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Enhancement Options

You may add the specially priced items below to any menu to create your own package:

One Hour Passed Appetizers

Sweet Italian Sausage Stuffed Mushrooms	Vegetable Spring Rolls	
Crispy Sesame Chicken Satay	Cocktail Franks Wrapped in Puff Pastry	Turkey Pinwheels
Honey Pecan & Gorgonzola Crostinis	Phyllo Baskets w/ Waldorf Chicken Salad	
Tomato, Basil, & Fresh Mozzarella Crostinis	Phyllo Baskets w/ baked Brie & Mango	
Smoked Turkey, Brie, & Apricot Quesadillas	Fresh Tomato Bruschetta	

\$1.50 per person, each selection

Miniature Lump Crab Cakes	Seafood stuffed Mushrooms	Sea Scallops wrapped in Bacon
Peppercorn encrusted Filet Mignon Canapés w/ horseradish	Oysters Rockefeller	
Clams Casino	Beer Battered Coconut Shrimp	Tuna Sashimi on Tortilla Triangles
Blackened Scallop & Gorgonzola Canapés		

\$2.50 per person, each selection

The Stonebridge Restaurant Signature Jumbo Shrimp Cocktail
\$5.00 per person

Please remember to add CT Sales Tax (6%) and Gratuity (18%) / MINIMUM 20 GUESTS

May We Also Suggest:

Customized Chair Covers and Sashes	Champagne Toast	Punch Bowls
Parking Attendants	Dessert Buffet	Floral Centerpieces

**Please consult with your Event Coordinator*

William Green
General Manager

Brett Keating
Executive Chef

Richard & Lynn Conine
Proprietors

"Get Ready, Company's Coming!"



50 DANIEL STREET * MILFORD, CT 06460
TEL 203.874.7947 FAX 203.878.0252

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Bronze Holiday Luncheon Buffet



Buffet

Fresh Baked Bread and Rolls
with roasted garlic butter

Fresh Garden Salad
with carrots, tomatoes, and cucumbers

Choose Three

Fresh Steamed Vegetables

Oven Roasted Potatoes

Brown Rice Pilaf

Baked Ziti

Penne a la Vodka

Choose Two

Chicken Marsala

Lemon Chicken

Chicken Picatta

Sliced Pork Loin with Brandy Dijon Sauce

Sliced Pork Loin with Caramelized Apples and Red Onions

Dessert

Fresh Baked Cookies

Beverages

Coffee, Tea, Decaf included

\$18.95 per person / 3 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

MINIMUM 25 GUESTS / FUNCTION MUST BE COMPLETED BY 4 P.M.



50 DANIEL STREET * MILFORD, CT 06460
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Silver Holiday Luncheon Buffet



Buffet

Fresh Baked Bread and Rolls with roasted garlic butter

Choose One

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese
Classic Caesar Salad with parmesan croutons and Pecorino Romano
Fresh Garden Salad with carrots, tomatoes, and cucumbers

Choose Three

Fresh Steamed Vegetables
Oven Roasted Potatoes
Brown Rice Pilaf
Baked Ziti
Penne a la Vodka

Choose Two

New England Baked Ritz Scrod
Oven Roasted Cod with Tomato-Black Olive Caper Relish
Chicken Marsala
Sliced Pork Loin with Caramelized Apples and Red Onions
Tender Marinated Flank Steak, thinly sliced with a mushroom Madeira sauce
Lemon Chicken
Chicken Picatta
Sliced Pork Loin with Brandy Dijonaise Sauce

Dessert

Fresh Baked Cookies

Beverages

Coffee, Tea, & Decaf included
\$21.95 per person / 3 hour function

*Please remember to add CT Sales Tax (6%) and Gratuity (18%)
MINIMUM 25 GUESTS / FUNCTION MUST BE COMPLETED BY 4 P.M.*



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Gold Holiday Luncheon Buffet



Buffet

Fresh Baked Bread and Rolls with roasted garlic butter

Choose Two

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

Choose Three

Fresh Steamed Vegetables

Oven Roasted Potatoes

Brown Rice Pilaf

Three Cheese Tortellini Alfredo with Sun dried Tomatoes

Penne a la Vodka

Baked Ziti

Choose Three

Hazelnut Crusted Salmon

Poached Salmon in a lemon Chive butter sauce

Marinated Flank Steak, thin sliced with a mushroom Madeira sauce

New England Baked Ritz Scrod

Oven Roasted Cod with Tomato-Black Olive Caper Relish

Chicken Marsala

Lemon Chicken

Chicken Picatta

Sliced Pork Loin with Brandy Dijon Sauce

Sliced Pork Loin with Caramelized Apples and Red Onions

Sole Provencal

Dessert

Fresh Baked Cookies

Beverages

Coffee, Tea, & Decaf included

\$27.95 Per person / 3 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

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The "Yule Tide" Served Luncheon



Optional Pasta Course

Served Pasta Course

Choose One

Three Cheese Tortellini Alfredo with Sun dried Tomatoes

Penne a la Vodka

Baked Ziti

\$ 2.50 per person

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

Three Course Luncheon

Fresh Baked Bread and Rolls with roasted garlic butter

Salad Course

Choose One

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

Entrées

Served with Chefs Accompaniments

Choose Three:

New England Baked Ritz Scrod

Oven Roasted Cod with Tomato-Black Olive Caper Relish

Chicken Marsala

Sliced Pork Loin with Caramelized Apples and Red Onions

8 oz. New York Strip Steak

Lemon Chicken

Chicken Picatta

Sliced Pork Loin with Brandy Dijonaise Sauce

Dessert

Choose One:

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$ 24.95 per person / 3 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

MINIMUM 25 GUESTS / FUNCTION MUST BE COMPLETED BY 4 P.M.



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"Tis the Season" Served Luncheon



Optional Pasta Course

Served Pasta Course

Choose One

Three Cheese Tortellini Alfredo with Sun dried Tomatoes

Penne a la Vodka

Baked Ziti

\$ 2.50 per person

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

Three Course Luncheon

Fresh Baked Bread and Rolls with roasted garlic butter

Salad Course

Choose One

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

Entrées

Served with Chefs Accompaniments

Choose Three:

Hazelnut Crusted Salmon

Poached Salmon in a lemon Chive butter sauce

8 oz. New York Strip Steak

New England Baked Ritz Scrod

Oven Roasted Cod with Tomato-Black Olive Caper Relish

Chicken Marsala

Lemon Chicken

Chicken Picatta

Seafood Stuffed Shrimp

6 oz. Petite Filet Mignon with Béarnaise Sauce

Sliced Pork Loin with Brandy Dijon Sauce

Sliced Pork Loin with Caramelized Apples and Red Onions

Sole Provencal

Dessert

Choose One:

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$29.95 Per person / 3 hour function

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MINIMUM 25 GUESTS / FUNCTION MUST BE COMPLETED BY 4 P.M.



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Silver Holiday Dinner Buffet

Buffet

Fresh Baked Bread and Rolls with roasted garlic butter

Choose One

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese
Classic Caesar Salad with parmesan croutons and Pecorino Romano
Fresh Garden Salad with carrots, tomatoes, and cucumbers

Choose Three

Three Cheese Tortellini Alfredo with Sun dried Tomatoes Fresh Steamed Vegetables
Oven Roasted Potatoes Brown Rice Pilaf Penne a la Vodka

Choose Three

New England Baked Ritz Scrod Chicken Marsala Lemon Chicken
Oven Roasted Cod with Tomato-Black Olive Caper Relish Sliced Pork Loin with a Brandy Dijonaise Sauce
Marinated Flank Steak, thin sliced with a mushroom Madeira sauce
Sliced Pork Loin with Caramelized Apples and Red Onions Chicken Picatta

Dessert

Choose One:

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included
\$31.95 per person / 3 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%) / MINIMUM 25 GUESTS



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Gold Holiday Dinner Buffet



Buffet

Fresh Baked Bread and Rolls with roasted garlic butter

Choose Two

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Choose Three

Fresh Steamed Vegetables	Oven Roasted Potatoes	Brown Rice Pilaf	Penne a la Vodka
Three Cheese Tortellini Alfredo with Sun dried Tomatoes	Oven Roasted Potatoes		Red Bliss Whipped Potatoes

Choose Three

Hazelnut Crusted Salmon	Poached Salmon in a lemon Chive butter sauce	Chicken Picatta
Marinated Flank Steak, thin sliced with a mushroom Madeira sauce		Chicken Marsala
New England Baked Ritz Scrod	Sole Provencal	Lemon Chicken
	Carved Prime Rib with 3-onion au Jus	
Oven Roasted Cod with Tomato-Black Olive Caper Relish		Baked Stuffed Shrimp
Sliced Pork Loin with Brandy Dijonaise Sauce	Sliced Pork Loin with Caramelized Apples and Red Onions	

Dessert

Choose One:

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included
\$38.95 per person / 3 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%) / MINIMUM 25 GUESTS



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The "Mistletoe" Served Dinner



Four Course Dinner

Fresh Baked Bread and Rolls with roasted garlic butter

Pasta Course

Penne a la Vodka

Salad Course

Choose One:

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

Entrées

Served with Chefs Accompaniments

Choose Three:

New Baked Ritz Scrod

Oven Roasted Cod with Tomato-Black Olive Caper Relish

Chicken Marsala Chicken Francaisé Lemon Chicken

Chicken Picatta Sole Provençal

8oz New York Strip Steak served with a port mushroom and garlic reduction

Baked Stuffed Shrimp

10 oz Queen-Cut Prime Rib with three onion au jus

Dessert

Choose One:

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$39.95 per person / 4 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

MINIMUM 20 GUESTS



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The "Boughs of Holly" Served Dinner



Four Course Dinner

Fresh Baked Bread and Rolls with roasted garlic butter

Pasta Course

Penne a la Vodka

Salad Course

Choose One:

The Stonebridge Restaurant Signature Downtown Salad
with mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

Entrées

Served with Chefs Accompaniments

Choose Three:

Hazelnut Crusted Salmon

Grilled 8oz Tender Filet Mignon served with béarnaise sauce

12oz Center Cut New York Strip Steak with a brandy peppercorn sauce

Grand Marnier Citrus Glazed Chilean Sea Bass

12 oz Cut Prime Rib with 3-onion au jus

Sliced Oven Roasted Beef Tenderloin with béarnaise sauce

Baked Stuffed Shrimp

Chicken Francaisé

Chicken Marsala

Lemon Chicken

Chicken Picatta

Dessert

Choose One:

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$46.95 per person / 4 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

MINIMUM 20 GUESTS



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Directions & Room Capacities



Directions

95 South – Get off exit 39A. Get in far left lane towards Cherry Street. At 5th traffic light make a left onto Gulf St. (Citizens bank). Go straight to first traffic light and turn right onto New Haven Avenue. Continue straight through 1 traffic light, bear right at the fork.
The Stonebridge Restaurant is on your immediate right.

95 North – Exit 37 High Street. Take a right off exit, stay straight through stop signs and continue until you come to the Milford green. Go through blinking stop sign and immediately get in your left lane. Take a left onto Broad Street, stay in left lane, go through first traffic light (Subway on left), bear left at the fork
The Stonebridge Restaurant is on your immediate right.

Merritt Parkway South – Take exit 54 toward I-95/MILFORD/US-1. Merge onto Milford Parkway, continue to last exit. Turn slight right onto US-1/Boston Post Road. At first light, turn right. Go to West River Street & turn right (Duck Pond will be on left). Stay on River Street, go under railroad bridge, get into left lane, & turn left at next light. Stay in left lane, bear right at the fork.
The Stonebridge Restaurant is on your immediate right.

Merritt Parkway North – Take exit 54 toward I-95/MILFORD/US-1. Merge onto Milford Parkway, continue to last exit. Turn slight right onto US-1/Boston Post Road. At first light, turn right. Go to West River Street & turn right (Duck Pond will be on left). Stay on River Street, go under railroad bridge, get into left lane, & turn left at next light. Stay in left lane, bear right at the fork.
The Stonebridge Restaurant is on your immediate right.

Room Capacities

Main Dining Room

Buffet Functions: 80 Persons
Served Functions: 96 Persons
Hors d'oeuvres Functions: 100 Persons

The Solarium

Buffet Functions: 30 Persons
Served Functions: 40 Persons
Hors d'oeuvres Functions: 50 Persons

The Pub Room

Buffet Functions: 40 Persons
Served Functions: 50 Persons
Hors d'oeuvres Functions: 60 Persons

Daniel Street Club

Buffet Functions: 100+ Persons
Served Functions: Not Available
Hors d'oeuvres Functions: 150+ Persons

*The above are MAXIMUM CAPACITIES for each room.
Please consult with our Coordinator regarding these capacities.
MINIMUM 25 GUESTS FOR PRIVATE FUNCTIONS*



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Holiday Hors d'oeuvres Packages



Passed and Displayed:

Emerald Package

Choose Five

Swedish Meatballs Penne a la Vodka Crispy Sesame Crusted Chicken
 Spicy Wings BBQ Wings Vegetable Spring Rolls Olive Tampanade Canapés
 Cocktail Franks Wrapped in Puff Pastry Sausage Stuffed Mushrooms
 Fresh Tomato Bruschetta Honey Pecan & Gorgonzola Crostinis

\$17.95 per person / 2 hour function

Ruby Package

Choose Seven

Swedish Meatballs Penne a la Vodka Crispy Sesame Crusted Chicken
 Spicy Wings BBQ Wings Vegetable Spring Rolls Olive Tampanade Canapés
 Fresh Tomato Bruschetta Scallops Wrapped in Bacon Vegetable Crudité
 Cocktail Franks Wrapped in Puff Pastry Sausage Stuffed Mushrooms
 Honey Pecan & Gorgonzola Crostinis Phyllo Baskets w/ Waldorf Chicken Salad Turkey Pinwheels
 Tomato, Basil, & Fresh Mozzarella Crostinis Phyllo Baskets w/ baked Brie & Mango
 Smoked Turkey, Brie, & Apricot Quesadillas Baked Ziti

\$21.95 per person / 2 hour function

Diamond Package

Choose Nine

Swedish Meatballs Sausage Stuffed Mushrooms Penne a la Vodka Crispy Sesame Crusted Chicken
 Baked Ziti Jumbo Lump Crab Cakes Spicy Wings BBQ Wings Oysters Rockefeller
 Vegetable Spring Rolls Fresh Tomato Bruschetta Scallops Wrapped in Bacon
 Blackened Scallop & Gorgonzola Canapés Cocktail Franks Wrapped in Puff Pastry
 Three Cheese Tortellini Alfredo with Sun dried Tomatoes Clams Casino
 Imported and Domestic Cheese Display Seafood Stuffed Mushrooms
 Beef Tenderloin on Baguette with Horseradish Sauce Honey Pecan & Gorgonzola Crostinis
 Phyllo Baskets w/ Waldorf Chicken Salad Tuna Sashimi on Tortilla Triangles Vegetable Crudité
 Smoked Turkey, Brie, & Apricot Quesadillas Tomato, Basil, & Fresh Mozzarella Crostinis Fried Calamari
 Phyllo Baskets w/ Baked Brie & Mango Peppercorn Crusted Filet Mignon Canapés w/ horseradish
 Beer Battered Coconut Shrimp Olive Tampanade Canapés Turkey Pinwheels

\$26.95 per person / 3 hour function

Please remember to add CT Sales Tax (6%) and Gratuity (18%)

MINIMUM OF 25 GUESTS

Optional Upgrades

Unlimited Soft Drinks	\$ 2.00 per person
Roast Beef Carving Station (minimum 30 guests)	\$ 6.00 per person
Vegetable Crudité	\$35.00 per platter
Imported and Domestic Cheese Display	\$45.00 per platter
Fresh Fruit Platter with a yogurt dip	\$55.00 per platter
The Stonebridge Restaurant Signature Jumbo Shrimp Cocktail (Passed Only)	\$ 5.00 per person
The Stonebridge Restaurant Signature Jumbo Shrimp Cocktail (Displayed)	\$ 2.50 per piece

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