



AVON OLD FARMS HOTEL

BUFFET MENU

Minimum of 25 Guests

Soups (Select One)

Minestrone, Corn Chowder New England Clam Chowder or Butternut Squash Bisque

Salads (Select One)

Garden Salad with a Selection of Dressings
Zesty Caesar Salad with Aged Parmesan Cheese
Spinach Salad with Mandarin Orange and Red Onion with a Roasted Shallot Vinaigrette

Pasta Station (Select One Pasta and One Sauce)

Choice of Following Pasta:

Penne, Tortellini, Farfalle, or Orecchiette

Choice of Following Sauces:

Lemon-basil Vodka, Pomodoro, Marinara, Puttanesca, Roasted Pepper or Herb-garlic Cream
Accompanied by Fresh Garlic Bread

Entrees: (Selection of Two)

Sauteed Breast of Chicken Infused with Rosemary and Fresh Lemon
Stuffed Breast of Chicken with Spinach, Roasted Peppers and Swiss Cheese,
Laced with a Natural Herb Chicken Sauce
Fillet of Sole with Seafood Stuffing Topped with a Lemon-dill Sauce
Oven Roasted Salmon with Grapefruit Butter
Eggplant Rollatini with Ricotta Cheese, Fresh Basil and Marinara
Sliced Oven Roasted Sirloin of Beef with Blue Cheese-Walnut Butter
Roasted Loin of Pork with Dried Cranberry Demi Glaze

Served with Warm Rolls and Butter, Medley of Seasonal Vegetables and a
Starch Option to Compliment your Selections

Coffee and Tea Service

Dessert (Select One)

Warm Apple Cobbler with Homemade Whipped Cream, Dark Chocolate Mousse with Grand
Marnier and Berry Coulis, Garnished with Biscotti Cookie, Fruit & Berry Tart, Carrot Cake,
Chocolate Mousse Torte, Amaretto Cheesecake, Key Lime Pie or Boston Cream Pie

Display of Pastries Including Mini Eclairs, Cream Puffs and Cannoli,
Linzertorte and Petit Fours - \$5.95 per person (2 pastries per person,
\$1.50 per person for each additional pastry)

\$24.95 - Lunch

\$34.95 - Dinner

Additional Entree - \$4.95

Above pricing on a per guest basis. Please add 18% Service Charge and 6.35% Connecticut Sales Tax