



Wedding & Banquet Venue

**“Catering with Class
for over 30 years”**

**Classic Sit Down Menu
Skyline Ballroom**

15 Grilley Road,
Wolcott, Connecticut 06716
203-879-9363

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Classic Sit Down Menu

A 4 Hour Event

Upon Arrival

Our International Cheese & Cut Vegetable Display with Crackers, Pepperoni & Dips
(add \$6.00 per person)

Selection of Hot and Cold Hors D'Oeuvres Available

Appetizer

Choose one (1) to be served

House Salad

A selection of chopped lettuces, sliced tomato, cucumber & black olive, topped with our famous "Lakeview" Italian vinaigrette and hot garlic bread

Caesar Salad

Fresh Romaine, chopped and tossed in our own Caesar dressing, topped with hot garlic bread and grated Pecorino Romano cheese

Fresh Fruit Medley (add \$4.00 per person)

Includes strawberries, watermelon, honeydew, cantaloupe, pineapple, kiwi & assorted seasonal berries

Pasta

Our Famous Bolognese, Home made Ala Vodka or Traditional Marinara
(add \$3.00 per person)

Entrees

Choose three (3) items and one (1) vegetarian selection

Roast Prime Rib of Beef Au Jus (house specialty) -

Grilled Filet Mignon -

Chicken Marsala or Chardonnay -

Sautéed chicken breast in a light Marsala or Chardonnay wine sauce with button mushrooms

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Stuffed Chicken Breast -

Stuffed with our seasoned bread & vegetable stuffing, baked to golden brown & topped with chicken gravy

Cornish Game Hen -

Traditional bread stuffing, roasted and topped with sauce made from the pan drippings

Baked Stuffed Shrimp -

White shrimp are joined with our special sherry-herb stuffing

Grilled Salmon -

Fresh Atlantic salmon is baked and served with a Citrus Beurre Blanc

Stuffed Scrod -

Fresh, flaky baked scrod, topped with our special sherry-herb stuffing

Oriental Vegetable Stir Fry (Vegetarian) -

A melange of oriental vegetables, stir fried and served with sliced yams over rice pilaf

Eggplant Parmesan (Vegetarian) -

Battered eggplant cutlets baked in a marinara sauce, layered with mozzarella and parmesan cheese

Please Choose (1) Vegetable and (1) Starch to accompany every entree:

Vegetables:

Honey-Glazed Carrots or Green Beans Almandine

Starches:

Baked Potato or Oven-Roasted Red Bliss Potatoes

Dessert

Ice Cream Sundae

(Cake or cupcakes available from our Baker at additional cost)

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The Classic Sit Down Package also includes:

Fresh Bread & Dinner Rolls

Fresh Brewed Coffee and Tea (Station)

Color-Coordinated Linen Napkins

With advance notice our chefs will do their best to accommodate special nutritional requirements, however we cannot guarantee that we can meet all requests. Although our staff can indicate what can be eaten based on a specific allergy or intolerance, there is always the potential for cross-contact. All food is made in a kitchen with eggs, nuts, dairy, soy & wheat.

Beverage Options

Any Bar Requires \$100 per bartender

1 bartender for up to 100 guests

2 bartenders for 100-200 guests

Juice & Soda Only - \$6 per person

Wine, Beer, Soda & Juice - \$13.50 per person

Full Top-Shelf Open Bar - \$16.50 per person

Cash Bar - Bartender Fee Only, Drink Prices Available

Please add the individual meal cost, cost of your beverage package,

20% gratuity & 6.35% CT sales tax to arrive at your final price per person