



AVON OLD FARMS HOTEL

Showered Elegance Package

(Minimum of 25 Guests)

Four Hours of a Private, Elegant Setting
Linen Options Available ~ Silver Tray Service

Passed on Silver Trays during Gathering Reception
Champagne or Mimosas and Non-Alcoholic Fruit Punch

Luncheon Selections

First Course - Select One

- Fresh Field Greens** Tossed with Balsamic, Cranberry Citrus *or* Sherry Vinaigrette
- Fresh Caprese Salad**-Sliced Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil and Balsamic Vinegar
- Spinach Salad** –Sliced Mushrooms, Red Onion, Mandarin Orange & Dried Cranberries, Sesame- Ginger Vinaigrette
- Green Goddess Salad**-Baby Iceberg Wedge, Grape Tomatoes; Green Goddess Dressing
- Paradise Salad**-Field Greens, Goat *or* Blue Cheese, Diced Pear or Apple, Diced Cranberries, Candied Walnuts or Pecans, Cranberry Citrus Vinaigrette
- Watermelon-Feta Salad**, Citrus Vinaigrette (seasonal)
- Fruit Medley** w/Sorbet Garnish
- Penne Rigate** with Choice of Sauce: Lemon Basil, Bruschetta, Zesty Marinara, Wild Mushroom,
- Selection of House-Made Soups:** Provencal Vegetable Bisque, N. E. Corn or Clam Chowder, Tuscan Minestrone, Butternut Squash Bisque; **Chilled Options:** Cucumber-Mint, Gazpacho, Peach-Champagne

Warm Rolls and Butter

Entrees - Selection of up to Three - Pre-Ordered

- Stuffed Breast of Chicken** Spinach, Roasted Peppers and Fontina Cheese *or* Mushroom, Spinach & Brie Cheese
- Chicken Piccata, Mushroom Marsala, or Francaise**
- Roasted or Grilled Atlantic Salmon** with Grapefruit Butter or Tropical Fruit Chutney
- Stuffed Fillet of Sole** with Seafood Stuffing or Spinach and Mushroom Stuffing, Lemon Dill Sauce
- Roasted Cod** with Citrus Champagne Beurre Blanc
- Petite (6 Oz.) Filet Mignon** with Port Wine Sauce (Additional \$5.00 per person)

Above Entrees Accompanied with Rice Pilaf and Fresh Garden Vegetables

- Grilled Vegetable Napoleon** -Assorted Grilled Vegetables and Phyllo Layered atop
A Bed of Rice and Tomato Coulis
- Parmesan Polenta Cake**- Roasted Red Pepper Coulis, Mushroom-Thyme Ragout; Sautéed Spinach &Roasted Tuscan Vegetables
- Mediterranean Ravioli** –Roasted Red Pepper, Tomato, Eggplant, Ricotta & Basil

Coffee, Tea and Iced Tea Service

Dessert - Selection of One for All Guests

- Tuxedo Parfait, Seasonal Fruit Tartlet, N.Y. or Key Lime Cheesecake, Carrot Cake, Chocolate Blackout Cake, Tiramisu ~ **Special Occasion Cake**
\$30.00 Per Guest

All Service Charges and Gratuities are included. Please add 6% Connecticut Sales Tax.

House Wine Service During Lunch - \$20.00++/Bottle
Crudite of Fresh Vegetables, Hummus Dip & Pita Strips; Fresh Fruit Garnish-\$ 4.00++PP