

Gold Dinner Buffet

Buffet

Fresh Baked Bread and Rolls with 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 Rice Pilaf
Three Cheese Tortellini Alfredo with Sun-dried Tomatoes Penne a la Vodka
Oven Roasted Potatoes Red Bliss Whipped Potatoes

Choose Three

Hazelnut Crusted Salmon Poached Salmon in a lemon Chive butter sauce
Thin Sliced Marinated Flank Steak with a mushroom Madeira sauce
Chicken Marsala New England Baked Ritz Scrod
Carved Prime Rib with 3-onion au Jus (minimum 30 guests)
Oven Roasted Cod with Tomato-Black Olive Caper Relish
Lemon Chicken Chicken Picatta
Roast Pork Loin with Brandy Dijonaise Sauce
Sliced Pork Loin with Caramelized Apples and Red Onions
Baked Stuffed Shrimp

Dessert

Variety of Cakes

Beverages

Coffee, Tea, & Decaf included

\$37.95 per person / 4 hour function

\$35.00 Linen Flat Fee

\$2.00 Additional for Unlimited Sodas

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

MINIMUM 25 GUESTS