

Memories..... **AT THE TRADITION GOLF CLUB**

~BAR / BAT MITZVAH~ 4 Hour Venue and Color Coordinated Linens

***CHEESE & FRUIT DISPLAY**

*Includes an assortment of imported cheese, pepperoni, crackers, fresh fruit and
Bruschetta

CHOICE OF ONE SALAD

Served individually to your guests with Fresh Baked Artisan Bread and Garlic Dipping
Oil

Tossed Salad

Caesar Salad

The Wedge *iceberg lettuce with crumbled bleu cheese, fresh bacon, diced tomato
and bleu cheese dressing \$2.00*

Caprese Salad *vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and
balsamic vinegar \$2.00*

Dinner Rolls and Butter

CHOICE OF ONE PASTA

Penne Marinara

Penne ala Vodka

Penne with Sundried Pesto Cream

Penne Alfredo Classico

Penne Carbonara \$1.00

CHOICE OF THREE ENTREES

London Broil *served with herb au jus*

Roast Beef with a mushroom demi-glaze **\$1.00**

Cod Mediterranea *pan seared with roasted roma tomatoe. spinachs and fresh basil garlic
wine sauce*

Salmon Filet *oven-braised with a dill sauce OR a citrus glaze*

Chicken Francaise *egg dipped with lemon wine sauce*

Chicken Delaney *lightly breaded with eggplant, prosciutto, fresh mozzarella, and roasted red pepper
buer blanc*

Chicken Scaloppini topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce

Honey Pepper Chicken with a black pepper honey glaze

Roasted Pork Loin apple cider marinated with spiced apple cranberry chutney

Pasta Primavera penne pasta and grilled vegetables with a light cream sauce

Eggplant Parmesan our own marinara sauce and fresh mozzarella

Vegetable Risotto creamy risotto with roasted seasonal vegetables

CHOICE OF ONE STARCH

Roasted Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Roasted Garlic Risotto

Rice Pilaf

CHOICE OF ONE VEGETABLE

Oven Roasted Medley

Broccoli in Garlic Butter

Green Beans Amandine

Country Style Green Beans

Glazed Baby Carrots

Coffee and Tea Served

~Desserts may be brought in but must be approved by your Event Coordinator

~\$79.99 per person~

BUFFET with Carving Station

Choose one of the following entrées to be carved at an elegant station by our Chefs.

Roast Beef with a mushroom demi-glaze **\$6.00**

London Broil with a herb au jus **\$5.00**

Baked Ham with a pineapple honey glaze **\$4.00**

Roasted Turkey with Seasons' home-style gravy **\$4.00**

Pork Loin apple cider marinated served with spiced apple cranberry chutney **\$4.00**

*With the carving station, only two entrées from the buffet menu are to be selected.

Due to availability, all prices are subject to change. An 18% service charge and CT sales tax will be added to your final price.
Effective thru 12/31/18