



318 Roosevelt Drive

Seymour
CT

Captain's Dinner

\$100 /Guest

Reception

-Dried Meats/ Artisan Cheeses/ Fresh Seasonal Fruit & Vegetable Crudité

Paired with Host's Choice of Champagne/ Riesling/ Moscato

Firsts

-Classic Caesar Salad Or Chef's Choice of Garden Salad

Paired with Host's Choice of Chardonnay or Sauvignon Blanc

Seconds

-Family Style Penne Tossed in Chef's A La Vodka Sauce

Paired with Host's Choice of Pinot Noir or Merlot

Entrée Course

Guest's Choice Of :

-Simply Grilled Filet Mignon or -N.Y. Strip

-Pan Seared Sea Bass

-Sole Florentine

-Prosciutto & Sundried Tomato Stuffed Chicken

(All Entrees Served with Chef's Choice of Appropriate Seasonal Potato & Vegetable)

Paired With Guest's Choice of Cabernet or Pinot Grigio

Dessert Course

-Guest's Choice of Individual N.Y. Style Cheese Cake Topped with Raspberry Puree -or- Chocolate Tort Topped with Vanilla Ice Cream and Caramel Drizzle

Paired with Traditional Port Wine

18% Service Charge and Connecticut State Sales Taxes are applied to all enhancements and bar options

Final Guest Counts are required 48 hours in advance of date of event.

25% Deposit Required at time of Banquet Event Order Agreement.

Due to Health Department & C.J. Liquor Laws, No outside Food/ Beverage or Liquor is permitted on premises.