

~ The Inn's Dinner Package ~

(Reserved for Thirty or More Adult Guests, A pre-order is Required)

~ Passed Appetizers ~

(Choice of four)

*Crisp Shrimp Dumplings with Thai Chili Sauce
Chicken Satay with Thai Peanut Sauce
Warm Artichoke & Parmesan Cheese Dip with Pita Chips
Chipotle Beef and Blue Corn Empanadas
Lump Crab Stuffed Mushrooms
Petite Crab Cakes with Chipotle Sauce
Wild Mushroom, Parmesan & Truffle Butter in Puff Pastry
Vegetable Spring Rolls with Chinese Five Spice Sauce
Sesame Chicken Tenders with Honey Dijon Mustard Sauce
Demi Tasse of Lobster Corn Chowder or Seasonal Soup
Wood Grilled Flat Breads;
House Smoked Salmon with Lemon Crème Fraiche;
Duck Confit, Carmelized Onions & Goat Cheese or
Margarita*

~ Distinct Additions ~

(Additional Four Dollars per Guest per Item)

*Yellowfin Tuna Tar-Tar with Wasabi Crème Fraiche
Sea Scallops Wrapped in Applewood Smoked Bacon
Wood Grilled Filet Mignon Skewers with Grilled Cocktail Onions
Shrimp Cocktail with West Indian Cocktail Sauce
Herb Marinated Lamb Chops with Dijon Mustard
Grilled Spicy Jumbo Shrimp*

~ First Course ~

(Choice of One)

*Mixed Field Green Salad
or
The Inn's Caesar Salad*

~ Additional Second Course ~

*Shrimp Cocktail ~Additional Six Dollars Per Person
Select Pasta with Grilled Vegetables ~Additional Three Dollars Per Person
Pasta with Sautéed Shrimp or Chicken ~Additional Four Dollars Per Person
Risotto with Wild Mushrooms, Truffle Butter & Herbs or
Smoked Tomato and Rock Shrimp ~Additional Five Dollars Per Person*

~ Main Course ~

(Choice of Three)

*Pan Seared Atlantic Salmon with Creamy Mashed Potatoes
Seasonal Vegetable & Beurre Blanc
Wild Mushroom Risotto with Parmesan Cheese & Truffle Butter
Penne Pasta with Grilled Vegetables & Fresh Basil with a Tomato Cream Sauce
Braised Lamb Shank with Seasonal Side, Creamy Mashed Potatoes & Rosemary Jus
Grilled New York Strip Steak with Creamy Mashed Potatoes,
Seasonal Vegetable & Gorgonzola Cream
Herb Roasted Organic Chicken with Creamy Mashed Potatoes,
Seasonal Vegetable & Chicken Jus
Filet Mignon with Creamy Mashed Potatoes, Seasonal Vegetable
& Red Wine Reduction Sauce
Pan Roasted Seasonal Fish with Mushrooms and Scallions in a Coconut Lemongrass Broth
Sautéed Chicken Breast with Lemon, Capers, Tomatoes, Black Olives
Mashed Potatoes & Seasonal Vegetable*

Dessert

(Choice of Two)

*Rich Double Layer Chocolate Cake
Warm Apple Crisp with Vanilla Ice Cream
Seasonal Berries with Whipped Cream
Vanilla Bean Crème Brûlée
Seasonal Sorbet or Ice Cream with Berries
Cheese Cake with Raspberry Coulis*

***Fifty-Five Dollars Per Guest
Plus Six Percent CT Sales Tax & Twenty Percent Gratuity***

*As with all our menu's, if you would like to have something
that is not featured our chef & staff will work with you to make sure your
party is beyond your expectations.*