



HORS D'OEUVRE SELECTIONS

Can be passed or stationary

HOT APPETIZERS

- **SHRIMP SCAMPI** *garlic, lemon, white wine*
- **CLAMS CASINO**
- **FRIED CALAMARI** *marinara*
- **FILET MIGNON & TOAST** *crostini, horseradish sauce*
- **STUFFED MUSHROOMS (V)** *stuffed with breadcrumbs and vegetables*
- **MINI CRAB CAKES** *lemon aioli*
- **FRIED ARTICHOKE (V)** *Fra Diablo sauce*
- **PIGS IN A BLANKET** *spicy mustard*
- **FRIED ZUCCHINI (V)** *marinara*
- **CHICKEN TENDERS** *buffalo style, blue cheese*

COLD APPETIZERS

- **SHRIMP COCKTAIL** *classic cocktail sauce*
- **CHEESE PLATTER** *assorted crackers*
- **CRUDITE PLATER** *assorted seasonal vegetables, chefs' selection of dips*
- **SMOKED SALMON ON TOAST** *capers, red onion*
- **BRUSCHETA** *tomatoes, shallots, fresh herbs*
- **TOMATO, FRESH MOZARELLA & ROASTED PEPPERS**

PRICING

- **\$40 per person/per hour with 6 choices non seafood apps**
\$25 per person/per hour each additional hour
- **\$50 per person/per hour with 6 choices all seafood or mixed**
\$35 per person/per hour each additional hour

101 Broad Street
Stamford, CT 06901
203-595-5415



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Menu (Staff-Service Buffet)
\$100 per person

Salad

Choose 1

CAESAR SALAD

romaine, shaved romano, garlic croutons

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

Entrées

Choose 3

N. Y. STRIP STEAK

RIGATONI BOLOGNESE

beef, herbed ricotta, topped with basil

PAN SEARED SALMON

whole grain & Dijon encrusted

CHICKEN MARTINI

parmesan breaded, lemon beurre blanc sauce, green beans, carrots

PASTA PRIMAVERA

garden vegetables, oliveoil, parmesan

Sides

SEASONAL VEGETABLES

MASHED POTATOES

Dessert

ASSORTED CAKES FOR THE TABLE



Menu 1

\$85 per person (Serves Course)

\$115 per person (Buffet Style)

Salad

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

Entrée

(Choose 1)

N. Y. STRIP STEAK

PASTA PRIMAVERA

garden vegetables, oliveoil, parmesan

PAN SEARED SALMON

whole grain & Dijon encrusted

CHICKEN MARTINI

parmesan breaded, lemon beurre blanc sauce, green beans, carrots

seasonal vegetables & potatoes with each entrée

Dessert

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

**101 Broad Street
Stamford, CT 06901
203-595-5415**



Menu 2
\$95 per person

Salads

(Choose 1)

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

CAESAR SALAD

romaine, shaved romano, garlic croutons

Entrées

N.Y. STRIP STEAK

MAINE LOBSTER

steamed or broiled, drawn butter

PAN SEARED SALMON

whole grain & Dijon encrusted

CHICKEN PARMESAN

mozzarella, pecorino, Blackstones marinara sauce

seasonal vegetables & potatoes with each entrée

Dessert

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

**101 Broad Street
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Menu 2
\$95 per person

Salads

(Choose 1)

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

CAESAR SALAD

romaine, shaved romano, garlic croutons

Entrées

(Choose 1)

N.Y. STRIP STEAK

MAINE LOBSTER

steamed or broiled, drawn butter

PAN SEARED SALMON

whole grain & Dijon encrusted

CHICKEN PARMESAN

mozzarella, pecorino, Blackstones marinara sauce

seasonal vegetables & potatoes with each entrée

Dessert

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

**101 Broad Street
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Menu 3
\$105 per person

Appetizer

PENNE A LA VODKA
tomato, cream, parmesan

Salad

HERITAGE GREEN SALAD
cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

Entrées

(Choose 1)

N.Y. STRIP STEAK

VEAL CHOP

MAINE LOBSTER
steamed or broiled, drawn butter

PAN SEARED SALMON
whole grain & Dijon encrusted

BLACKSTONES CHICKEN
marsala brown sauce

seasonal vegetables & potatoes with each entrée

Dessert

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

**101 Broad Street
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Menu 4
\$115 per person

Appetizers

(Choose 1)

LOBSTER BISQUE

SHRIMP COCKTAIL

classic cocktail sauce

Salads

(Choose 1)

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

CAESARSALAD

romaine, shaved romano, garlic croutons

Entrées

(Choose 1)

N.Y. STRIP STEAK

LAMB CHOP

PASTA PRIMAVERA

garden vegetables, parmesan

PAN-ROASTED BRANZINO

lemon beurre blanc sauce with grilles asparagus

CHICKEN MARTINI

parmesan breaded, lemon beurre blanc sauce, green beans, carrots

seasonal vegetables & potatoes with each entrée

Desserts

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

101 Broad Street
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Menu 5
\$125 per person

Appetizer

(Choose 1)

SHRIMP COCKTAIL

classic cocktail sauce

CLAMS CASINO

herbed bread crumb, meyer lemon beurre blanc sauce

Salad

TOMATO & MOZZARELLA

balsamic glaze, basil-pesto drizzle

Entrées

(Choose 1)

RIB EYE

FILET MIGNON

SHRIMP SCAMPI

colossal shrimp, pasta

PAN-ROASTED BRANZINO

capers, lemon beurre blanc sauce with grilled asparagus

MAINE LOBSTER

steamed or broiled, drawn butter

seasonal vegetables & potatoes with each entrée

Desserts

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

101 Broad Street
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Menu 6

\$135 per person

Appetizer

HOT & COLD ANTIPASTO

*swiss, cheddar, parmesan & mozzarella cheeses prosciutto, asparagus, assorted olives
steamed clams, shrimp scampi, crab cakes, calamari*

Salads

(Choose 1)

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

CAESAR SALAD

romaine, shaved romano, garlic croutons

Entrées

(Choose 1)

PAN SEARED SALMON

whole grain & Dijon encrusted

VEAL CHOP

NY STRIP STEAK

LOBSTER TAILS

broiled with garlic, lemon, white wine sauce

BLACKSTONES CHICKEN

marsala brown sauce

seasonal vegetables & potatoes with each entrée

Dessert

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

101 Broad Street
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Menu 7
\$150 per person

Appetizer

SEAFOOD TOWER

colossal shrimp, Maryland crabmeat, littleneck clams, Bluepoint oyster

Salads

(Choose 1)

HERITAGE GREEN SALAD

cucumber, grape tomatoes, carrots, gorgonzola, strawberry vinaigrette

CAESAR SALAD

romaine, shaved romano, garlic croutons

Entrées

(Choose 1)

PORTERHOUSE STEAK for 2

VEAL CHOP

LAMB CHOP

MAINE LOBSTER

steamed or broiled, drawn butter

PAN-ROASTED BRANZINO

lemon beurre blanc sauce with grilled asparagus

CHICKEN MARTINI

parmesan breaded, lemon beurre blanc sauce, green beans, carrots

seasonal vegetables & potatoes with each entrée

Dessert

ASSORTED CAKES FOR THE TABLE

COFFEE & TEA

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