

2010 Menu



SAYBROOK  
POINT  

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INN & SPA

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

## Hot & Cold Hors d'oeuvres

PRICED PER PIECE- Minimum of 25 pieces per order

Pork Dumplings with an Asian Dipping Sauce  
Stuffed Mushroom Caps with Italian Sausage & Herbs  
Stuffed Mushroom Caps with Crab Meat  
Stuffed Mushrooms with Chevre and Baby Spinach  
Baked Chicken Fingers with Parmesan & Herbs  
Skewered Chicken Satay with Peanut Dipping Sauce  
Bruschetta with Tomatoes, Fresh Mozzarella & Basil Oil  
Blackened Chicken with Mango Coulis  
Mini Crab Cake with Cajun Remoulade  
Alsatian Tarte with Caramelized Onions & Smoked Bacon in Phyllo Cup  
Potato Pancakes with Apple Chutney  
Vegetable Quesadillas  
Spanikopitas  
Shitake Leek Spring Roll  
Fig and Fontina with Lavender  
Scallop and Apple Ginger Ceviche  
Sliced Sirloin with Gorgonzola & Balsamic Glace on a Crostini  
Spanish Beef Empanada  
Coney Island Frank

**\$2 per piece**

Scallops Wrapped in Bacon  
Savory Lobster Cobbler  
Coconut Battered Shrimp  
Spicy Shrimp en Brochette  
Potato Pancakes with Caviar & Crème Fraîche  
Rack Lamb Chop with Apple-Mint Chutney  
Tuna Maki Roll with Wasabi Pickled Ginger  
California Roll with Avocado  
Iced Shrimp Cocktail  
Clams Casino  
Ricotta and Pesto Crescents

**\$3 per piece**

### Enhance & Save!

*(When you order 4 or more Passed Hors d'oeuvres)*

Add an Imported & Domestic Cheese Board OR Crudités  
with dip for an additional charge of \$5 per person Hors d'oeuvre

### Displays & Stations

Hors d'oeuvre Stations are based upon one hour of service

Priced per person:

Seasonal Fresh Fruit Medley - \$6

Vegetable Crudités Presentation with Dip - \$6

Imported & Domestic Cheese Board with Crackers - \$7

\*Baked Brie with Dried Cranberries, Almonds & Apricot preserves- \$8

*(\*Baked Brie requires minimum of 25 people for order)*

## Specialty Stations

Priced per person

### Attended Raw Bar

For Groups of 20 or More

(Based on 4-6 Pieces per Guest)

H& Shucked Little Neck Clams on the ½ Shell, Oysters on the ½ Shell

Iced Shrimp Cocktail with Remoulade Sauce & Lemon Wedges

Sushi & Sashimi Platter

\$22 - \$24

### Antipasto Station

Selection of Italian Meats & Cheese expertly displayed

With Marinated Vegetables, Traditional Condiments & Fresh Breads

\$7

### Salmon Station

Poached & Smoked Salmon with Aioli, Capers,  
Red Onion, Chopped Egg & Crostini with Cream Cheese

\$9

### Mashed Potato Bar

Mashed Potatoes served Assorted Accompaniments of Bacon, Sour  
Cream, Shredded Cheeses, Chives, Caramelized Onions and Walnuts

\$9

### Bruschetta Station

Warm Toasted Breads served with Assorted toppings including:

Fresh Tomato and Mozzarella, Chef's selection of Olive Tapanade,

Hummus & Roasted Eggplant

\$8

### Grilled Sausage and Charcuterie Station

Served with assorted breads, mustards and accompaniments

\$12

### Traditional Paella Station

Chef Attended Station featuring traditional paella

With chorizo, mussels, calamari, prawns and scallops

\$11

### South of the Border Station

Mexican Shrimp Cocktail, Guacamole, Salsa and Chips

\$10

### Attended Pasta Sauté Station

For Groups of 20 or More

Choose from:

Penne, Cheese Tortellini, or Orecchiette Pastas

Presented with Marinara & Pesto Cream Sauces

With Cheeses, Crushed Red Pepper &

Traditional Accompaniments

\$9

### Attended Meat Carving Station

For Groups of 20 or More

Roast Breast of Turkey \$7

Baked Atlantic Salmon wrapped in Puff Pastry \$8

Honey Cured Smoked Ham \$8

Roast Steamship of Lamb \$9

Roast Tenderloin of Beef \$10

Carving Station Accompanied by Fresh Sauces,

Chutneys & Tea Rolls

**\*\*Attendant Fee is \$95 per 75 guests\*\***