

A Q U A T U R F

Club

Plated Prom Package

Individually Plated Dinner

First Course

House Garden Salad with a creamy house made dressing

Second Course

(choice of one)

Penne Vodka or Penne Bolognese

Entrée Choices

(choice of three plus a vegetarian option)

New York Strip Sirloin *slow roasted & hand sliced served with a red wine demiglace*

Baked Stuffed Jumbo Shrimp

Pan Seared Salmon *seared with a whole grain mustard, honey ginger glaze*

Baked Cod *topped with cracker crumbs, finished with white wine, lemon and butter*

Chicken ala Kathryn *baked chicken breast with wine sauce*

Chicken Parmigiana *lightly breaded; topped with mozzarella cheese & marinara sauce*

Chicken Francaise *sautéed chicken breast with a lemon cream sauce*

Vegetarian Lasagna

Vegetarian Eggplant Parmigiana

Vegan Chickpea Coconut Curry

Prime Rib *club cut, slow roasted (additional \$MP)*

All entrees are served with fresh baked house rolls and butter, chef's choice vegetable and potato.

Dessert

Ice Cream Station

French Vanilla Ice Cream with Hot Fudge

Coffee Service

Price includes:

5 hour facility rental (set times on Saturday 6:30-11:30 pm)

Lantern centerpieces & Linens for guest tables

Carafes of soda on tables during dinner & a soda station

\$70.00 per person

All prices are subject to 20% service charge and CT state sales tax.

Smoothie Station (closes after dinner) *strawberry, mocha & tropical smoothies* \$3.00 per person

Enhance your prom with our Ice Cream Sundae Bar \$5.00 per person

Build your own sundae! Includes chocolate & vanilla ice cream, hot fudge, caramel, whipped cream, colored sprinkles, chocolate chips, crushed Oreos & cherries