

## Silver Served Functions

### Four Course Dinner

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 England 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 Cut Prime Rib with three onion au jus

### Dessert

Double Chocolate Fudge Cake or Carrot Cake

### Beverages

Coffee, Tea, & Decaf included

\$39.95 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*