



AVON OLD FARMS HOTEL

DINNER CELEBRATION PACKAGE

Minimum of 30 Guests

Cocktail Hour: (Bar Set Up Fee: \$75.00)

Beverages: One Hour of Open Bar Serving Name Brand Liquors, Assorted Beers, Select House Wines, Juices and Soda

Wine Service: House Wines offered with First Course and Entrée

Harvest Display Assortment of Cheeses, Garden Vegetables, Hummus Dip, Fresh Fruits, Crackers and Pita Strips

Appetizer: Select 1

Fresh Pasta (Gnocchi, Penne Rigate, Radiatore, Cheese Mezzaluna) with Choice of Sauce:

Wild Mushroom, Lemon Basil, Bruschetta, Eggplant & Basil Pesto, Puttanesca, Carbonara, Vodka Cream, Zesty Marinara

Selection of House-Made Soups: Provencal Vegetable Bisque, N. E. Corn or Clam Chowder, Tuscan Minestrone,

Butternut Squash Bisque; **Chilled Options:** Cucumber-Mint, Gazpacho, Peach-Champagne

Wild Mushroom Strudel: Stuffed with Spinach; Tomato Chutney Garnish

Chilled Melon w/Shaved Prosciutto ~ **Fruit Medley w/Sorbet Garnish**

Salad: Select 1

Fresh Field Greens Tossed with Balsamic, Cranberry Citrus *or* Sherry Vinaigrette

Fresh Caprese Salad-Sliced Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil and Balsamic Vinegar

Spinach Salad -Sliced Mushrooms, Red Onion, Mandarin Orange & Dried Cranberries, Sesame- Ginger Vinaigrette

Green Goddess Salad-Baby Iceberg Wedge, Grape Tomatoes; Green Goddess Dressing

Paradise Salad-Field Greens, Goat *or* Blue Cheese, Diced Pear or Apple, Diced Cranberries, Candied Walnuts or Pecans, Cranberry Citrus Vinaigrette

Traditional Caesar Salad with Garlic Croutons

Watermelon-Feta Salad, Citrus Vinaigrette (seasonal)

Entrees (Select Two or Three - Must be Pre-ordered)

Roast Prime Rib of Beef au Jus	\$65.00
Stuffed Breast of Chicken Spinach, Roasted Peppers and Fontina Cheese <i>or</i> Mushroom, Spinach & Brie Cheese	\$60.00
Chicken Piccata, Mushroom Marsala, or Francaise	\$55.00
Chicken Saltimbocca with Prosciutto, Provolone Cheese, Sage.....	\$58.00
Roasted Atlantic Salmon with Citrus Champagne Sauce or Grapefruit Butter (wild King Salmon add \$5).....	\$60.00
Stuffed Fillet of Sole with Seafood Stuffing or Spinach and Mushroom Stuffing, Lemon Dill Sauce.....	\$60.00
Mahi-Mahi with Tropical Salsa of Mango & Avocado	\$68.00
Fillet of Sole Veronique , Champagne Beurre Blanc, Peeled Red Flame Grapes, Tarragon, Vermouth.....	\$60.00
Roasted Cod with Citrus Champagne Beurre Blanc.....	\$55.00
Roast Loin of Pork with Cherry-Brandy Sauce	\$55.00
Jumbo Baked Stuffed Shrimp , served with Clarified butter.....	\$68.00
Seafood Mixed Grill , Jumbo Baked Stuffed Shrimp and Broiled Scallops.....	\$70.00
Filet Mignon with Peppercorn-Cognac, Forestière Sauce or Rosemary Demi Glace	\$70.00
Sliced Tenderloin of Beef , Peppercorn-Cognac, Forestière Sauce or Rosemary Demi Glace	\$68.00
Grilled New York Sirloin Steak with Port Wine Sauce	\$65.00
Split Plate: Filet Mignon with Baked Stuffed Shrimp, served with Clarified Butter	\$75.00
Roasted Rack of Colorado Lamb , Dijon Mustard, Rosemary & Garlic, Lamb Sauce.....	\$72.00

Above Entrees Served with Chef's Choice of appropriate Starch and Vegetable, Warm Rolls and Butter

Vegetarian Napoleon - Assorted Grilled Vegetables Topped with Phyllo, with Rice and Tomato Coulis.....\$2.00

Parmesan Polenta Cake – Roasted Red Pepper Coulis, Mushroom-Thyme Ragout; Sautéed Spinach & Roasted Tuscan Vegetables...\$2.00

Dessert (Select One)

N.Y. Style Cheesecake, Marble Cheesecake, Key Lime Cheesecake, Carrot Cake with Cream Cheese Icing,

Tiramisu, Tuxedo Parfait, Seasonal Fruit Tartlet, Chocolate Blackout Cake, Chocolate Mousse Torte,

Apple Strudel w/Whipped Cream ~ Special Occasion Cake (**not a tiered wedding cake**)

Freshly Brewed Coffee and Herbal Tea Service

Above pricing is on a per guest basis. **Pricing includes Service Charge.** Please add 6% Connecticut sales tax.

Avon Old Farms Hotel ~ 279 Avon Mountain Road ~ Avon, CT 06001 ~ 860.677.1651 ~ avonoldfarmshotel.com