

EVENT PACKAGES

47 Padanaram Road Danbury CT, 06811 (203) 743-3287



PLAN A

\$25 Per Person

Not Available Saturday after 4pm

Salad Course

House Salad
With Honey Balsamic Vinaigrette

Entree Selections

Grilled Sliced 80z Sirloin Steak

Topped with caramelized onions & cabernet demi-glace

Chicken Marsala

Mushrooms, marsala wine demi-glace

Stuffed Sole

House crabmeat stuffing & Champagne beurre blanc sauce

Above selections served with mashed potatoes & vegetables

Dessert Course

Coffee

Sliced Chocolate Cake

PLAN B

\$30 Per PersonNot Available Saturday after 4pm

Appetizer Course

Individual Penne a la Vodka

Salad Course

House Salad

With Honey Balsamic Vinaigrette

Entree Selections

Grilled Sliced 802 Sirloin Steak

Topped with caramelized onions & cabernet demi-glace

Chicken Francese

Egg battered, white wine & lemon butter sauce

Chicken Marsala

Mushrooms, marsala wine demi-glace

Stuffed Sole

House crabmeat stuffing & Champagne beurre blanc sauce

Above selections served with mashed potatoes & vegetables

Dessert Course

Coffee

Sliced Chocolate Cake

PLAN C

\$45 Per Person

Appetizer Course

Penne a la Vodka Cup of New England Clam Chowder

Salad Course

House Salad With Honey Balsamic Vinaigrette

Entree Selections

12 oz NY Strip Steak

Salt & pepper, grilled, topped with fried onion rings

Baked Salmon

With creamy dill sauce

Chicken Francese

Egg battered, white wine & lemon butter sauce

Above selections served with mashed potatoes & vegetables

Chicken Parmigiana

Marinara sauce, melted mozzarella over penne pasta

Dessert Course

Coffee

Sliced Chocolate Cake or Carrot Cake

PLAN D

\$65 Per Person

Appetizer Course

Choice of:

Penne a la Vodka Fried Mozzarella Shrimp Cocktail

Salad Course

House Salad
With HpBalsamic Vinaigrette

Entree Selections

12 oz NY Strip Steak

Salt & pepper, grilled, topped with fried onion rings

802 Filet Mignon

Salt & pepper, grilled

Chicken Francese

Egg battered, white wine & lemon butter sauce

Baked Stuffed Jumbo Shrimp

House crab meat stuffing

Above selections served with mashed potatoes & vegetables

Dessert Course

Coffee

Tiramisu or Cheesecake

PLAN E

\$85 Per Person

Appetizer Course

Choice of:

Clams Casino, Fried Mozzarella, Shrimp Cocktail

Salad Course

House Salad With Balsamic Vinaigrette

Entree Selections

12 oz NY Strip Steak

Salt & pepper, grilled, topped with fried onion rings

80z Filet Mignon

Salt & pepper, grilled

Surf & Turf

Sliced sirloin with stuffed shrimp

Above selections served with mashed potatoes & vegetables

Sesame Crusted Ahi Tuna

Pan seared rare, sliced, topped with a wasabi mayo drizzle, soy dipping sauce, spicy seaweed salad, white rice

Chicken Parmigiana

Marinara sauce, melted mozzarella over penne pasta

Dessert Course

Coffee & Tea

Tiramisu, Cheesecake, Carrot Cake

BEVERAGE **OPTIONS**

No BYOB

Run a tab for all drinks consumed

Beverage Options Are Listed Below:

1.5 Liter Bottles of Wine \$35

(About 8-10 glasses)

Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zin

Sangria Pitchers \$28

White, Red or Peach

Pitcher of Domestic Beer \$18

Pitcher of Soda, Iced Tea, or Lemonade \$9

Cash and Carry Bar Available

Each guest is welcome to open their own tab Minimum credit card charge-\$15 No Cash & Carry Saturday Nights

Set Price Per Head Per Hour

Contact us to best curate your desired offerings

We Can Customize Any Type of Menu for Your Event

ADDITIONAL OFFERINGS:

Hot Appetizer Platter \$65 Serves 8-10 People

A sampling of the following items Fried Fresh Mozzarella Sticks, Fried Calamari,

Cold Appetizer Platter \$45 Serves 8-10 People

Clams Casino, Chicken Fingers

A sampling of the following items Sliced Fresh Mozzarella, Tomato & Prosciutto & **Tomato Bruschetta Over Toasted Baguette**

Shrimp Cocktail Platter \$120

65 Pieces

5 Pounds, Chilled Jumbo Shrimp, Cocktail Sauce & Lemon Wedges

Platters served family style & arrive once guests orders are taken

Event Plans include white linens, other colors available upon request for an additional charge