

Sports Awards Buffet

Dinner Buffet

\$25.00 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 & One (1) Sauce
- Choice of One (1) Dessert

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
(tax exemptions can be applied with form)

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

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 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

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