



Appetizers (Choice of 2)

Served "family style"

Baked Jalapeno Poppers
Teriyaki Skewers

Spinach & Feta Quesadilla
Three Figs Meatballs

House Salad

Entrees (Choice of 3)

Penne Pasta served with your choice of Marinara or Primavera

Baked Scrod

served with mashed potatoes & Chef Vegetable

Chicken Marsala

served with mashed potatoes & Chef Vegetable

Lemon Chicken

served with mashed potatoes & Chef Vegetable

Pork Tenderloin topped with Cranberry Apple Chutney

served with mashed potatoes & Chef Vegetable

Three Meat Bolognese

traditional Italian style made with fresh all natural pork, veal & beef served with penne pasta

Dessert (Choice of 2)

Red Velvet Log, Fried Apple Pie Rolls or Fresh Baked Cookies

\$22 per person

"All Items Are Subject to Service Charge and CT Sales Tax, and Prices are Subject to Change"

20 person minimum please



Appetizer (Choice of 2)

Served "family style"

Three Fig Meatballs
Blue Mussels
Fig Baked Brie
Calamari

Baked Jalapeno Poppers
Teriyaki Skewers
Spinach & Feta Quesadilla

House Salad

Entrée (Choice of 3)

Honey Salmon

served with mashed potatoes & Chef Vegetable

Whiskey Marinated Beef Medallions

served with mashed potatoes & Chef Vegetable

Teriyaki Tuna

served with mashed potatoes & Chef Vegetable

Prosciutto Wrapped Chicken with Sage

served with mashed potato & Chef Vegetable

Tortellini Primavera drizzled in fresh garlic & virgin olive oil

Chicken Parmesan with Mozzarella

Penne ala Vodka

Chicken Marsala

served over mashed potatoes & Chef Vegetable

Hawaiian Grilled Flank Steak

served with red skinned garlic mashed potatoes, grilled pineapple & Chef Vegetable

Dessert (Choice of 2)

Red Velvet Log, Cheesecake Parfait, Fried Apple Pie Rolls, Chocolate Stout Mousse
or Fresh Baked Cookies

\$27 per person

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20 person minimum please



Appetizer (Choice of 3)
Served "family style"

Fig Baked Brie
Calamari
Buffalo Chicken Egg Rolls
Bleu Mussels

Baked Jalapeno Poppers
Teriyaki Skewers
Three Figs Meatballs

House Salad

Entrée (Choice of 4)

Pan-sear Sea Bass in a Sweet Chili Pineapple Sauce
served with wilted kale, mashed potatoes and Chef Vegetable

Whiskey Marinated Beef Medallions
served with mashed potatoes & Chef Vegetable

Honey Salmon
served with mashed potatoes & Chef Vegetable

Hawaiian Grilled Flank Steak
served with red skinned garlic mashed potatoes, grilled pineapple & Chef Vegetable

Stuffed Chicken Rollatini
served with mashed potatoes & Chef Vegetable

Chicken Francaise
served over wilted spinach, mashed potatoes & Chef Vegetable

Three Meat Bolognese
traditional Italian style made with fresh all natural pork, veal & beef served with penne pasta

Pork Tenderloin topped with a cranberry apple chutney
served with mashed potatoes & Chef Vegetable

Penne Carbonara
Fresh rigatoni, prosciutto, pancetta bacon, caramelized onions, pecorino romano cheese, peas and cracked black pepper

Filet Mignon
served with mashed potatoes & Chef Vegetable

Dessert (Choice of 3)

Red Velvet Log, Cheesecake Parfait, Fried Apple Pie Rolls, Chocolate Stout Mousse,
Fresh Baked Cookies or Warm Brownie ala Mode

\$35 per person

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20 person minimum please