

Bar/Bat Mitzvah Adult Menu

Five Hour Unlimited Open Preferred Bar

One Hour Cocktail Reception

*Six Butler Passed Hors d'oeuvres
Two Hot Stationary Hors d'oeuvres*

Four Hour Dinner / Dance

Champagne Toast
House Red and White Wine offered throughout Dinner
Appetizer
Salad
Choice of Two Entrées
Or
Buffet / Station Menu
Coffee, Tea, Decaffeinated Coffee

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~All menus may be customized~
Capacity up to 300 Guests

Prices start at \$94.00 per person
Prices subject to 20% service charge and CT Tax

Hors d'oeuvres

Please Select Eight

Six Hors d'oeuvres are butler passed on silver trays

Two Hors d'oeuvres are offered at cocktail stations

- Filet Mignon on Herbed Toast with Chimmichurri Sauce*
Garlic Croustade with Asian Eggplant
Bruschetta with Tomato, White Bean and Herbs
California Roll with Imitation Crab, Wasabi and Tamari
Smoked Salmon Tea Sandwich on Grain Bread with Scallions and Herbs
Sesame Seared Tuna on Rice Crackers with Scallion and Cucumbers
Skewered Fresh Mozzarella with Sundried Tomato
Curry Cumin Chicken Sate with Mint Vinaigrette
Thai Corn Fritters with Chili Peppers and Cilantro Sauce
Kosher Pigs in a Blanket
Mini Savory Cheese Tart
Pistachio Chicken
Smoked Salmon Potato Pancake with Sour Cream and Chives
Sweet Potato and Scallion Latkes with Crème Fraiche and Smoked Trout
Jerk Chicken and Mango Sushi
Radicchio and Manchego Quesadilla with Tapenade
Tiny Maytag Cheese Popovers
Puff Pastry Pissaladiere
Polenta Crostini with Tomato Anchovy Topping or Salsa
Quail Eggs with Crème Fraiche and Caviar
Blini with Caviar
Mushroom Empanada's with Tomatino Salsa
House Made Stuffed Grape Leaves
Smoked Salmon Potato Pancakes
Endive Spears with Smoked Salmon and Salmon Roe
Spanakopita
Three Cheese Filo Triangles
Halibut Bites with a Sticky Miso Glaze
Stuffed Mushrooms with Minted Rice
Baguette Toast with Goat Cheese & Honey Walnut Spread
Falafel in Pita
Crispy Risotto Ball with Red Pepper Dip
Cucumber Cups with Thai Beef Salad
Potato Bourekas
Yukon Gold Mini Knishes with Gruyere
Turkish Tortilla with Kasseri Cheese, Mint & Dill

Appetizers

Please Select One

Fois Gras Mousse

with Micro Greens, Brioche Croutons & Balsamic Syrup

Penne a la Vodka

Penne Pasta served with Rich Vodka Spiked Tomato Cream Sauce

Butternut Squash Ravioli

With Sage Butter and Toasted Pecan

Penne

with Asparagus, Peas, Morels, Fava Beans & Tomato Broth

Caramelized Tomato Tart

with Frisee & Tomato Syrup & Basil Reduction

Pan Seared Duck

and Butternut Squash with a Pomegranate Sauce

Potato Roesti

with Tuscan Salsa Verde & Smoked Trout

Buckwheat Blini

with 3 Caviars and Crème Fraiche

Blini

with Smoked Salmon

Potato Pancake

with Chanterelle, Walnuts with Basil Oil and Cracked Pink Peppercorn

Roast Chicken & Feta

on Toasted Pita with Cucumbers

Grilled Lamb & Swiss Chard

with Roasted Garlic on Crispy Flatbread

Salad

Please Select One

Longshore Salad

*Tossed Baby Greens with Pine Nuts,
Tomatoes & Gorgonzola Herbed Balsamic Vinaigrette*

Caesar Salad

*Fresh Cut Hearts of Romaine Tossed with Classic Caesar Dressing,
Spicy Croutons and Topped with a Delicate Slice of Parmesan Cheese*

Spinach Salad

*with Roasted Beets, Goat Cheese, Brioche Croutons
with Soy & White Truffle Oil*

Butter Lettuce Salad

with Honey Walnuts, Maytag Blue and Verjus Honey Vinaigrette

Beet Salad

with Arugula, Macadamia Nuts and Sherry Dijon Vinaigrette

Baby Arugula & Watercress Salad

with Danish Blue Vinaigrette & Candied Pecans

Baby Spinach Salad

with Olives, Ricotta Salata & Candied Walnuts

Seasonal Greens Salad

with Balsamic Vinaigrette with Cucumbers, Tomatoes & Radishes

Entrees

Please Select Two

French Breast of Chicken

Roasted with Garlic and Herbs with Grilled Leek and Balsamic Pan Gravy

Long Island Duck Breast

Thyme Basted with Pomegranate Glaze & Vanilla Oil

Roasted Chicken Breast

Stuffed with Yellow & Red Bell Peppers with Garlic Lemon Butter Sauce

Prime Rib of Beef

A 10 oz. Cut of Aged Prime Rib served Au Jus

Pan Seared Filet of Salmon

with Citrus, Tarragon & Mustard Cream Sauce

Salmon Trout en Croute

with Dill Burre Blanc

Baked Cod

with a Ginger Lime Sauce

Roasted Snapper

Zucchini Wrapped Snapper with Tomato & Red Pepper Sauce

Grilled Halibut

with Citrus Confit & Almond Salsa

Entrees Continued

Grilled 12oz. Sirloin

with Watercress-Soy Balsamic Reduction and Red Miso Glaze

Grilled Filet Mignon

with Truffle Yukon Potato Sauce and Cabernet Demi Glaze

Sea Bass

with Miso Glaze on a Bed of Wilted Spinach

Pan Seared Veal Medallions

with Cognac Demi Glace

Rack of Lamb

with Horseradish Crust & Garlic Pinot Noir Jus Lie

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Please Select One

Farro Pilaf with Walnuts and Scallions

Pan Seared Risotto Cake with Basil and Asiago

Gruyere Potato Pancake

Roasted Garlic Mashed Potatoes with Manchego

Gratin Potatoes with Wisconsin Parmesan

Jasmine Rice Blended with Baby Chick Peas & Daikon Radish Seeds

Basmati Rice Blend with Wheat Berries and Orzo

Tri Color Potatoes with Olive Oil, Herbs and Sea Salt

Buffet Menu

Entrees (Choice of Three)

Roulade of Chicken

*Oven Roasted Roulade of Chicken in a light Curry Sauce
Moroccan Couscous Salad with Caramelized Vegetables*

Sliced Filet Mignon

*Seasoned and Roasted Filet of Beef served sliced with
Fresh Herbs, Horseradish and Chimicurri Sauces
And Assorted Breads and Rolls, accompanied
By a Platter of Seasonal Grilled Vegetables*

Whole Roasted Salmon en Croute

*Whole Salmon, Chef Garni, accompanied by Lentil
and Hot Sausage Salad and Cucumber Dill Sauce*

Penne

with Spinach, Sundried Tomatoes, Olives, Shitake Mushrooms, & Garlic Olive Oil

Zucchini Wrapped Grouper

*With Tomato and Red Pepper Sauce
And Grilled Pineapple Salsa*

Other Buffet Items Available

*Veal Francias or Scaloppini with Mushroom Sauce
Stuffed Cabbage (Sweet & Sour)
Potato Pancake or Potato & Parsnip Latkes*

***All of our buffets include a
Salad of Tossed Greens with our Balsamic Vinaigrette
and assorted Hearthstone Breads and Rolls***

Price List

Package Prices

<i>French Breast of Chicken</i>	<i>\$ 94.00 per person</i>
<i>Long Island Duck Breast</i>	<i>\$ 96.00 per person</i>
<i>Roasted Chicken Breast</i>	<i>\$ 98.00 per person</i>
<i>Prime Rib of Beef</i>	<i>\$ 99.00 per person</i>
<i>Pan Seared Filet of Salmon</i>	<i>\$104.00 per person</i>
<i>Salmon Trout en Croute</i>	<i>\$104.00 per person</i>
<i>Baked Cod</i>	<i>\$104.00 per person</i>
<i>Roasted Snapper</i>	<i>\$106.00 per person</i>
<i>Grilled Halibut</i>	<i>\$106.00 per person</i>
<i>12 oz. Grilled Sirloin</i>	<i>\$107.00 per person</i>
<i>Grilled Filet Mignon</i>	<i>\$108.00 per person</i>
<i>Pan Seared Veal Medallions</i>	<i>\$108.00 per person</i>
<i>Sea Bass</i>	<i>\$108.00 per person</i>
<i>Rack of Lamb</i>	<i>\$110.00 per person</i>
<i>Duet</i>	<i>\$108.00 per person</i>
<i>Buffet</i>	<i>\$108.00 per person</i>

Enhancements

<i>Cheese Straws & Palmiers</i>	<i>\$40.00 per basket</i>
<i>International Cheeseboard</i>	<i>\$ 6.00 per person</i>
<i>Crudités</i>	<i>\$ 3.00 per person</i>
<i>Turkey Carvery</i>	<i>\$12.00 per person</i>
<i>Roast Beef Carvery</i>	<i>\$15.00 per person</i>
<i>Classic Pastrami Carvery</i>	<i>\$12.00 per person</i>
<i>Corned Beef Carvery</i>	<i>\$12.00 per person</i>
<i>Roast Lamb Carvery</i>	<i>\$12.00 per person</i>
<i>Spiced Rubbed Lamb Carvery</i>	<i>\$12.00 per person</i>
<i>Veal Sausage en Croute</i>	<i>\$12.00 per person</i>
<i>Sliced Sesame Seared Tuna</i>	<i>\$10.00 per person</i>
<i>Spiced Rubbed Roasted Veal</i>	
<i>Sushi Station/Display</i>	<i>\$15.00 per person</i>
<i>Pasta Station</i>	<i>\$12.00 per person</i>
<i>The Inn's Bruchetta Display</i>	<i>\$ 4.00 per person</i>
<i>Hot Dog & Knish Station</i>	<i>\$10.00 per person</i>
<i>Grilled Reuben Station</i>	<i>\$ 8.00 per person</i>
<i>Mediterranean Table</i>	<i>\$ 8.00 per person</i>
<i>Trio of Hand Sliced Salmon Station</i>	<i>\$12.00 per person</i>

Pricing Subject to 20% Service Charge and 6% Connecticut State Sales Tax

Price List

Plated Served Desserts

<i>Profiteroles</i>	<i>\$ 8.00 per person</i>
<i>Chocolate Truffle Torte</i>	<i>\$ 8.00 per person</i>
<i>Fresh Berries in Sugar Syrup</i>	<i>\$ 8.00 per person</i>
<i>Fresh Strawberries</i>	<i>\$ 8.00 per person</i>
<i>Seasonal Sorbet</i>	<i>\$ 8.00 per person</i>
<i>Panna Cotta</i>	<i>\$ 8.00 per person</i>
<i>House Made Chocolate Mousse</i>	<i>\$ 8.00 per person</i>
<i>Traditional Short Cake</i>	<i>\$10.00 per person</i>
<i>Walnut Cake</i>	<i>\$ 8.00 per person</i>

Dessert Trays

<i>Mini Cupcake Platter</i>	<i>\$45.00 per tray</i>
<i>Pastry Trays</i>	<i>\$45.00 per tray</i>
<i>Chocolate Dipped Fruits</i>	<i>\$45.00 per tray</i>

Dessert Buffets

<i>Viennese Table</i>	<i>\$10.00 per person</i>
<i>Ice Cream Sundae Bar</i>	<i>\$ 8.00 per person</i>
<i>Sorbet Bar</i>	<i>\$ 8.00 per person</i>
<i>Chocolate Fountain</i>	<i>\$12.00 per person</i>
<i>Cappuccino & Espresso Station</i>	<i>\$ 5.00 per person</i>

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5 Hour Bar/Bat Mitzvah Beverage Arrangements

Preferred Liquors

<i>Vodka</i>	<i>Absolute</i>
<i>Gin</i>	<i>Tangueray</i>
<i>Scotch</i>	<i>Johnny Walker Red</i>
<i>Rum</i>	<i>Bacardi Silver</i>
<i>Tequila</i>	<i>Jose Cuervo Gold</i>
<i>Bourbon</i>	<i>Jack Daniels</i>
<i>Whiskey</i>	<i>Seagrams 7</i>

Table Service of House White and House Red Wines

Champagne Toast

Optional Upgrades

Top Shelf Liquors

<i>Vodka</i>	<i>Grey Goose</i>
<i>Gin</i>	<i>Bombay Sapphire</i>
<i>Scotch</i>	<i>Chivas Regal 12 yr</i>
<i>Rum</i>	<i>Mount Gay</i>
<i>Tequila</i>	<i>Patrón Silver</i>
<i>Bourbon</i>	<i>Maker's Mark "VIP"</i>
<i>Whiskey</i>	<i>Crown Royal</i>

~ \$6.00 per person ~

Cordials

Sambuca

Frangelico

Bailey's Irish Cream

Amaretto Disaronno

Kahlua

Grand Marnier

~ \$7.00 per person ~

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Enhancements

***Baskets of Cheese Straws and Savory Palmiers
and Bowls of Bourbon Pecans***

Our International Cheeseboard

*A Variety of Imported and Domestic Cheeses, Seasonal Fruits, Assorted Crackers,
and a Bountiful Display of Fresh Vegetables with Fresh Herb Dip*

Basket of Crudités

A Bountiful Display of Fresh Seasonal Vegetables with Yogurt Tahini Dip

Carving Stations

Attendant Fee \$75.00

Oven Roasted Breast of Turkey

Or

Roast Beef

Or

Classic Pastrami

Or

Corned Beef

Or

Roast Lamb

Or

Veal Sausage en Croute

*Appropriate Accompaniments
Assortment of Hearthstone Rolls*

Enhancements

Sliced Sesame Seared Tuna

*with Sweet Soy & Chili Pepper Sauce
served on Matchstick Cucumber Apple Scallion medley*

Spiced Rubbed Roasted Veal

with Fried Wontons, House Made Duck Sauce and Chinese Mustard

Sushi Station/Display

*\$250.00 Sushi Chef Fee
Assorted Sushi Rolls and Sashimi Tuna, Salmon and Vegetarian
Pickled Ginger, Wasabi and Soy Sauce*

Pasta Station

Attendant Fee \$75.00

*Chef's choice of Pastas, cooked to order with Choice of Three Sauces:
Pesto, Marinara, Wild Mushroom Cream Sauce, Chevre and Tomato,
Fresh Tomato Vinaigrette, Spicy Sausage and Tomato, and Alfredo Sauces,
Freshly Grated Parmesan Cheese and Garlic Bread*

The Inn's Bruchetta Medley Display

Select Three

*Tomato, White Bean & Hummus
Roasted Red Pepper with Asiago
Wild Mushroom with Mascarpone & Sherry Vinegar
Fava Bean & Basil with Shaved Pecorino
Goat Cheese & Honey Walnut Spread*

Enhancements

Hot Dog & Knish Station

*Steamed Fresh Beef Hot Dogs & Pan Grilled Knishes
With Topping of Ketchup, Whole Grain Mustard, Relish,
Sauerkraut and Onions*

Grilled Reuben Station

Mediterranean Table

*Couscous Salad with Caramelized Vegetables
Caponata
Grilled Red Peppers
Olives with Roasted Cumin and Paprika
Marinated Artichoke Hearts
Bocconcini with Red Pepper Flakes
Bulgher & Green Lentil Salad with Chickpeas
Focaccia*

Trio of Hand Sliced Salmon

~ Choose from ~

*Traditional Smoked Salmon with Traditional Accompaniments
Gravlax with Dill Mustard Sauce
Mojito Cured Salmon
Cherry Liquor Cured Salmon with Tomato, Caper & Onion Relish
Mint Cured Salmon Lemon Crème Fraiche
Selections Served with Cocktail Rye and Marble Breads*

Served Desserts

Individually Plated

Profiteroles

*Cream Puffs filled with Vanilla Ice Cream
and drizzled with Warm Chocolate Sauce*

Chocolate Truffle Torte

*A Chocolate Cake that is the marriage between
the Creamiest Truffle and the Purest Chocolate Mousse,
served with Raspberry Sauce*

Fresh Berries in Sugar Syrup

*Premium Vanilla Ice Cream topped with
Warmed Fresh Berries in a Sugar Syrup*

Fresh Strawberries

with Champagne Sabayon

Seasonal Sorbet

with Fresh Berries, Raspberry Coulis & Garnished with Mint

Panna Cotta

with Balsamic & Strawberries

Individually Plated

House Made Chocolate Mousse

with Whipped Cream and Shaved Chocolate

Traditional Shortcake

with Seasonal Fruit over House Made Shortcake Biscuit

Walnut Cake

with Burnt Cinnamon Syrup & Cinnamon Gelato

Dessert Trays

Mini Cupcake Platter

Pastry Tray

*Featuring Assorted Miniature French and Italian Pastries,
Canolis and Sugar Cookies*

Chocolate Dipped Fruits

*Dried Apricots and Pineapples, served with Fresh
Strawberries all Dipped in Semisweet Chocolate*

Or

*A combination of Fresh Strawberries
Dipped in White and Semisweet Chocolate*

Dessert Buffets

At an Additional Cost

Viennese Table

*Chocolate Truffle Torte with Raspberry Sauce
Seasonal Fruits and Berries with Creme Fraiche
Assorted Mini Pastries, Cheesecakes, Tarts and Chocolate Dipped Strawberries
Homemade Lemon Bars Banana Chocolate Fudge Squares*

Ice Cream Sundae Bar

*Mounded Bowls of Premium Ice Cream surrounded by
Chocolate and Strawberry Sauces served with M & M's, Rainbow Sprinkles,
Peanut Butter Chips, Chocolate Chips, Oreo Cookie Bits,
Crunched-up Heath Bar and Whipped Cream Baskets of Cookies and Brownies*

Sorbet Bar

*Icy Bowls of Assorted Sorbets with your Choice of Raspberry,
Strawberry and Caramel Sauces,
Fresh cut Fruits and Berries,
Chocolate Twigs, Jelly Crescents,
Flavored Jelly Beans and Gummy Candies*

Chocolate Fountain

*Belgian Chocolate Strawberries, Bananas,
Diced Pineapple, Marshmallows, Dried Apricots,
Pretzels, Pound Cake and Oreos*

Cappuccino and Espresso Station

*Our Finest Selection of Internationally Blended Regular and
Decaffeinated Espresso served with Lemon Twist,
Cappuccino served with Nutmeg or Shaved Chocolate
Assortment of Liqueurs Hazelnut, Vanilla and Irish Cream Syrups*

Service

<i>Service Fee</i>	<i>\$ 500.00</i>
<i>Lawn Chair Rental</i>	<i>\$ 34.00 per dozen</i>

Cocktail Hour on the Lawn

<i>12' x 12' Tent</i>	<i>\$ 350.00</i>
<i>Setup Fee</i>	<i>\$ 200.00</i>

Pricing Subject to 6%

