

LUNCH BUFFET

CHOICE OF ONE SALAD

Served with fresh rolls and butter

Tossed Salad

Memories' Caesar salad

Field Green Salad - sliced pear, gorgonzola, walnuts, dried cranberries

and raspberry vinaigrette ${\it S2}$

Strawberry Spinach Salad - fresh spinach with pecans, strawberries and

goat cheese tossed in a strawberry balsamic vinaigrette $\,$ $\,$

CHOICE OF ONE PASTA

Penne Marinara

Penne alla Vodka

Pasta Primavera penne pasta with grilled vegetables in a fire roasted tomato sauce

\$1 Baked Manicotti \$2

CHOICE OF TWO ENTREES

London Broil- with herb au jus

Hot Sliced Roast Beef- with mushroom demi-glaze

Chicken Francaise - egg dipped with lemon wine sauce

Chicken Scaloppini - with mushrooms, artichoke hearts, prosciutto,

sun dried tomatoes and fresh basil

Honey Pepper Chicken — bone-in chicken drizzled with a black pepper

honey glaze

Roasted Pork Loin - cider marinated with an apple cranberry chutney

Scrod Mediterranea - pan seared with roasted roma tomatoes & fresh basil in

a garlic wine sauce

Oven-Braised Salmon Filet - with dill cream sauce OR with citric glaze

(select one sauce)

Egyplant Parmesan - with our own marinara and fresh mozzarella

Vegetable Risotto - creamy risotto with roasted seasonal vegetables

Shrimp Risotto - creamy risotto with shrimp & seasonal vegetables

Shrimp and Scallop Casserole - with our own crabmeat stuffing \$1

CHOICE OF ONE STARCH

Roasted Red Bliss Wedges Garlic Mashed Shallot & Rosemary Mashed Rice Pilaf

Loaded Mashed \$1

CHOICE OF ONE VEGETABLE

Oven Roasted Medley
Broccoli in Garlic Butter
Green Beans Amandine
Glazed Baby Carrots
Grilled Asparagus \$2

Includes COFFEE AND TEA

BUFFET \$21.95

Buffet with Three Entrées \$25.95

A variety of Desserts and other Menu Enhancements are available to add to your event. Ask your event coordinator for details.

All prices subject to change, due to availability. Prices also subject to 18% service charge and CT sales tax.

Effective thru 12/31/16