

Pavilion

CATERING

2009 Buffet Style Dinner Service

Select one Appetizer

Fresh Fruit Cocktail • Penne Pasta a la Vodka • Rigatoni Bolognese
Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce
Fusilli Pasta with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream Sauce
Roasted Butternut Squash Soup • New England Clam Chowder • Roasted Corn Chowder
Vegetarian Minestrone Soup • Homestyle Chicken Noodle Soup • Italian Wedding Soup

Select one Salad

Classic Caesar Salad • Garden Salad with Balsamic Vinaigrette
Medley of Baby Greens with Champagne Vinaigrette
Iceberg Wedge with Maytag Bleu Cheese and Crumbled Bacon

Select four Entrées

Pasta Choices

Rigatoni Bolognese • Penne Pasta Ala Vodka
Fusilli Pasta with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream Sauce
Pasta Spirals with Grilled Chicken, Roasted Peppers and Sweet Italian Sausage
Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce
Manicotti Primavera • Gnocchi Pasta with Grilled Vegetables & Asiago Cheese

Poultry Choices

Breast of Chicken with Marsala Mushroom Sauce • South Farms Stuffed Breast of Chicken
Breast of Chicken Jacqueline with White Wine, Lemon and Fresh Herbs
Roast Turkey with Stuffing and Gravy • Chicken Tuscan
Grilled Breast of Chicken Tossed with Sweet Sausage and Fresh Pesto

Beef / Pork Choices

Sliced Top Sirloin of Beef with a sauce of Cabernet, Mushrooms and Roasted Garlic
Marinated London Broil with Mushrooms, Onions and Peppers
Honey Glazed Roast Loin of Pork with Apple Stuffing and Homestyle Gravy
Bourbon Honey Glazed Virginia Ham Steaks
Sliced Tenderloin of Beef with Madeira wine demi glace (*add \$6.00*)

Seafood Choices

Baked Boston Scrod with Lemon Dill Butter • Classic Seafood Newburg
Filet of Sole Pavilion with Scallop and Crabmeat Stuffing, topped with Lobster Sauce
Salmon Forestiere • Roasted Apricot Glazed Salmon

All Entrées are Accompanied by:

Black Tie Service
Chef's Selection of Complementing Vegetable and Starch and Warm Dinner Rolls with Butter
Complimentary Cutting of Your Wedding Cake or Chef's Dessert
Freshly Brewed Regular and Decaffeinated Coffees and Traditional and Herbal Teas

All prices are subject to 18% service charge and 6% CT Sales Tax.

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