroom Ravioli
Marinara Sauce, Bolognese Sauce, Alfredo Sauce, Garlic Butter Sauce or Mushroom Ragu Sauce
Italian Sausage, Meatballs, Ground Beef or Grilled Chicken

Dessert Options

Assorted Cookies, Brownies and Dessert Bars
Assorted Mini Cupcakes
Peach and Blueberry Cobblers
Assorted Seasonal Pies
Mini Dessert Table
with Crème Brulee, Crème Puffs,
Éclairs and NY Cheesecake

Please inquire about our in-house cupcake, cookie, and cake options!

Bar Options

Unlimited Champagne & Mimosa Bar:

\$9 p/p

Wycliff Champagne accompanied by orange, pineapple, cranberry, grapefruit, peach, mango, strawberry, wildberry and watermelon-raspberry flavors

Seasonal fruit and berry garnish

Unlimited Bloody Mary Bar:

\$9 p/p

Vodka accompanied by both regular and spicy Bloody Mary mix, celery, olives, pickles, bacon, celery salt, pepper and lemons

Cash Bar: Guests pay for drinks upon ordering. No bartender fee.

Consumption Bar: A host tab that is closed at the conclusion of the event.
No bartender fee.

Cash and Consumption Bar Prices:

Beer/Wine/Standard Mixed Drink: \$7

Premium Mixed Drink: \$8-10

Open Bar Pricing:

1 Hour: \$10 p/p

2 Hours: \$15 p/p

*2.5 Hours: \$17.50 p/p

*Open bars close 30 minutes prior to the event's conclusion

Décor Upgrades

- Votive Candles on Guest Tables (glass holders and votives): \$1 per candle
 - Colored Polyester Napkins: \$1 per guest
 - 85” Colored Polyester Overlays: \$10 per table
 - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Vases with Floating Candles: \$20 per table +\$8 for 12x12” mirror base
 - Plain Burlap Table Runners: \$5 per table
 - Burlap with Lace Table Runner: \$8 per table
 - Colored Table Runners: \$5 per table
 - Tying the Cocktail Table Linen: \$35
- Wooden Lantern Centerpiece with Votive Candles: \$15 per table
 - Colored Chargers: \$2 per person

Other décor upgrades available upon request.

Let us know what your vision is, and we will provide you with a quote!

Desserts

- Cupcakes: \$30 per dozen
- Cookie/Brownie/Dessert Bar Platter (Limit 3 Selections per Platter): \$50 per platter
(serves 50 guests)
- Customized Cakes Available Upon Request: Pricing Determined on a Case-by-Case Basis (starting at \$50 and increasing based on size and décor)

Ask About All of our Cupcake/Cake Flavors!