



275 Research Parkway Meriden CT 06401
TEL: 203.238.2380 FAX: 203.238.2380

Prices per person unless otherwise noted
Add 20% Service Charge & 6.35% CT Sales Tax

Breakfast

FOUR POINTS CONTINENTAL

Assorted Fruit Juices including: Fresh
Orange Juice,
Muffins, Danish and Croissants with Butter
& Preserves
Regular and Decaffeinated Coffee with
Herbal Tea Assortment

\$8.95

TRADITIONAL ALL AMERICAN BUFFET

(15 Guest Minimum)

Assorted Fruit Juices including: Fresh
Orange Juice
Sliced Breads with Butter & Preserves
Sliced Seasonal Fruit
Classic Scrambled Eggs
Applewood Smoked Bacon or Sausage
Links,
Home Fried Potatoes with Onions
Regular and Decaffeinated Coffee with
Herbal Tea Assortment

\$13.95

HEALTHY ALTERNATIVE

Assorted Fruit Juices
Selection of Fruit Yogurts
Granola Bars
Regular and Decaffeinated Coffee with
Herbal Tea Assortment

\$9.95

CROWD PLEASING BREAKFAST BUFFET

Assorted Fruit Juices including: Fresh
Orange Juice
Muffins, Danish and Croissants with Butter
& Preserves
Sliced Seasonal Fruit
Warm Oatmeal w. Brown Sugar &
Cinnamon
Scrambled Eggs & Bacon
Sausage Links & Home Fried Potatoes
French Toast with Maple Syrup
Regular and Decaffeinated Coffee with
Herbal Tea Assortment

\$16.95

Brunch

A CROWD PLEASING BREAKFAST

BRUNCH

(20 Guest Minimum)

Assorted Fruit Juices including Chilled Fresh
Orange Juice

Muffins, Croissants, Danish and Sliced
Breads with Butter and Preserves

Sliced Seasonal Fruit

Warm Oatmeal with Brown Sugar and
Cinnamon

Scrambled Eggs with Roasted Sweet Peppers
and Mushrooms

Applewood Smoked Bacon and Sausage
Links

Home Fried Potatoes

Cinnamon French Toast

Chicken Marsala

Crisp Garden Salad

Penne with Marinara Sauce

Regular and Decaffeinated Coffee with
Herbal Tea Assortment

\$21.95

OMELETTE STATION

Made to order Omelettes: Choice of
Tomatoes, Mushrooms, Onions, Olives,
Ham, Bacon, Peppers, Cheddar and Swiss
Cheeses

\$6.00

Culinary Professional required
(\$75 Fee - 2 Hour Maximum)

BELGIAN WAFFLE STATION

Chef prepared Belgian Waffles with
Toppings Including: Maple Syrup, Whipped
Cream, Berries, Powdered Sugar, Nuts, and
Chocolate Chips

\$6.00

Culinary Professional Required
(\$75 Fee - 2 Hour Maximum)

Enhancements To Your Event

(All Enhancements are per person unless
otherwise noted)

Whole Seasonal Fruit	\$1.95
Sliced Seasonal Fruit	\$2.95
Cold Cereals with Milk	\$1.75
Bagels with Cream Cheese	\$2.50
Bagels, Lox, & Cream Cheese	\$8.95
Bacon or Sausage	\$2.50
Canadian Bacon	\$3.25
Assorted Danish	\$20.00/dz
Buttermilk Pancakes	\$2.95
Cinnamon French Toast	\$3.25
Scrambled Eggs w. Fresh Herbs	\$2.75
Scrambled Eggs w. Onions, Peppers, Mushrooms and Tomatoes	\$3.25
Warm Oatmeal w. Cinnamon & Brown Sugar	\$2.25
Assorted Non-Fat Yogurt	\$2.00
Granola Bars/Breakfast Bars	\$2.00

Take Five

COFFEE BREAK

Regular and Decaffeinated Coffee and
Herbal Tea Assortment
\$3.95

CINEMA BREAK

Pretzels, Warm Popcorn, Assortment of
Candy and Sweet Treats, Regular and
Decaffeinated Coffee and Herbal Tea
Assortment
\$8.50

THE BALL GAME

Warm Jumbo Pretzels with Mustard,
Peanuts and Popcorn,
Freshly Brewed Regular and Decaffeinated
Coffee and Herbal Tea Assortment and
Assorted Sodas
\$8.50

EUROPEAN COFFEE BREAK

Assortment of Flavored Regular Coffees,
including French Vanilla, Hazelnut and
Mocha and Biscotti
\$5.95

GRANDMA'S COOKIE JAR

Display of Oven Fresh Baked Cookies,
Regular and Decaffeinated Coffee and
Herbal Tea Assortment and Assorted Sodas
\$8.50

TRIPLE PLAY

Continental Breakfast, Mid-Morning
Refresh, Afternoon Cookies and Assorted
Sodas \$17.00

ENHANCEMENTS TO YOUR EVENT

(All enhancements are priced per person
unless otherwise note)

Pretzels	\$1.50	Freshly Baked Cookies	\$20.00/dz
Snack Mix (Chili Lime, Creole or American Blend)	\$1.95	Brownies	\$20.00/dz
Freshly Popped Popcorn	\$2.00	Chocolate Dipped Strawberries	\$2.25/each
Warm Pretzels w. Mustard	\$3.00	Assorted Sodas	\$2.25/each
		Bottled and Sparkling Water	\$2.25/each

Plated Luncheons

FIRST COURSE

(Please Select One)

New England Clam Chowder
Soup of the Day
Crisp Garden Salad
Caesar Salad with Garlic Croutons

ENTRÉE COURSE

(Please Select One or Two-Advance Count Required)

Grilled Salmon with Citrus Salsa
\$19.95
Vegetarian Lasagna
\$17.95
Broiled Sole With Warm Tomato Vinaigrette
\$18.95
Carne Asada Steak with Chipotle Salsa
\$21.95
Grilled Chicken Caesar Salad
\$16.95
Chicken Picatta
\$17.95

CHEF'S CHOICE OF DESSERT

Freshly Brewed Regular and Decaffeinated Coffee
and Herbal Tea Assortment

Lunch Buffets

SOUP AND SALAD BUFFET

(Minimum of 10 guests)

Soup with Caesar Salad and Garden Salad with Toppings to include: Tomatoes, Cucumbers, Black Olives, Cheese, Peppers, Bacon Bits, and Croutons, Warm Rolls and Butter, Brownies and Assorted Freshly Baked Cookies, Regular and Decaffeinated Coffee and Herbal Tea Assortment \$16.50

TUSCAN FIELDS LUNCH BUFFET

(Minimum of 30 guests)

Field Greens with Roasted Peppers and Pepperoncini
Sliced Native Tomatoes and Fresh Mozzarella
Baked Penne with Marinara Sauce
Grilled Chicken with Sun Dried Tomato and Artichoke Sauce OR Lemon Chive Chicken
Chef's Choice of Vegetable
Garlic Bread
Tiramisu
Regular and Decaffeinated Coffee and Herbal Tea Assortment
\$19.25

MIXED GRILL BUFFET

(Minimum of 30 guests)

Caesar Salad, Field Greens Salad, Red Skin Potato Salad, Platter of Grilled Chicken, Grilled Vegetables and Grilled London Broil (served room temperature) A Selection of Wraps, Fresh Garden Accompaniments Chef's Selection of Dessert
Regular and Decaffeinated Coffee and Herbal Tea Assortment
\$18.95

LUNCH ON THE GO

Wrapped Deli Sandwiches, Bag of Chips, Whole Fruit, Cookie and Soda
\$15.95

EXPRESS HOT BUFFET

(Minimum of 10 guests)

Crisp Garden Salad
Tortellini Alfredo
Chicken Marsala or Lemon Chive Chicken
Presented with Chef's Selection of Fresh Vegetables and Potato or Rice
Warm Rolls and Butter
Chef's Selection of Dessert
Regular and Decaffeinated Coffee and Herbal Tea Assortment
\$17.95

EXECUTIVE EXPRESS

(Minimum of 10 guests)

Crisp Garden Salad, Red Skin Potato Salad, Pasta Salad,
Deli Includes: Sliced Turkey Breast, Rare Roast Beef, Virginia Ham and Tuna Salad
A Platter of Imported and Domestic Cheeses
Assorted Condiments
Chef's Selection of Desserts
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Assortment
\$18.95

Plated Dinners

APPETIZER

(Please Select One)

Sliced Tomatoes and Fresh Mozzarella
New England Clam Chowder
Soup of the Day
Crab Cake with Roasted Pepper Sauce
Mozzarella Encarozza
Penne with Roasted Tomato Sauce
Tortellini Alfredo

SALAD COURSE

(Please Select One)

Crisp Garden Salad with Grape Tomatoes,
Cucumbers and Black Olives Caesar Salad with
Garlic Crostini Baby Field Greens with Zinfandel
Vinaigrette and Crumbled Gorgonzola Cheese

YOUR CHOICE OF DESSERT

(Please Select One)

Double Chocolate Cake, German Chocolate Cake,
Carrot Cake, Coconut Cake or Tiramisu
Regular and Decaffeinated Coffee and Herbal Tea
Assortment

ENTRÉE COURSE

(Please select One or Two)

Advance Count Required

Grilled Fresh North Atlantic Salmon with Citrus
Beurre Blanc
\$26.95
Herb Crusted Pollack with White Wine Sauce
\$24.95
Turbans of Sole with Seafood Stuffing and Lemon
Beurre Blanc
\$26.95
Sautéed Chicken Breast with Marsala Wine Demi
Glace
\$24.95
Flat Iron Steak with Caramelized Onions and
Sautéed Mushrooms
\$31.95
Pecan Crusted Pork Tenderloin with a Sage Cream
Sauce
\$28.95
Sliced Tenderloin of Beef Au Poivre
\$36.95
Prime Rib of Beef
\$33.95
Roulade of Chicken with Spinach and Cheese
\$25.95
Penne Pasta with Sundried Tomatoes and Wild
Mushrooms
\$23.95
Roulade of Chicken with Cranberries & Sage
\$25.95

A Minimum of 15 orders are required for Prime Rib Dinners. All Entrees served with Chef's Selection of Fresh Vegetables, Roasted Red Bliss Potatoes or Rice Pilaf, Warm Rolls & Butter.

Dinner Buffets

MEDITERRANEAN DINNER BUFFET

(Minimum of 30 guests)

Romaine, Arugula and Radicchio Salad
with Olives, Roasted Red Peppers
and Creamy Garlic Dressing
Lemon Chive Chicken or Tomato &
Artichoke Chicken
Cod Puttanesca
Baked Penne with Marinara Sauce
Garlic Bread
Chef's Selection of Dessert
Regular and Decaffeinated Coffee and
Herbal Tea Assortment
\$29.95

SAVANNAH BELLE BUFFET

(Minimum of 20 guests)

Crisp Garden Salad
Crispy Southern Fried Chicken
Sautéed Green Beans with Smoked Bacon
Cajun Honey Glazed Sweet Potatoes
Corn Bread and Sweet Butter
Warm Apple Cinnamon Crisp
Regular and Decaffeinated Coffee and
Herbal Tea Assortment
\$19.95

FOUR POINTS DINNER BUFFET

(Minimum of 20 guests)

Soup of the Day
Crisp Garden Salad
Chicken Marsala, Picatta or Blackened with a
Cajun Cream Sauce
Grilled London Broil with Wild Mushroom
Demi Glace
Baked Penne with Marinara Sauce
Chef's Choice of Vegetable
Dinner Rolls and Butter
Chef's Choice of Dessert
Regular and Decaffeinated Coffee and
Herbal Tea Assortment
\$26.95

FOUR POINTS SIGNATURE BUFFET

(Minimum of 20 guests)

Soup of the Day
Crisp Garden Salad
Pan Seared Salmon with Leeks, Fennel and
Carrots
Chicken Marsala, Picatta or Blackened with
Cajun Cream Sauce
Grilled London Broil with Wild Mushroom
Demi Glace
Baked Penne with Marinara Sauce
Chef's Choice of Starch and Vegetable
Dinner Rolls and Butter
Chef's Choice of Dessert
Regular and Decaffeinated Coffee and
Herbal Tea Assortment
\$29.95

Hors d'oeuvres

PRICES BASED PER 50 PIECES

BUTLER PASSED HORS D'OEUVRES

(White Glove Service)

HOT HORS D'OEUVRES

Assorted Mini Quiche \$90.00

Pizza Bites \$90.00

Beef and Boursin Cheese Crustini \$120.00

Wings (BBQ, Buffalo, Asian or Spicy Peanut)
\$65.00

Prosciutto Wrapped Shrimp \$110.00

Mushroom Duxelle with Goat Cheese Wrapped
in Puff Pastry \$85.00

Asian Pork Dumplings \$75.00

Stuffed Mushroom Caps with Italian Sausage
\$85.00

Skewered Chicken Satay \$120.00

Mini Crab Cakes with Remoulade Sauce
\$150.00

Corn Fritters with Roasted Pepper Aioli \$60.00

Clams Casino \$150.00

Sun-Dried Tomato and Artichoke Hearts in a
Phyllo Cup \$150.00

Vegetable Quesadillas \$100.00

Spanakopitas \$85.00

Cocktail Franks in Puff Pastry \$70.00

Scallops Wrapped in Bacon \$150.00

Coconut Battered Shrimp \$150.00

Spicy Shrimp en Brochette \$150.00

Baby Lamb Chops with Apple Chutney \$220.00

Shrimp Wontons w. Ginger Soy Glaze \$125.00

Fried Mozzarella or Pepper Jack with Marinara
Sauce \$85.00

STATIONARY HORS D'OEUVRES AND DISPLAYS

Fruit Blossom \$6.95/person

Crab and Shrimp Dip with Toasted Pita Chips
\$6.95/person

Hummus and Tabouli with Toasted Pita Chips
\$6.95/person

Chips & Salsa \$3.95/person

Seasonal Fresh Fruit Display \$4.95/person

Imported and Domestic Cheese Display
\$5.25/person

Vegetable Crudités Presentation with Dip
\$4.25/person

COLD HORS D'OEUVRES

Herb Marinated Mozzarella, Prosciutto and
Asparagus on Crustini \$125.00

Ham, Goat Cheese and Pear Crustini \$125.00

Bruschetta with Tomatoes, Fresh Mozzarella,
and Basil Oil \$85.00

Prosciutto Wrapped Asparagus with Balsamic
Glaze \$100.00

Shrimp Cocktail \$110.00

Displays

ATTENDED PASTA STATION

(minimum of 20 guests)

Selection of Two Pastas (Cheese Tortellini, Penne, Ziti, Bowtie) and Two Sauces (Alfredo, Marinara, Pesto, a la Vodka) with Parmesan Cheese, Crushed Red Pepper and Garlic Bread \$7.95/person

ATTENDED ASIAN STATION

(minimum of 20 guests)

Stir-fried Sesame Chicken, Steamed Rice, Egg Drop Soup, Chow Mein Noodles, and Fortune Cookies \$8.95/person

MASHED POTATO BAR

Garlic Mashed Potatoes - served "Cocktail Style with your choice of topping: Sautéed Onions, Sautéed Mushrooms, Crumbled Blue Cheese, Bacon Bits and Cheddar Cheese \$7.95/person

ATTENDED CARVING STATIONS

(minimum of 20 guests)

Roast Breast of Turkey \$7.25/person

Roast Loin of Pork with Mango Chutney \$7.50/person

Honey Cured Smoked Ham \$8.95/person

Roast Steamship of Lam with Mint Jelly \$9.95/person

Prime Rib of Beef \$8.95/person

Roast Tenderloin of Beef \$11.95/person

DESSERTS

Venetian Table: Assortment of Fresh Pastries and Cakes \$11.95/person

Chocolate Fountain: Flowing Warm Chocolate with Marshmallows, Strawberries, Assorted Fruit, Pretzel Rods and Cookies \$10.95/person

Flavored Coffee Station: Freshly Brewed French Vanilla Coffee, Hazelnut and Mocha Coffees, Assorted Creamer and Biscotti \$5.95/person

(Stations may require a culinary professional at \$75/hour - 2 hour max)

CASH BAR

Cordials \$7.00
Call Brands \$6.00
Premium Brands \$7.00
Domestic Beer \$4.00
Imported Beer \$5.00
House Wine \$6.00
Soft Drinks/Juice \$2.50

CHAMPAGNE

House Champagne \$20.00
Korbel Brut \$24.95
M&R Asti Spumante \$28.95

HOST BAR

Cordials \$6.50
Call Brands \$5.50
Premium Brands \$6.50
Domestic Beers \$3.75
Imported Beers \$4.25
House Wine \$5.50
Soft Drinks/Juice \$2.25

WINES (Per Bottle)

Chardonnay \$20.00
Merlot \$20.00
White Zinfandel \$20.00

BEERS

½ Keg of Domestic Draft
Beer \$350.00
(Serves approx. 200 8oz
glasses)

PUNCH

Fruit \$25.00
Rum Punch \$65.00
Champagne Punch \$55.00

BARTENDER FEES

Bartender Fee \$75.00
(one per 100 guests)

OPEN BAR (priced per person)

House Liquor

One Hour \$11.00
Extra Hour \$4.00

Smirnoff
Bacardi
Tanqueray
Jose Cuervo
J&B, Jim Beam
Coffee Liquor
Sour Apple Schnapps
Melon Liquor
Peach Schnapps
Domestic Beers
Chardonnay
Merlot
White Zinfandel

Premium Liquor

\$13.50
\$5.50
Absolut
Bacardi, Malibu
Beefeaters
Tres Generations
Dewar's, Jack Daniels
Kahlua
Sour Apple Schnapps
Midori, Peachtree
Domestic/Imported Beers
Pinot Grigio
Chardonnay
Merlot
White Zinfandel

Top Shelf Liquor

\$15.00
\$6.00
Grey Goose
Bacardi, Capt. Morgan
Patron Silver
Bombay, Crowne Royal
Johnny Walker Red
Makers Mark
Domestic/Imported Beer
Pinot Grigio
Chardonnay
Merlot
White Zinfandel

