



# *After Gathering Luncheon*

## **BUFFET**

RBCC House Salad with Two Dressings

Classic Caesar Salad

Warm Rolls with Sweet Butter

## **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

Chicken Picatta

Chicken Caprese

Pecan Crusted Chicken Breast

Tuscan Style Roast Chicken Breast

Penne ala Vodka

Penne Marinara

Baked Ziti

Orecchiette with Sausage and Broccoli

Chef's Selection of Starch and Seasonal Vegetables

## **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

\$30.00 Per Guest

Minimum Guarantee of 30 Guests



# Beverage Selections

## OPEN BAR PACKAGES

(Charged Based on Guarantee)

**Beer & Wine\*** ~ \$9.00 Per Guest (\$5.00 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 1st Hour (\$8.00 each additional hour)

Absolut Vodka, Smirnoff Vodka, Cutty Sark Scotch, Canadian Club Whiskey, Seagram's 7 Whiskey, 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 1st Hour (\$9.50 each additional hour)

Ketel One Vodka, Absolut Vodka, Smirnoff Flavored Vodkas, Dewars 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 1st Hour (\$11.00 each additional hour)

Grey Goose Vodka, Absolut Vodka, Smirnoff Flavored Vodkas, JW Red 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 Cuervo Tequila, Domestic and Imported Beer, Red & House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay & 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, Grand Marnier, Kahlúa, 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 \$7.50

Cordials ~ \$9.00

### CASH BAR\* (PRICES INCLUDE TAX & GRATUITY)

(Guests Purchase Their Own Drinks)

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

\*\$50 Per Bartender Fee Applies For Every 75 Guests

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