

# Gold Luncheon 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  
Baked Ziti

### Choose Three

Hazelnut Crusted Salmon  
Poached Salmon in a lemon Chive butter sauce  
Thin Sliced Marinated Flank Steak 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 Roast Pork Loin with Brandy Dijon Sauce  
Sliced Pork Loin with Caramelized Apples and Red Onions

## Dessert

Assorted Cakes and Cookies

## Beverages

Coffee, Tea, & Decaf included  
\$27.95 per person / 3 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*

*FUNCTION MUST BE COMPLETED BY 4 P.M.*