A Q U A T U R F Club

Stations Reception

Stations are open upon arrival for two hours.

Hot Hors D'oeuvre

Includes a selection of imported and domestic cheeses, crackers & pepperoni plus ten hot items (chefs selection) served from copper dome chafing dishes

Pasta Station
(Choice of two)
Penne ala Vodka
Tortellini Alfredo
Penne al Pesto
Penne with eggplant, sausage,
spinach & roasted tomato

Carving Station
(Choice of two)
Roasted New York Strip
Fresh Roasted Turkey
Roasted Pork Loin
Corned Beef
Tenderloin of Beef (additional \$MP)

Salad Station
(Choice of one)
Fresh Field Greens
diced tomato, fresh mozzarella and raspberry vinaigrette
Garden Salad

pepperoncini peppers, cucumbers, grape tomatoes, croutons, assorted dressings Cobb Salad (additional \$4.00)

Mesquite grilled chicken, tomatoes, bacon, hard boiled eggs, black olives and house made dressing

Dessert Station
Coffee Table includes regular, decaf & tea
(Choice of one)
Ice Cream Sundae Bar

chocolate & vanilla ice cream, hot fudge, caramel, nuts, cherries, shots, chocolate chips & whipped cream
Assorted Cookies & Brownies Table
Assorted Italian Pastry Table \$5.00 per person

Pricing

Weekday Pricing (Monday—Thursday Only)
4 hour room rental (minimum of 100 guests)
\$56.00 per person with a cash bar
\$65.00 per person with 4 hours of top shelf open bar

Weekend Pricing (Fridays, Saturdays and Sundays)
5 hour room rental (minimum of 100 guests)
\$68.00 per person with a cash bar
\$77.00 per person with 5 hours of top shelf open bar
All prices are subject to 20% service charge and CT Sales Tax