



AVON OLD FARMS HOTEL

SPECIAL EVENTS DINNER MENU

Minimum of 40 Guests

Harvest Display Featuring an Assortment of Cheeses, Fresh Vegetables and Dip
with Crackers and Breadsticks

First Course (Choice of One)

Penne Pasta with Choice of Sauce: Lemon Basil, Marinara or Wild Mushroom Sauce
Fresh Seasonal Greens Tossed with Balsamic Vinaigrette or Raspberry Vinaigrette
Caesar Salad with Garlic Croutons
Seasonal Fresh Fruit Medley

Warm Rolls and Butter

Entrees (Choice of Two - Must be Pre-Ordered)

Stuffed Roast Loin of Pork with Apple-Scented Pork Gravy
Gourmet Meatloaf with Sautéed Mushrooms in a Hunter Sauce, Served with Mashed Potatoes
Chicken Piccata - Sautéed Chicken Breast with Capers, Lemon Juice, Garlic and White Wine Sauce
Tilapia Fillet - Herb Seasoned and Sautéed with a Lime-Dill Sauce
Oven Roasted Salmon Topped with Citrus Champagne Sauce
Sesame Beef Kabobs Marinated in Soy Ginger, Served Over Rice
Roasted Turkey over a Sausage Stuffing, Served with Pan Gravy and Cranberry Sauce

Above Entrees Served with Chef's Selection of Potatoes or Rice and Fresh Vegetable

Vegetarian Napoleon - Grilled Vegetables Topped with Phyllo, Served Over Rice and Tomato Coulis
Pasta Favorite - Broccoli, Sun-dried Tomatoes, Peppers, Artichokes and Kalamata Olives,
Tossed in a Basil-Garlic Sauce with Parmesan Cheese over Fusilli Pasta

Dessert (Choice of One)

Key Lime Pie
Chocolate Mousse Torte
Dark Chocolate Mousse with Grand Marnier and Berry Coulis, Garnished with Biscotti Cookie
Fruit Cobbler with Whipped Cream
Carrot Cake
Coffee and Tea Service

\$32.00

Addition of Second Course - \$3.95

Prime Rib Option - \$4.00

Above pricing is on a per guest basis. Above prices include service charge.

Please add 6% Connecticut sales tax.

Cash Bar Set-up Fee - \$75.00 + Tax