

2010 Menu



SAYBROOK
POINT

INN & SPA

Two Bridge Street, Old Saybrook, CT 06475
860-388-0000

Dinner Buffets

All Dinners include Assorted Soft Drink, Coffee, Decaffeinated Coffee & Assorted Teas

Dinner Buffet Service is two hours maximum

*For Groups of 20 or More (Groups under 20 people add \$7 per person)

New England & Lobster & Clam Bake

Saybrook Point Inn Clam Chowder

Salad of Mesclun Greens with House Dressing

Garlic Bread

1¼ lb. Boiled Lobster with Drawn Butter (one per person)

Steamed Little Neck Clams

Poached Prince Edward Isle Mussels

Barbecued Chicken

Corn on the Cob (in Season) and Steamed Red Bliss Potatoes

Substitute Grilled Flank Steak for Chicken -additional \$3.50 per person

Dessert

Chef's Selection

\$60 per person

Marina Barbecue

For Groups of 20 or More

Salad of Mesclun Greens with House Dressing

Fresh Fruit & Fresh Berry Salad

Garlic Bread and Creamy Cole Slaw

Grilled Baby Back Ribs

Chipotle & Orange Marinated Hangar Steak

Barbecued Chicken

Corn on the Cob (In Season) and Steamed Red Bliss Potatoes

Dessert

Chef's Selection

\$44 per person

(To " grill to order" add \$75.00 chef fee per hour)

Dinner Buffets (continued)

All Dinners include Assorted Soft Drink, Coffee, Decaffeinated Coffee & Assorted Teas

Dinner Buffet Service is two hours maximum

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Little Italy Buffet

Romaine, Arugula & Radicchio Salad
with Peperoncini, Olives & Roasted Peppers with
Your Choice of Dressing

Sliced Beefsteak Tomatoes with Fresh Mozzarella & Basil

Chicken Tuscany with Prosciutto Ham,
Wild Mushrooms & Madeira Wine Sauce
Cod Provencal
Spinach Cannelloni
Stewed Zucchini with Roma Tomatoes
Tomato & Saffron Rice
Garlic Bread

Desserts

Cannoli
Tiramisu

\$43 per person

Mexican Dinner Buffet

Mexican Shrimp cocktail
Guacamole

Salads

Green Salad, Tomatoes, Onions, Cactus & Lime Vinaigrette
Corn Salad with Queso Fresco & Poblano Pepper Cream

Select 2

Empanadas: chicken, vegetarian, and beef
Red Snapper Veracruz Style
Chicken in Adobo Chipotle Sauce
Fajita Station- chicken, beef or vegetarian
Marinated Shrimp Skewers
Make your own taco station – chicken beef or vegetarian

Mexican Red Rice
Refried beans

All accompaniments:
Oaxaca cheese, cheddar cheese, jack cheese, chili's etc

Dessert:
Traditional Mexican Flan & Passion Fruit Rice Pudding

\$45 per person

Dinner Buffets (continued)

All Dinners include Assorted Soft Drink, Coffee, Decaffeinated Coffee & Assorted Teas

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Traditional Dinner Buffet

For Groups of 20 or more

Please Select 2

Clam chowder

Chicken and Rice Soup

Lobster Bisque

Pasta Salad

New England Red Bliss Sea Salt Potato Salad

Spinach Salad with Roasted Red Peppers and Gorgonzola

Arugula & Radicchio Salad with toasted Pine Nuts, Dried Apricots and Goat Cheese

Field Greens Salad with tapenade of fresh vegetables

Entrees: Select 2

Lemon Caper Chicken

Herb Crusted Chicken with Romano Cheese, Mushrooms and Marsala Sauce

Seared Chicken with Morel Cream Sauce

Pan Seared Lemon Glazed Salmon

Blackened Red Snapper with Cilantro Coulis, grilled peppers and onions

Citrus Seared Mahi Mahi

Penne Pasta with Oven Roasted tomatoes and wild Mushrooms

Chipotle Grilled Hangar Steak

Prime Rib of Beef Carving Station*

Roast Turkey Carving Station*

Served with chefs Selection of Accompaniments

Chef's Selection of Seasonal Dessert

\$48 per person

***Requires Attendant fee of \$75**

Plated Dinner

First Course

(Select One)

Spinach Salad with roasted red peppers and crumbled blue cheese
Mesclun greens with dried cranberries, walnuts & gorgonzola cheese
Arugula & Radicchio Salad with Toasted Pine Nuts, Dried Apricots & Goat cheese

Served with Rolls & Butter

Entrées

(Select two)

Guest entrée selections required 3 business days in advance

Maple Cured Duck Breast \$36

Seared Chicken with Morel Cream Sauce \$33

Lemon Caper Chicken \$33

Chicken Breast with Pistachio – Cilantro Pesto \$33

Chicken Breast with Citrus Sauce \$33

Chicken Breast with Prosciutto & Sage \$34

Pork Tenderloin with Peach Barbeque \$36

Fettuccine, Asparagus & Morels in a light cream Sauce \$32

Seared Scallops with Roasted Fennel Cream Sauce \$38

Herb Seared Mahi Mahi with Roasted Yellow Tomato Coulis \$36

Grilled Salmon with a citrus glaze \$37

Herb Encrusted Salmon \$37

Prime Rib of Beef with Caramelized Shallots & Wild Mushrooms \$43 **requires minimum of 10 orders**

12oz Grilled Black Angus Sirloin, 12oz, with Roasted Onions & Wild Mushroom Demi-Glace \$46

Filet Mignon Au Poivre \$44

Duet Plate: Filet Mignon served with Seared Scallops or Stuffed Shrimp or Salmon \$56

Duet Plate: Filet Mignon served with Lobster Tail \$m/p

Entrees Include: Chef's Selection of Seasonal Fresh Vegetables & Starch

Dessert

Chef's Seasonal Selection

Sweet Endings Enhancements

Venetian Table

Assorted Petit Pastries (3 from below) and Chef's selection of Assorted of Cakes & Tortes
\$11 per person

Petit Pastry Display

Selection of Petit Tartlets & Assortment of Miniature Pastries

(Please select 6)

Lemon Squares

Lemon Meringue Tarts

White Chocolate Mousse Cups

Dark Chocolate Mousse Cups

Traditional Italian Cannoli

Chocolate Cannoli

Chocolate Chip Cannoli

Eclairs

Vanilla Cream Puffs

Chocolate Cream Puffs

Assorted Truffles

Assorted Fruit Tarts

Assorted Cookies (includes Biscotti & French Macaroons)

\$12 per person -OR- \$25 per dozen

Chocolate Dipped Strawberries or Freshly Made Truffles

\$24 per table

Assorted Cookie & Brownie Display

Chef's selection of assorted freshly baked cookies and brownies

\$6 per person

Custom Celebration Cakes are available upon request

Espresso & Cappuccino Bar

\$7.50 per person

(75 person minimum)