



BRUNCH BUFFET

INCLUDES:

- Scrambled Eggs
- Penne Ala Vodka
- Marinated Grilled Chicken w/ Roasted Red Peppers & Carmelized Onions
- Home Fries
- Bacon
- French Toast

26.00 Per Person

27.00 Per Person
with Table Linens



ADDITIONAL

Champagne or Mimosa Toast at 4.00 pp
Bottles of Wine Red/White at 26.00 each
Domestic Pitchers of beer at 17.00 each
Red Sangria Punch Bowl at 70.00 each

Add appetizers to any package plan. Get a half-price full appetizer buffet with any pre-planned package, including wings, stuffed breads, nachos, pizzas, fried calamari, chicken tenders, & JRoos chips.

Wall hangings are not permitted. All plans include soda, coffee, tea, & dessert. All attending guests are chargeable & will be counted, no exceptions. A \$50 non-refundable deposit is needed to confirm your event reservation for a 3-hour time slot. Please include Connecticut Sales Tax and consider an 20% gratuity for buffet plans. Prices may change, and early setup is limited to 15 minutes maximum. The final headcount received minimum 5 days prior to event will be charged or the number of guests in attendance, whichever is greater.



BUFFET PACKAGES

PLAN A - CHOICE OF

- Garden or Ceasar Salad
- Penne Ala Vodka, Baked Penne or Penne w/ Marinara
- Sausage & Peppers
- Chicken Francaise, Chicken Florentine or Chicken Marsala
- Rice Pilaf
- Vegetable Medley

26 PER PERSON OR 27 PER PERSON w/ table LINENS

PLAN B - CHOICE OF

- Garden or Ceasar Salad
- Penne Ala Vodka, Baked Penne or Penne w/ Marinara
- Herb Encrusted Salmon or Stuffed Sole
- Chicken Francaise, Chicken Florentine or Chicken Marsala
- Eggplant Parmesan
- Rice Pilaf

29 PER PERSON OR 30 PER PERSON w/ table LINENS

PLAN C - CHOICE OF

- Garden or Ceasar Salad
- Penne Ala Vodka, Baked Penne or Penne w/ Marinara
- Herb Encrusted Salmon or Stuffed Sole
- Chicken Francaise, Chicken Florentine or Chicken Marsala
- Sliced Prime Rib Au Jus
- Vegetable Medley
- Rice Pilaf

32 PER PERSON OR 33 PER PERSON w/ table LINENS



ADDITIONAL

Champagne or Mimosa Toast at 4.00 pp
Bottles of Wine Red/White at 26.00 each
Domestic Pitchers of beer at 17.00 each
Red Sangria Punch Bowl at 70.00 each

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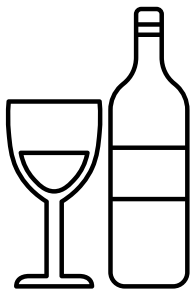
APPETIZER BUFFET

CHOOSE ANY 4 ITEMS

- PIZZA
 - Variety. Please inquire
- WINGS
 - Deep fried with dipping sauce
- CHICKEN TENDERS
 - Hand breaded and deep fried with dipping sauce
- NACHOS
 - Tortilla chips, monterey jack cheese, diced tomatoes, olives & jalapenos
- STUFFED BREADS
 - Variety. Please inquire.
- FRIED CALAMARI
 - Golden Fried with a Marinara Dipping Sauce
- JROOS'S CHIPS
 - Homemade kettle chips with melted gorgonzola and crispy bacon
- GARDEN SALAD
 - Mixed greens with black olives, onions, green peppers, cherry tomatoes, and house made garlic-parmesan croutons

PRICING AND ADDITIONS

- 22.50 PER PERSON
 - Add SODA - 1.50 Per Person
 - Add LINENS - 1.00 Per Person
- Pitchers of Coffee 14.00 EACH



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SPECIAL OCCASIONS

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PRE-SELECTED DINNERS - 36 PER PERSON

Includes table linens, house made bread, soda, coffee, tea and dessert

FIRST

Family style garden salad

SECOND

Family style penne alla vodka

MAIN COURSE

includes vegetable medley and red roasted potatoes

- **Scallops**
 - Broiled Jumbo Sea Scallops
- **Chicken Francaise**
 - Egg battered cutlets sauteed in our white wine, lemon, butter sauce
- **Prime Rib au Jus**
 - Hand cut, roasted rib of beef with side of au Jus



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