



Holiday Cocktail Party Package Three Hour Party

Main Reception Table

Vegetable Crudit 

With Green Goddess dipping sauce

Hot and Cold Passed Hors D'Oeuvres

Sweet Italian Sausage Stuffed Mushrooms

Thai Spring Rolls

With sweet chili dipping sauce

Vine Ripened Tomato and Sweet Basil Bruschetta

Finished with shaved pecorino-Romano and aged balsamic reduction

Fresh Mozzarella and Roasted Red Peppers Brochettes

Cocktail Franks

With Dijon mayonnaise and chipotle ketchup

Crisp Sesame and Panko Crusted Chicken Breast

With a honey mustard dipping sauce

Pasta Station

Penne a la Vodka

Three Cheese Tortellini

With grilled chicken, pesto, sundried tomatoes, and broccoli

Field Green Salad

*With balsamic vinaigrette, sweet roasted pecans,
gorgonzola, vine-ripened tomatoes, and cucumbers*

\$21.95 per person / 3 hour function

\$35.00 Linen Flat Fee

\$2.00 Additional for Unlimited Sodas

*Please remember to add:
CT Sales Tax (6.35%) and Gratuity (18%)
MINIMUM 25 GUESTS*



Holiday Cocktail Party Package Three Hour Party

Main Reception Table

Vegetable Crudité

With Green Goddess dipping sauce

Seasonal Fresh Fruit Display

International and Domestic Cheese Display

Hot and Cold Passed Hors D'Oeuvres

Sweet Italian Sausage Stuffed Mushrooms

Thai Spring Rolls

With sweet chili dipping sauce

Cold Seared Tuna on a Tortilla Crisp

With chipotle ginger sauce

Vine Ripened Tomato and Sweet Basil Bruschetta

Finished with shaved pecorino-Romano and aged balsamic reduction

Fresh Mozzarella and Roasted Red Peppers Brochettes

Lemon Garlic Marinated Sea Scallops

Wrapped in smoked bacon

Cocktail Franks

With Dijon mayonnaise and chipotle ketchup

Crisp Sesame and Panko Crusted Chicken Breast

With a honey mustard dipping sauce

Pasta and Carving Station

Penne a la Vodka

Three Cheese Tortellini

With grilled chicken, pesto, sundried tomatoes, and broccoli

Field Green Salad

With balsamic vinaigrette, sweet roasted pecans, gorgonzola, vine-ripened tomatoes, and cucumbers

Fresh Herb Roasted Turkey Breast

With cranberry sauce

Garlic Rosemary Roasted Top Round

With Dijon horseradish sauce

Fresh Baked rolls and Butter

\$37.95 per person / 3 hour function

15% Discount for 3:30 End Time - \$32.25

\$35.00 Linen Flat Fee

\$2.00 Additional for Unlimited Sodas

Please remember to add:

CT Sales Tax (6.35%) and Gratuity (18%)

MINIMUM 25 GUESTS



One Hour Passed Hors d'oeuvres

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

Sweet Italian Sausage Stuffed Mushrooms

Thai Spring Rolls
with Sweet chili Dipping Sauce

Cocktail Franks
with Dijon Mayonnaise and Chipotle Ketchup

Vine Ripened Tomato and Sweet Basil Bruschetta
Finished with shaved pecorino Romano and aged balsamic reduction

Fresh Mozzarella and Roasted Red Pepper Brochettes

Crisp Sesame and Panko Crusted Chicken Breast
With a honey mustard dipping sauce

All Natural Edamame Wonton
With chipotle ginger sauce

Steamed Chicken and Lemon Grass Dumplings

\$1.50 per piece

Jumbo Lump Crab Cakes
With green goddess and roasted red pepper aioli

Lemon Garlic Marinated Sea Scallops
Wrapped in smoked bacon

Cold Seared Tuna on a Tortilla Crisp
With wasabi crème fresh

Fried Oysters and Lemons

Stuffed Mushrooms Imperial
Crab stuffed mushrooms baked with béarnaise sauce

Filet Mignon Crostini
With Dijon horseradish sauce

Blackened Scallops and Melted Gorgonzola

\$2.50 per piece

The Stonebridge Restaurant Signature
Jumbo Shrimp Cocktail

\$4.00 per piece

*Please remember to add:
CT Sales Tax (6.35%) and Gratuity (18%)
MINIMUM 25 GUESTS*



Optional Additions

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

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

Seasonal Fresh Fruit Display
\$55.00 per platter

*Please remember to add:
CT Sales Tax (6.35%) and Gratuity (18%)*

Complete Hot & Cold Passed Hors d'oeuvres

Stuffed Mushrooms Imperial
Crab stuffed mushrooms baked with béarnaise sauce

Thai Spring Rolls
With sweet chili dipping sauce

Vine Ripened Tomato and Sweet Basil Bruschetta
Finished with shaved pecorino Romano and aged balsamic reduction

Cold Seared Tuna on a Tortilla Crisp
With chipotle ginger sauce

Fresh Mozzarella and Roasted Red Pepper Brochettes

Lemon Garlic Marinated Sea Scallops
Wrapped in smoked bacon

Cocktail Franks
With Dijon mayonnaise and chipotle ketchup

Crisp Sesame and Panko Crusted Chicken Breast
With a honey mustard dipping sauce

\$12.00 per person / 1 hour passed *with* any Served or Buffet Package

\$28.00 per person / 2 hour passed *without* Served or Buffet Package

*Please remember to add:
CT Sales Tax (6.35%) and Gratuity (18%)
MINIMUM 25 GUESTS*



Bronze Holiday Buffet

Fresh Baked Bread and Rolls with 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

Saffron 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

Hazelnut Crusted Salmon

Dessert

Choose One:

Double Chocolate Fudge Cake
or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$33.95 per person / 3 hour function

15% Discount for End Time by 3:30 - \$28.85

\$35.00 Linen Flat Fee

\$2.00 Additional for Unlimited Sodas

Please remember to add:

CT Sales Tax (6.35%) and Gratuity (18%)

MINIMUM 25 GUESTS



Silver Served Holiday Function

Fresh Baked Bread and Rolls with 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

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

Hazelnut Crusted Salmon

Dessert

Choose One:

Double Chocolate Fudge Cake
or Carrot Cake

Beverages

Coffee, Tea, & Decaf included

\$39.95 per person / 4 hour function

15% Discount for End Time by 3:30 - \$33.95

\$35.00 Linen Flat Fee

\$2.00 per person for Unlimited Soft Drinks

Please remember to add:

CT Sales Tax (6.35%) and Gratuity (18%)

MINIMUM 25 GUESTS



Gold Served Holiday Function

Fresh Baked Bread and Rolls with butter.

Pasta Course

Penne a la Vodka

Three Cheese Tortellini

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

15% Discount for End Time by 3:30 - \$39.90

\$35.00 Linen Flat Fee

\$2.00 per person for Unlimited Soft Drinks

Please remember to add:

CT Sales Tax (6.35%) and Gratuity (18%)

MINIMUM 25 GUESTS