



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