



Buffet Menu

SALAD COURSE

Select One

SUMMER SALAD

Field greens, Lyman Orchards blueberries, sugared almonds, herbed goat cheese, radish, honey poppy vinaigrette

CONNECTICUT CAPRESE ❖

Only available in August & September

Burrata, roasted local heirloom tomatoes, fresh basil, EVOO, balsamic, garlic toast

FARMHOUSE SALAD

Field greens, red onions, tri-color tomatoes, English cucumbers, carrots, shaved Pecorino, toast point, fresh herbed vinaigrette

BURRATA SALAD ❖

Hand carved prosciutto, dried figs, micro arugula, honey dijon vinaigrette, crostini



ENTRÉE COURSE

Select Four

PENNE SALSICCIA

Hand pinched Italian sausage, roasted peppers, wilted spinach, Parmesan, EVOO

PENNE A LA VODKA

Slow simmered tomatoes, Parmesan cream reduction

GRILLED BEEF TENDERLOIN ❖

Goat cheese whipped potato, house steak sauce, carved to order

BRAISED SHORT RIB

Potato purée, summer vegetables, poblano peach BBQ sauce

ROASTED PRIME RIB ❖

Goat cheese whipped potato, fresh herb au jus, carved to order

GRILLED PORK LOIN

Mesquite rub, fried potato and pancetta hash, thyme infused honey

HONEY ROASTED ROTISSERIE CHICKEN

Cheddar cornbread cake, blistered French green beans, spiced lemon honey

HONEY DIJON GRILLED CHICKEN

Summer vegetable ratatouille, grilled eggplant, toasted quinoa

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino and fresh lemon

SEARED ATLANTIC SALMON

Local corn, red peppers, long grain black rice, smoked chili oil

GRILLED SWORDFISH

Roasted summer squash, couscous, local tomato confit

Plant based option available upon request

ROASTED CORN POLENTA BOWL

Eggplant and fig caponata, fried basil

In Addition To Four Entrees