

Please Select Eight

Grilled Lemon Dijon Shrimp
Pastrami Salmon on lightly toasted Marble Baguette
Grilled Mushroom Focaccia Toast
Filet Mignon on Herbed Toast with Horseradish Cream Sauce
Garlic Croustade with Asian Eggplant
Bruschetta with Tomato, White Bean and Herbs
Thai BBQ Pork Tenderloin on Brioche Toast with Peanut Sauce
California Roll with Wasabi and Tamari
Pasta Frittata with Saffron and Mozzarella
Roasted White Corn Cake with Crème Fraiche and American Caviar
Smoked Salmon Tea Sandwich on Grain Bread with Scallions and Herbs
Sesame Seared Tuna on Rice Cracker with Scallion and Cucumber
Skewered Fresh Mozzarella with Sundried Tomato
Thai Lime Chicken Brochette
Tequila Skewered Shrimp with Garlic Parsley Mojo
Curry Cumin Chicken Sate With Mint Vinaigrette
Thai Corn Fritters with Chili Peppers and Cilantro Sauce
Spicy Dumpling with Sesame Sauce
Pigs in a Blanket
Mini Savory Cheese Tart
Beef Yakitori with Sesame Soy Dipping Sauce
Pistachio Chicken
Cheese Beignets
Prosciutto and Cheese Phyllo Roll with Sundried Tomato
Chile Lime Chicken Quesadilla
Little Neck Clams Casino
Pan Seared Crab Cakes with New Orleans Style Remoulade
Spicy Lamb Empanada
Fried Oyster with Wasabi Butter and Tobiko
Smoked Salmon Potato Pancake with Sour Cream and Chives
Shredded Veal and Mozzarella Panini with Caramelized Onion
Andouille Pizza with Onion Confit and Fontina

\$22.00 per person

Pricing Subject to 20% Service Charge and Connecticut Sales Tax

Hors d'oeuvres Enhancements

Longshore's Homemade Bourbon Pecans or Hot and Spicy Cashews
\$10.00 per bowl

Our Own Cheese Straws and Savory Palmiers with Sundried Tomato and Herbs
\$30.00 per basket

Marinated Beef Tenderloin
Herb Marinated and Roasted to perfection served sliced with Herb Garnish, Grainy Mustard, Horseradish Sauce, Roasted Shallot Cognac Mayonnaise and sliced French Bread
\$425.00

Stationary Chafer Items

Veal Meatballs in Lemon Caper Sauce
Baby Clams with Caramelized Onions and Sherry Sauce
Rosemary Lamb Chops with Mint and Parsley Sauce
\$4.00 per person

Carving Stations

Filet of Beef
Roast Turkey
Appropriate Accompaniments
Assortment of Hearthstone Rolls
\$16.00 per person

Fulton Street Raw Bar

Our Delicious and Mouthwatering Bounty of the Sea
Beautifully Displayed featuring Iced Gulf Shrimp, Little Neck Clams and Oysters
on the Half Shell served with Cocktail and Mignonette Sauces and Lemons
\$15.00 per person

Attended 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*

\$12.00 per person

International Cheeseboard and Crudites

*Imported and Domestic Cheeses, Seasonal Fruits,
Assorted Crackers, Fresh Vegetables and Dip*

\$8.00 per person

Chef's Selection of Assorted Sushi and Sushi Roll

*Including Tuna, Salmon and Vegetarian
Accompanied by Pickled Ginger, Wasabi and Japanese Soy Sauce*

\$15.00 per person

Crab Cocktail "Martini" Station

*Jumbo Lump Crab Cocktail with Chipotle Sauce
Served in Martini Glass*

\$15.00 per person

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Dinner

Appetizers

<i>Pan Seared Scallops with Lemon Butter and Spinach Atop Crispy Potato Cake</i>	\$12.50
<i>Ancho Cinnamon Grilled Pork Tenderloin with Sweet Potato Hash and Vanilla Scented Glaze</i>	\$ 9.00
<i>Gemelli with Prosciutto, Peas, Pecorino Romano and White Truffle Oil</i>	\$ 9.00
<i>Grilled Shrimp over warm Escarole, White Beans, Fennel and Drizzled with Mustard Vinaigrette</i>	\$12.50
<i>Seafood Cocktail of Crabmeat Salad with Tomato Basil Dressing, Papaya Lime and Caramelized Ginger Salsa, Iced Gulf Shrimp with Spicy Cocktail Sauce</i>	\$15.50
<i>Butternut Squash Ravioli with Sage Butter and Pecans</i>	\$10.00

Salad

<i>Arugula with Shaved Fennel, Pine Nuts, Goat Cheese and Lemon Vinaigrette</i>	\$ 8.75
<i>Caesar Salad with Spicy Croutons</i>	\$ 5.75
<i>Mixed Mesclun and Micro Green Salad with Toasted Pistachios, Cherry Tomatoes, Riesling Vinaigrette with Pepato Cheese</i>	\$ 8.75
<i>Grilled Radicchio and Goat Cheese Salad with Honey Glaze Dressing</i>	\$ 8.75
<i>Assorted Greens with House Balsamic Vinaigrette</i>	\$ 5.75
<i>Goat Cheese and Pear Salad with Belgian Endive, Baby Greens and Hazelnut Vinaigrette</i>	\$ 8.75

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Combined Salad Appetizer Course

<i>Grilled Shrimp, Avocado and Arugula with Mango Vinaigrette</i>	<i>\$14.00</i>
<i>Blue Crabmeat Cake with Yellow Corn, Tomato Chive Butter, Black Beans and Baby Spinach</i>	<i>\$16.00</i>
<i>Fennel Crusted Tuna with Orange Ginger Vinaigrette Crisp, Asian Vegetables and Sesame Seeds</i>	<i>\$16.00</i>
<i>Seared Breast of Duck and Mango Salad with Mint, Soy Honey Dressing and Papaya</i>	<i>\$13.00</i>
<i>Spicy Seared Lamb Rack Chop over Grilled Vegetable and Arugula Salad with Charred Tomato Vinaigrette</i>	<i>\$14.00</i>

Entrees

<i>French Breast of Chicken with Balsamic Pan Gravy</i>	<i>\$24.00</i>
<i>Pepper Stuffed Boneless Breast of Chicken with Garlic Lemon Butter Sauce</i>	<i>\$27.00</i>
<i>Grilled Marinated Salmon atop Baby Frisee and Orange Salad with Chile Oil and Roasted Fennel Emulsion</i>	<i>\$32.00</i>
<i>Grilled Tuna with Roasted Tomato Vinaigrette and Warm Herb Salad</i>	<i>\$36.00</i>
<i>Oven Roasted Sea Bass with Miso Glaze Sautéed Spinach with Black Sesame Dressing</i>	<i>\$38.00</i>
<i>Grilled Sirloin Steak with Maytag Blue Cheese and Rosemary Balsamic Sauce</i>	<i>\$37.00</i>
<i>Tournedo of Filet Mignon with Armagnac Roasted Shallots and Cabernet Demi Glace</i>	<i>\$42.00</i>
<i>Duet of Filet Mignon and Crabmeat Double Stuffed Shrimp</i>	<i>\$45.00</i>
<i>Herb Crusted Rack of Lamb with Horseradish Crust and Pinot Noir Jus Lie</i>	<i>\$48.00</i>

*Above served with Chef's Choice of Rice or Potato,
Seasonal Vegetable and Hearthstone Rolls*

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Buffet Menu

Entrees (Choice of Three)

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*

Grilled Swordfish

*Chili Marinated Grilled Swordfish with Tomato Vinaigrette
Black Bean Salad with Corn, Peppers and Goat Cheese*

Sliced Lemon and Rosemary Marinated Chicken

*Boneless Breast of Chicken, marinated and pan seared then
Sliced and arranged on a Platter with a Garnish of Fresh
Herbs and Lemon accompanied by a composed
Salad Nicoise featuring Chunks of Fresh Seared Tuna*

Roasted Loin of Pork

*With Pecan Stuffing and Three Mustard Sherry Wine Sauce
Accompanied by Wild Mushroom Potato Gratin*

Whole Roasted Salmon

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

Mushroom Ravioli

Mushroom Ravioli with Gorgonzola Cream Sauce and Balsamic Reduction

***All of our buffets include a Salad of Tossed Greens
with our Balsamic Vinaigrette***

\$54.00 per person

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Desserts

<i>Fresh Fruit Sorbet Garnished with Mint</i>	\$ 6.00
<i>Warm Compote of Berries and Fruit Served over Cold Vanilla Bean Ice Cream</i>	\$ 6.00
<i>Strawberries Two Ways:</i>	
<i>Grand Marnier tossed with Whipped Cream and a Chocolate Dipped Strawberry</i>	\$ 7.00
<i>Toasted Almond Tiramisu</i>	\$ 8.00
<i>Chocolate Truffle Torte with Raspberry Sauce</i>	\$ 8.00
<i>Apple Strudel with Apple Pie and Cinnamon Gelatos, Caramel and Raspberry Sauces</i>	\$ 9.00
<i>Tropical Dream of Mango Sorbet over Broiled Brown Sugar, Pineapple Slices, Caramel Ginger Sauce, Toasted Coconut and Spicy Cashews</i>	\$ 9.00

Chocolate Buffet

Chocolate Fountain/ Fondue with Strawberries, Banana, Dried Apricot, Dried Pineapple, Marshmallows, Pound Cake, Oreos, Pretzels and Bananas
Chocolate Truffle Torte with Raspberry Sauce
Chocolate Bread Pudding with Crème Anglaise
Assorted Chocolate Truffles
Chocolate Ice Box Cookies, White Chocolate Macadamia Cookies, Chocolate Crinkle Cookies
Mini Chocolate Cheese Cake
Chocolate Hazelnut Gelato
White Chocolate Dipped Strawberries
Chocolate Tartufo Bombe
Mint Hot Chocolate with Homemade Whipped Cream

\$15.00 per person

Espresso Station

Our fine Selection of Internationally Blended Regular and Decaffeinated Espresso with Lemon Twist

<i>Cappuccino served with Nutmeg or Shaved Chocolate Assortment of Liqueurs</i>	\$7.00
<i>(Without Liqueurs)</i>	\$5.00

Pricing Based Upon 3 Course Dinner and Subject to 20% Service Charge and 6% Connecticut State Sales Tax