

Winter Cocktail Reception & Stations

A gathering station filled with your favorites

Imported and Domestic Cheeses

Cranberry-Apple Fruit Chutney, Cinnamon-Pumpkin Dip

Cinnamon-Sugar Crostini, Herbed Crostade, Toasted Flatbread

Triangles, and Gourmet Crackers

Buffalo Chicken Bleu Cheese Dip and

Artichoke Asiago Cheese Dip served with fresh tortilla chips

Shrimp Cocktail Two Ways: Traditional Poached Shrimp and

Pasta Presentation Station

Chili Seared Chilled Shrimp, offered with a Spicy Cocktail Sauce

and Lemon Aioli

Pasta Mediterranean

Al dente pasta tossed with black olives, roasted garlic, extra virgin olive oil, and oven roasted tomatoes. Drizzled with a black pepper and balsamic reduction.

Cheese Tortellini ala Vodka Sauce

Stuffed cheese tortellini tossed in our signature vodka sauce and topped with fresh grated parmesan cheese.

Accompanied by:

Red pepper flakes, shaved parmesan, toasted focaccia planks, artisan rolls, and butter.



Chef-Attended Stations

Please Choose One Station Option from Below

Southwest Quesadilla Station

Your guests can build their own custom southwest quesadilla.

They choose from a variety of classic toppings, served on a mound of Spanish rice & beans

Classic Carving Station

Roasted NY Sirloin and Herb Encrusted Turkey Breast, hand-carved, and served to your guests with a choice of cranberry aioli, honey mustard, or our house-made steak sauce.

With artisan bread and brioche roll triangles

Asian Flavors Station

Your guest's choice of brown rice or jasmine rice, tossed with slivered Asian vegetables, sliced chicken, marinated shrimp, and their choice of either General Tso or Orange Ginger Sauce

Signature Sliders Station

Miniature Burgers, Pulled Pork Sandwiches, and Mini Hot Dogs, served with traditional sides and condiments, plus Caraway Coleslaw, BBQ Potato Salad, and Dijon Macaroni Salad



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Reception and Stations

\$24.95 per Person*

Add an Additional Station

\$7.50 per Person per Station*

*75 Guest Minimum

Prices above are based on a 3 hour event

Beverage Options

Beer, Wine, and Soft Drink Open Bar

\$12.00 per person for the first 3 hours \$2.00 for each additional hour

Open Full Bar

\$15.00 for the first 3 hours

\$3.00 for each additional hour

Cash Bar Available*

*\$50.00 Bartender Fee if Guest Count is below 100

All Prices are subject to a 20% administration fee
and CT State Sales Tax