



A WATERFRONT RESTAURANT & BAR

# CATERING MENU

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## BREAKFAST

*Breakfast menus apply to events between 7am and 10:30am*

### **Great Meadow Continental**

Yogurt parfaits

Assorted muffins, croissants and danish

Mini bagels with assorted cream cheese

Fresh fruit cups with melon and berries

Orange, cranberry & apple juice and coffee & tea service

### **CT River Sunrise**

Scrambled Eggs

Applewood smoked bacon

Breakfast potatoes with sautéed- peppers and onions

House made assorted muffins, croissants and danish

Mini bagels with assorted cream cheese

Yogurt parfaits with granola

Fresh fruit cups with melon and berries

Orange, cranberry & apple juice and coffee & tea service

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### Old Wethersfield

Assorted muffins, croissants and danish

Mini bagels (served with cream cheese, smoked salmon with capers and red onion)

Fresh fruit cups with melon and berries

Tater tots with sour cream

Orange, cranberry & apple juice and coffee & tea service

### Breakfast sandwiches (choose two):

- Southwest vegetable burrito with black beans, corn, salsa, egg and cheese in a whole wheat tortilla
- Ranch egg wrap with sausage, tomato, cheddar, onion and cilantro
- Fluffy croissant with Swiss cheese, egg and ham
- English muffin with Vermont cheddar cheese, egg and sausage

## BRUNCH

### Classic Brunch Buffet

Mixed Green Salad

House made muffins, danish and croissants

Scrambled eggs with chive garnish

Applewood smoked bacon

Spinach and cheese quiche  
(other flavors available)

Chicken Salad with Cashews and Celery

Breakfast potatoes with sautéed- peppers and onions

Orange, cranberry & apple juice and coffee & tea service



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## BRUNCH CONT.

### American Heritage Brunch Buffet

Mixed green salad

Fresh sliced fruit salad

House made pastries & chocolate mini muffins

Jumbo tater tots with bacon bits

#### EGG SOUFFLE'S

Ham & boursin cheese

Cheddar & chive

#### WAFFLE STATION

*Includes personal Chef attendant*

Belgian waffles

Strawberry and Blueberry topping

Whipped cream and syrup

Lemon chicken medallions with cream sauce & angel hair pasta

Orange juice, cranberry juice, apple juice, coffee and tea

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## BREAKS

### Trail Mix Station

Select 3 of the below:

Granola, raisins, cranberries, banana chips, M&M's, chocolate chips, and mixed nuts. Displayed in glass jars with scoop – to go bags provided

Includes soft drinks, bottled water, coffee & tea service

### Snack “on the go”

Prepackaged assorted snack bars, pretzels, and nuts

Includes soft drinks, bottled water, coffee & tea service

### Gillette Castle Cookie Break

Assorted freshly baked mini chocolate chip, sugar and oatmeal raisin cookies

Whole and chocolate milk

Includes soft drinks, bottled water, coffee & tea service

### New England Winter Breaks

Assorted ice cream bars, popsicles and ice cream sandwiches

Soft drinks, bottled water, coffee and tea

### Smoothie Bar

Smoothie shots: Pineapple mango banana; Mixed berry Yogurt and granola parfaits

Mixed nuts and granola energy blend

Soft drinks, bottled water, coffee & tea service



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## LUNCH BUFFETS

*All lunch buffets include coffee, tea and soda.*

### **Putnam Park Deli**

*Make your own sandwich*

Field Greens Salad  
Marinated vegetable salad  
Assorted deli meats  
Sliced bread and wraps  
Lettuce and Tomato

German potato salad  
Chef's soup selection  
Assorted deli cheese  
Assorted cookies and brownies  
Ketchup, mayo, mustard

### **Mallory's Sammies & Sides**

#### **Choose three sandwiches:**

- California wrap with avocado aioli, cucumber, tomato, carrot, popcorn shoots, red pepper, bibb lettuce, white balsamic vinaigrette
- Roasted turkey breast with cheddar, lettuce, tomato, cranberry aioli on ciabatta bread
- Roast beef with boursin cheese, glass onions, lettuce and tomato on a baguette
- Smoked ham with brie, granny smith apples and red onion marmalade on sourdough bread
- Atlantic tuna salad with tomatoes fried capers and greens on a buttery croissant.
- Grilled chicken salad pita

#### **Choose two sides:**

- Red bliss potato salad
- Vegetable orecchiette salad
- Roasted red pepper hummus with vegetables

#### **Dessert:**

Assorted cookies and brownies and whole fresh fruit

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## LUNCH BUFFET CONT.

*All lunch buffets include coffee, tea and soda.*

### **River Buffet**

Garlic bread

Sausage and Kale Soup

Caesar Salad

Rigatoni Bolognese

Eggplant Parmesan

Assorted Italian Sandwiches  
(ham, roast beef, tuna)

Assorted Italian Desserts

### **Great Meadow Buffet**

Rolls and butter

Chopped salad

Greek orzo salad

Pan seared parmesan-herb chicken breast with a roasted tomato cream sauce

Roasted sirloin of beef with a burgundy wine demi-glaze

Forest mushroom ravioli in a 6-cheese sauce

Sautéed broccolini with roasted garlic

Roasted fingerling potatoes

Mini pastries and minted fruit salad

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## LUNCH PLATED

### **Plated 3-Course Lunch**

*Includes warm rolls & butter, iced tea, hot coffee/tea service*

#### SALADS (choose one)

- Mixed field greens with cucumber, tomato, carrot, cranberries, spiced pecans, goat cheese and a raspberry balsamic vinaigrette
- Caesar salad with chopped romaine, asiago crisps, and shredded parmesan cheese

#### HOT ENTRÉES (choose one from each category)

##### **Chicken**

- Chicken caprese with balsamic drizzle
- Chicken madeira
- Grilled chicken with portabella mushrooms, sundried tomatoes and tomato-basil sauce over pasta

##### **Fish**

- Asiago crusted Atlantic salmon with balsamic roasted tomatoes
- European Sea Bass with Mediterranean relish

##### **Pasta**

- Vegan Mushroom Ravioli
- Rigatoni with vegetables Pomodoro sauce

##### **Beef (ADD \$4/PP for beef options)**

- Pan seared sirloin filet with roasted mushroom ragout

#### DESSERT (choose one)

- Tiramisu
- Flourless chocolate cake
- New York style cheesecake
- Berry tart

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## LUNCH PLATED CONT.

### **Plated 2-Course Salad Lunch**

*Includes warm rolls & butter, iced tea, hot coffee/tea service*

#### ENTREES

(choose up to three)

#### **Grilled Chicken Caesar Salad**

with romaine, shredded parmesan, asiago crisps and traditional Caesar dressing

#### **California Cobb**

with romaine, roasted chicken, avocado, egg, olive, tomato, bacon, bleu cheese, red wine vinaigrette

#### **Albacore Tuna Salad**

over mixed greens, tomato, carrot, cucumber, sourdough bread, oregano dressings

#### **Grilled Skirt Steak Salad**

with tomato, avocado, roasted corn, red onion, iceberg lettuce and a cilantro vinaigrette

#### DESSERTS

(choose one)

Tiramisu

New York cheesecake

Flourless chocolate cake

Berry tart

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## DINNER BUFFETS

*All dinner buffets include coffee, tea and soda.*

### **Connecticut River Sunset**

Garlic bread

Caprese Salad **or** Caesar salad

Chicken saltimbocca with lemon and sage demi-glaze

Grilled European sea bass and olives, artichokes & sundried tomatoes

Meat or vegetable lasagna

Vegetable risotto

Broccolini tossed with fried garlic and red pepper

Tiramisu, cannoli and biscotti

### **Putnam Bridge**

Warm rolls with butter

Caesar salad **or** Mixed green salad

Israeli couscous salad with currants, almonds, tomatoes, cucumbers and mint

Grilled skirt steak with fresh herb & tomato relish

Potato crusted salmon with sweet & spicy tuscan pepper pesto

Chicken cacciatore

Roasted fingerling potatoes

Chef's selection of vegetables

Assorted sweets & minted fruit salad

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## DINNER PLATED

### **Plated 3-Course Dinner**

*warm rolls & butter, chef's selection of starch and vegetable, iced tea, coffee and tea service*

### SALADS

*choose one to offer all guests*

- Mixed field greens with cucumber, tomato, carrot, croutons, onion and zinfandel vinaigrette
- Caesar salad with chopped romaine, asiago crisps, and shredded parmesan cheese

### HOT ENTRÉES

*choose one from each category to offer your guests  
meal counts are due 3 days prior to event date*

#### **Chicken**

- Roasted Statler chicken breast with root vegetable demi-glaze
- Pan seared chicken breast topped with boursin cheese laced with demi-glaze

#### **Fish**

- Pan seared Atlantic salmon with cucumber relish
- Potato crusted cod with lemon chive sauce

#### **Pasta**

- Vegan mushroom ravioli
- Rigatoni with vegetables Pomodoro sauce

### DESSERT

*choose one to offer all guests*

- Chocolate raspberry cake
- New York style cheesecake



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**Plated 3-Course Dinner**

*warm rolls & butter, chef's selection of starch and vegetable, iced tea, coffee and tea service*

**SALADS**

*choose one to offer all guests*

- Mixed field greens with cucumber, tomato, carrot, cranberries, spiced pecans, goat cheese and a raspberry balsamic vinaigrette
- Caesar salad with chopped romaine, asiago crisps, and shredded parmesan cheese

**HOT ENTRÉES**

*Choose one from each category to offer your guests  
Meal counts are due 3 days prior to event date*

**Chicken**

- Roasted Statler chicken breast with root vegetable demi-glaze
- Pan seared chicken breast topped with boursin cheese laced with demi-glaze
- Chicken saltimbocca with gruyere and sage chicken jus

**Fish**

- Asiago crusted Atlantic salmon with balsamic roasted tomatoes
- Seared swordfish with teriyaki glaze & gingered papaya relish
- Pan seared scallops with mushroom risotto
- Shrimp fra diavolo with garlic bread

**Pasta**

- Vegan Mushroom Ravioli
- Rigatoni with vegetables Pomodoro sauce

**DESSERT**

*choose one to offer all guests*

- Dark chocolate cup with fresh berries and white chocolate mousse
- Tiramisu
- Flourless chocolate cake
- New York style cheesecake
- Lemon mascarpone cake

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**Plated 3-Course Dinner**

*warm rolls & butter, chef's selection of starch and vegetable, iced tea, hot coffee/tea service*

**SALADS**

*choose one to offer all guests*

- Mixed field greens with cucumber, tomato, carrot, cranberries, spiced pecans, goat cheese and a raspberry balsamic vinaigrette
- Caesar salad with chopped romaine, asiago crisps, and shredded parmesan cheese

**HOT ENTRÉES**

*Choose one from each category to offer your guests. Meal counts are due 3 days prior to event date*

**Chicken**

- Roasted Statler chicken breast with root vegetable demi-glaze
- Pan seared chicken breast topped with boursin cheese laced with demi-glaze
- Chicken saltimbocca with gruyere and sage chicken jus

**Fish**

- Asiago crusted Atlantic salmon with balsamic roasted tomatoes
- Seared swordfish with teriyaki glaze & gingered papaya relish
- Pan seared scallops with mushroom risotto
- Shrimp fra diavolo with garlic bread

**Pasta**

- Vegan Mushroom Ravioli
- Rigatoni with vegetables Pomodoro sauce

**Beef**

- Grilled filet mignon with oven roasted tomatoes, caramelized shallot & port wine demi-glaze
- Pan seared sirloin filet with roasted mushroom ragout
- Braised short ribs with caramelized sweet onion demi glaze

**DESSERT**

*choose one to offer all guests*

- Tiramisu
- Flourless chocolate cake
- New York style cheesecake
- Lemon mascarpone cake

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## RECEPTION HORS D'OEUVRES

### PASSED HORS D'OEUVRES (Appetizers)

Select a total of 4 between both the hot and cold items below:

#### **Cold Hors D'oeuvres**

- Jumbo Shrimp with cocktail sauce & lemon
- Balsamic fig and goat cheese focaccia
- Strawberries filled with balsamic mascarpone
- Citrus zested goat cheese & artichoke
- Mozzarella and tomato Caprese on focaccia
- Vegetable summer roll
- Sesame seared tuna with seaweed salad on rice cracker
- Smoked salmon on rye

#### **Hot Hors D'oeuvres**

- Chipotle BBQ chicken kabobs
- Buffalo chicken spring roll
- Lemongrass & chicken pot stickers with ginger soy
- Shrimp tempura with ginger soy
- New England crab cakes with chipotle mayo
- Potato wrapped shrimp
- Lobster cobbler tart
- Coney Island franks
- Scallops wrapped in hickory smoked bacon
- Kobe beef sliders
- Beef empanadas
- Sweet potato BBQ brisket
- Potato samosas (vegan)



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STATIONARY RECEPTION DISPLAYS

**Artisan Cheese & Charcuterie Display**

An array of fine imported and domestic cheeses, cured meats, olive tapenade and cornichons. Served with house breads and gourmet crackers and seasonal fresh fruit

**International cheese display**

Parmigiano-Reggiano, boursin, herbed goat cheese, Vermont cheddar, smoked gouda with fresh fruits, breads and assorted gourmet crackers

**Seasonal Vegetable Crudites Display**

Assorted sliced fresh vegetables, with French onion dip and roasted red pepper hummus

**Raw Bar**

Chilled jumbo shrimp cocktail, crab claws, seasonal oysters and clams  
Served with cocktail sauce, horseradish, Tabasco and fresh cut lemons

**Bruschetta Display**

Grilled rustic country breads with artichoke spread, tomato basil relish, herbed goat cheese and black olive tapenade

**Middle Eastern Trio Display**

Hummus, tabouli, and tzatziki sauce with house made pita chips and crisp vegetables

**Baked Artichoke and Spinach Dip**

Served with house made pita chips



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RECEPTION STATIONS

'Add on' prices are applicable when you order a minimum of 3 stations

*Personal Service Attendant + \$100 per station*

**SEAFOOD BAR**

Chilled jumbo shrimp, cocktail crab claws, seasonal oysters and clams  
Served with cocktail sauce, Tabaco & lemons. (5 pieces per person)

**CRISP SALAD STATION**

Romaine lettuce, mixed field greens, baby spinach, candied pecans, grape tomatoes, carrots, cucumbers, red onions, dried cranberries, feta cheese, bleu cheese, croutons, balsamic vinaigrette, ranch dressing & EVOO/red wine vinegar

**MASHED POTATOE MARTINI BAR**

Mashed sweet, Yukon gold & purple bliss potatoes with toppings of your choice to include: roasted mushrooms, caramelized onions, scallions, roasted garlic, sour cream, bleu cheese, cheddar cheese, pulled bbq beef & grilled chicken

**SOUP SHOOTERS**

*Select three:*

New England clam chowder, lobster bisque, fire roasted tomato, sausage & kale, chicken tortilla, minestrone de verde or chefs seasonal selection

**SOUTHWEST STATION**

Create your own fajita or taco with cilantro-lime marinated chicken, carne asada steak, chile marinated shrimp in a warm corn or flour tortilla with toppings to include: picante sauce, chipotle roasted corn & black bean relish, sautéed peppers & onions, shredded lettuce, salsa fresca, sour cream, guacamole & cheddar cheese

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## CARVING STATIONS

*All carving stations come with dinner rolls, banquettes and butter*

*Personal Carving attendant + \$100*

### **Apple- Rosemary Marinated Turkey Breast with Pan Gravy & Cranberry Chutney**

(SERVES 30 GUESTS)

### **Herb Rubbed Prime Sirloin of Beef with Horseradish cream and Dijon Mustard**

(SERVES 30 GUESTS)

### **Roasted Tenderloin of Beef with Béarnaise Sauce**

(SERVES 20 GUESTS)

### **Maple Glazed Ham with Grain Mustard and Tarragon Mayonnaise**

(SERVES 20 GUESTS)





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## SPECIALTY DESSERTS

### VENETIAN DESSERT DISPLAYS

#### **The Venetian Dream**

Mini Eclairs, Mini Cannoli, Tiramisu Cups, Chocolate Strawberries,  
Fruit tarts, Cheesecake Lollipops

#### **The Simple Venetian**

Fruit Tarts, Mini Eclairs, Petit Fours, Mini Cupcakes

CONTINUED...



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## BAR OPTIONS

Open Beer & Wine Bar

Consumption Bar

Premium Open Bar

Top Shelf Open Bar

Mimosa Open Bar

Cash Bar

Champagne Toast