

Gold Served Functions

Four Course Dinner

Fresh Baked Bread and Rolls with butter

Pasta Course

Choose One

Penne a la Vodka

Tri-Colored Tortellini

With Sun-dried Tomatoes in rich Alfredo sauce

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

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

Sliced Oven Roasted Beef Tenderloin with béarnaise sauce

Baked Stuffed Shrimp

Chicken Francaisé

Chicken Marsala

Lemon Chicken

Chicken Picatta

Dessert

Double Chocolate Fudge Cake or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$46.95 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 20 GUESTS