



AVON OLD FARMS HOTEL

Showered Elegance Package

(Minimum of 25 Guests)

Four Hours of a Private, Elegant Setting
Linen Options Available ~ Silver Tray Service

Passed on Silver Trays during Gathering Reception
Champagne or Mimosas and Non-Alcoholic Fruit Punch

Luncheon Selections

First Course - Select One

- 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
Watermelon-Feta Salad, Citrus Vinaigrette (seasonal)
Fruit Medley w/Sorbet Garnish
Penne Rigate with Choice of Sauce: Lemon Basil, Bruschetta, Zesty Marinara, Wild Mushroom,
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

Warm Rolls and Butter

Entrees - Selection of up to Three - Pre-Ordered

- Stuffed Breast of Chicken** Spinach, Roasted Peppers and Fontina Cheese *or* Mushroom, Spinach & Brie Cheese
Chicken Piccata, Mushroom Marsala, or Francaise
Roasted or Grilled Atlantic Salmon with Grapefruit Butter or Tropical Fruit Chutney
Stuffed Fillet of Sole with Seafood Stuffing or Spinach and Mushroom Stuffing, Lemon Dill Sauce
Roasted Cod with Citrus Champagne Beurre Blanc
Petite (6 Oz.) Filet Mignon with Port Wine Sauce (Additional \$5.00 per person)

Above Entrees Accompanied with Rice Pilaf and Fresh Garden Vegetables

- Grilled Vegetable Napoleon** -Assorted Grilled Vegetables and Phyllo Layered atop
A Bed of Rice and Tomato Coulis
Parmesan Polenta Cake- Roasted Red Pepper Coulis, Mushroom-Thyme Ragout; Sautéed Spinach &Roasted Tuscan Vegetables
Mediterranean Ravioli –Roasted Red Pepper, Tomato, Eggplant, Ricotta & Basil

Coffee, Tea and Iced Tea Service

Dessert - Selection of One for All Guests

- Tuxedo Parfait, Seasonal Fruit Tartlet, N.Y. or Key Lime Cheesecake, Carrot Cake, Chocolate Blackout Cake,
Tiramisu ~ **Special Occasion Cake**
\$30.00 Per Guest

All Service Charges and Gratuities are included. Please add 6.35% Connecticut Sales Tax.

House Wine Service During Lunch - \$20.00++/Bottle
Crudite of Fresh Vegetables, Hummus Dip & Pita Strips; Fresh Fruit Garnish-\$ 4.00++PP