



AVON OLD FARMS HOTEL

## DINNER CELEBRATION PACKAGE

Minimum of 25 Guests

### One Hour Cocktail Reception

One Hour of Open Bar Serving Name Brand Liquors, Assorted Beers, Select Wines, Juices and Soda  
Harvest Display Featuring an Assortment of Cheeses, Garden Vegetables  
Fresh Fruits and Dip with Crackers and Breadsticks

### Appetizer (Select One)

**Penne Pasta** with Choice of Sauce: Wild Mushroom, Lemon Basil or Marinara  
**Selection of House-Made Soup** - Choose from: New England Corn or Clam Chowder,  
Minestrone, Butternut Squash Bisque, Chilled Strawberry or Peach  
**Chilled Fresh Fruit Medley** with Minted Berry  
**Chilled Shrimp Cocktail** - \$6.00 per person

### Salad (Select One)

**Fresh Seasonal Greens** Tossed with Raspberry Vinaigrette or Balsamic Vinaigrette  
**Fresh Tomato and Mozzarella Salad** with Field Green Garnish  
**Spinach Salad** with Warm Bacon or Honey Citrus Dressing  
**Caesar Salad** with Garlic Croutons

### Entrees (Select Two - Must be Pre-ordered)

Roast Prime Rib of Beef au Jus .....	\$62.00
Stuffed Breast of Chicken with Spinach, Roasted Peppers and Swiss Cheese .....	\$55.00
Chicken Piccata - Sautéed Chicken Breast with Capers, Lemon Juice, and White Wine Sauce .....	\$52.00
Chicken Oscar with Lump Crabmeat, Asparagus Spears and Béarnaise Sauce .....	\$58.00
Roasted Atlantic Salmon with Citrus Champagne Sauce .....	\$60.00
Fillet of Sole with Seafood Stuffing or Spinach and Mushroom Stuffing, with Lemon Dill Sauce .....	\$55.00
Stuffed Roast Loin of Pork with Apple-scented Gravy .....	\$55.00
Jumbo Baked Stuffed Shrimp .....	\$62.00
Filet Mignon with Peppercorn Cognac Sauce, Forestiere Sauce or Rosemary Demi Glaze .....	\$68.00
Grilled New York Sirloin Steak with Port Wine Sauce.....	\$62.00
Split Plate: Filet Mignon with Baked Stuffed Shrimp.....	\$75.00

Above Entrees Served with Chef's Choice of Accompaniments

**Vegetarian Napoleon** - Assorted Grilled Vegetables Topped with Phyllo, with Rice and Tomato Coulis ..... \$50.00

### Select House Wines Served Throughout Dinner

### Dessert (Select One)

Key Lime Pie, Dark Chocolate Mousse with Grand Marnier and Berry Coulis, Garnished with  
Biscotti Cookie, Seasonal Fruit & Berry Tart, Amaretto Cheesecake, Carrot Cake, or Chocolate Mousse Torte

Display of Mini Pastries Including Eclairs, Cream Puffs and Cannoli, Linzertortes and  
Fruit Tarts - \$5.95+Tax per person (2 pastries per person, \$1.50 per person for each additional pastry)

Special Occasion Cake (non-tiered cake) - \$5.95+Tax per person

Your Selection of Coffee and Herbal Teas

Above pricing is on a per guest basis. Above prices include service charge. Please add 6% Connecticut sales tax.

Additional Bar Options: \$5.00 + tax and service charge per person each additional hour.