



After Gathering Buffet

INCLUDES:

RBCC House Salad with Two Dressings
Classic Caesar Salad
Warm Rolls with Sweet Butter
Chef's Selection of Starch and Seasonal Vegetables

ENTREES

(Please Select Two)

Slow Roasted Salmon with Herb Olive Oil Crust
Seared Salmon with Citrus Beurre Blanc
Sesame Crusted Salmon with Ginger-Lime Soy
Baked Cod Oreganata
Sole Florentine with Lemon Butter Sauce
Chicken Marsala, Picatta or Florentine
Chicken Caprese
Roast Chicken with Sundried Tomato Pesto
Tuscan Style Roast Chicken Breast
Beef Tenderloin Tips with Mushroom Demi Glace
Penne ala Vodka, Alfredo or Marinara
Baked Ziti
Orecchiette with Sausage and Broccoli

CHEF ATTENDED CARVING STATION

(Please Select One Item)

Herb Roast Turkey Breast with House Made Gravy
Roast Top Round of Beef with Horseradish Cream
Bourbon Maple Glazed Virginia Ham

DESSERT

Plates of Assorted Petite Pastries and Dessert Bars for Each Table
Regular and Decaffeinated Coffee / Herbal Teas

\$33.00 Per Guest

Minimum Guarantee of 30 Guests



Bar & Beverage Selections

OPEN BAR PACKAGES

(Charged Based on Guarantee)

Beer & Wine* ~ \$10 .00 Per Guest First Hour (\$6.00 each additional hour)

Domestic and Imported Beer, House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks

Standard Bar* ~ \$15.00 Per Guest First Hour (\$8.00 each additional hour)

Tito's Vodka, Smirnoff Vodka, Canadian Club Whiskey, Seagram's 7 Whiskey, VO Whiskey, Beefeater Gin, Bombay Gin, Jim Beam Bourbon, Bacardi Rum, Malibu Rum, and Cuervo Tequila, Domestic and Imported Beer, Red & House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks

Deluxe Bar* ~ \$18.00 Per Guest First Hour (\$9.50 each additional hour)

Ketel One Vodka, Tito's Vodka, Smirnoff Flavored Vodkas, Dewars Scotch, Jonnie Walker Red Scotch, Canadian Club Whiskey, Seagram's 7 Whiskey, Jack Daniels Bourbon, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, and Cuervo Tequila, Domestic and Imported Beer, Red & House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks

Top Shelf Bar* ~ \$21.00 Per Guest First Hour (\$11.00 each additional hour)

Grey Goose Vodka, Tito's Vodka, Smirnoff Flavored Vodkas, Jonnie Walker Black Scotch, Dewars Scotch, Crown Royal Whiskey, Seagram's 7 Whiskey, Jack Daniels Bourbon, Maker's Mark Bourbon, Tanqueray Gin, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, and Patrone Tequila, Domestic and Imported Beer, Red & House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay and Pinot Grigio, Sparkling Water and Soft Drinks

Cordial Service One Hour* ~ \$10.00 Per Guest, per Hour

Upgrade your open bar package by adding a selection of cordials for your guests. Selections include Bailey's Irish Cream, Frangelico, Sambuca Romana, Hennessy VS, B&B, Grand Marnier, Kahlúa, Courvoisier, Chambord, Disaronno Amaretto, and Tia Maria

HOST BAR*

(Charged on a Consumption Basis Per Drink)

Standard Brand Liquors ~ \$8.00
Deluxe Brand Liquors ~ \$9.50
Top Shelf Brand Liquors ~ \$11.00
Imported Bottled Beer ~ \$4.50
Domestic Bottled Beer ~ \$4.00
House Wine by the Glass ~ \$7.00
Cordials ~ \$9.00

CASH BAR*

(PRICES INCLUDE TAX & GRATUITY)

Standard Brand Liquors ~ \$9.00
Deluxe Brand Liquors ~ \$10.00
Top Shelf Brand Liquors ~ \$11.00
Imported Bottled Beer ~ \$6.00
Domestic Bottled Beer ~ \$5.00
House Wine by the Glass ~ \$8.00
Cordials ~ \$10.00

Prices are subject to 20% Service Charge & Current Connecticut State Sales Tax