

2010 Menu



SAYBROOK
POINT

INN & SPA

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

Plated Lunch

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

Plated Lunch

First Course

(Select One)

Saybrook Point Inn Clam Chowder
Homemade Soup of the Inn
Saybrook Point Inn Garden Salad with House Dressing
Classic Caesar Salad
Arugula & Radicchio Salad with Toasted
Pine Nuts, Dried Apricots & Fennel
Penne Pasta with Wild Mushrooms & Sun-Dried Tomatoes

Entrées

(Select Two – Advance Count Required)

Seared Polenta with Grilled vegetables \$20
Fettuccine, Asparagus & Morels in a Light Cream Sauce \$21
Spinach and Veal Canneloni \$21
Citrus Seared Mahi Mahi \$23
Sautéed Chicken with Romano Cheese, Mushrooms, Marsala Wine \$21
Chicken with Artichoke Gratian \$22
Chicken Breast with a Citrus Sauce \$22
Broiled Sole with Warm Lemon Tomato Vinaigrette \$22
Pan-Seared Atlantic salmon with Julienned Leeks, Fennel & Carrots \$23
Chipotle & Orange Marinated Hangar Steak \$26

Entrées Include

Warm Rolls & Butter & Chef's section of Fresh Seasonal Vegetable & Starch

Chef's Selection of Dessert

Served with Coffee, Decaffeinated Coffee & Assorted Teas

Buffet Lunches

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

The Deli Buffet

(Arrange Your Own Sandwich)

Platter of Gourmet Deli Meats:

Genoa Salami, Smoked Ham, Roast Beef, Roast Turkey
Wisconsin Cheddar, Italian Provolone & Swiss Cheese

Choose One of the Following:

Apple Nut Chicken Salad

Albacore Tuna Salad

Egg Salad

Lobster Salad- Additional \$10 per person

Please Select One Salad

Mediterranean Pasta Salad

New England Red Bliss Potato Salad

Tomato & Mozzarella Salad with Olive Oil & Fresh Basil

Spinach Salad with Roasted Red Peppers & Crumbled Blue Cheese

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

Assortment of Rustic Breads, Relishes & Condiments

Fresh Greens, Sliced Tomatoes and Slice Onions, Potato Chips

Assortment of Freshly Baked Cookies or Chef's Selection of Dessert

\$24 per person

Buffet Lunches (continued)

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

It's a WRAP Buffet

(Wraps Made in Advance for Your Convenience)

For Groups of Up To 25 People. Buffet Service is two hours maximum.

Choice of 3 Wraps

Southwestern Chicken Wrap

Virginia Ham & Swiss Wrap

Grilled Vegetable Wrap

Roast Beef with Horseradish Cream Aioli

Buffalo Chicken Wrap

Roasted Turkey Breast with Havarti and Chipotle Mayonnaise and Applewood Smoked Bacon

Tuna Salad Wrap

Apple Nut Chicken Salad

Choice of 2 Salads

Mediterranean Pasta Salad

New England Red Bliss Potato Salad

Tomato & Mozzarella Salad with Olive Oil & Fresh Basil

Spinach Salad with Roasted Red Peppers & Crumbled Blue Cheese

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

Orzo Salad with Spinach and Feta Cheese

Relish Tray & Condiments

Potato Chips

Assortment of Freshly Baked Cookies

\$26 per person

Add Soup for additional \$3 per person

Lobster Bisque, Clam Chowder, Chicken and Rice Soup, Watermelon and Ginger Gazpacho, Minestrone, Seasonal Bisque

Buffet Lunches (continued)

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

The Lunch Box

Pre-made Wrap Sandwiches (choice of 3)
Italian Combo
Southwestern Chicken Wrap
Virginia Ham & Swiss wrap
Grilled Vegetable Wrap
Roast Beef with Horseradish Cream Aioli
Buffalo Chicken with blue cheese dressing and crisp romaine lettuce
Roasted Turkey Breast with Havarti and Avocado Cream and Applewood Smoked bacon
Tuna Salad
Apple Nut Chicken Salad

Each Lunch Includes:

Potato Chips, Whole Fruit
Freshly Baked Cookie, Condiments
Wet Wipe & Napkin
Choice of Soda or Bottled Water

\$24 per person

Terra Mar Mixed Grill Buffet

*For Groups of 20 or More
(Build Your Own Wrap and Salad Buffet)

Choice of 2 Salads:

Caesar Salad
Spinach Salad with Roasted Peppers & Gorgonzola Cheese
Field Greens with Vinaigrette Dressing
Roasted Red Bliss Potato Salad

Choice of 2 Grilled Items:

Grilled Chicken
Grilled Vegetables
Grilled Black Angus Steak
Grilled salmon
Blackened Cajun Chicken
Grilled Shrimp (additional \$5.00 per person)

Chef's Selection of Dessert

\$27 per person

(*Groups of less than 20, add \$5 per person)

Add Soup for \$3 per person

Lobster Bisque, Clam Chowder, Chicken and Rice Soup,
Watermelon and Ginger Gazpacho, Minestrone, Seasonal Bisque

Buffet Lunches (continued)

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

Gourmet Pizza Buffet

*For Groups of 20 or More (Groups of less than 20 people add \$5 per person)

Romaine, Arugula & Radicchio Salad with Peperoncini, Olives & Roasted Peppers
with Your Choice of: Creamy Garlic dressing , Balsamic Vinaigrette or Oil & Vinegar

Caesar Salad with Garlic Croutons
Vine Ripened Tomato Salad with Balsamic Vinaigrette

Please choose 3 of the following Pizzas

Margherita Pizza- Fresh Tomato, Basil and Mozzarella Cheese
Vegetable Pizza- Roasted Red Peppers, Nicoise Olives, Spinach and Mushrooms
(Available with or without Mozzarella cheese)
Buffalo Chicken Pizza
Pepperoni Pizza
Sausage Pizza
Wild Mushroom and Goat Cheese Pizza
3 Cheese Pizza
Roasted Chicken with Garlic- WHITE PIZZA
Grilled Shrimp with Roasted Red Pepper Pizza (Additional \$5.00 per person)

Dessert

Tiramisu

Assorted Cannoli

*\$25 per person

(*Groups of less than 20 people add \$5 per Person)

Buffet Lunches (continued)

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

Hot Luncheon Buffet

*For Groups of 20 or More (Groups of less than 20 people add \$5 per person)

Soup & Salads

(Select Two)

Pasta Salad

New England Red Bliss Potato Salad

Tomato and Mozzarella Salad with olive oil and Fresh Basil

Traditional Italian Panzanella Salad

Orzo Salad with spinach and feta Cheese

Soups: Lobster Bisque, Clam Chowder, Chicken and Rice Soup, Minestrone, Seasonal Bisque

Entrées

(Select Two)

Sautéed Chicken with Pecorino Romano, Mushrooms & Marsala Wine

Grilled Chicken Breast with Caramelized Onion, Fennel & Roasted Garlic

Broiled Sole with Warm Lemon & Tomato Vinaigrette

Pan Seared Lemon Glazed Salmon

Roasted Vegetable Lasagna

Baked Penne Pasta with Ricotta & Roma Tomatoes

Cheese Tortellini Al Pesto with Julienned Vegetables

Citrus Seared Mahi Mahi

Chicken with Artichoke Gratin

Tuscan Beef

Grilled Marinated Flank Steak with Red Wine Demi -Glace (\$5 additional)

Entrées Include:

Warm Rolls & Butter & Chef's Selection of Seasonal Fresh Vegetable & Starch

Chef's Selection of Dessert

***\$29 per Person**

Buffet Lunches (continued)

All Lunches are served with Assorted Sodas & Bottled Water, Coffee, Decaffeinated Coffee & Assorted Teas

*For Groups of 20 or More (Groups of less than 20 people add \$5 per Person)

Terrace BBQ

Choice of 2 salads

Mediterranean Pasta Salad
New England Red Bliss Potato Salad
Tomato & Mozzarella Salad with Olive Oil & Fresh Basil
Spinach Salad with Roasted Red Peppers & Crumbled Blue Cheese
Arugula & Radicchio Salad with Toasted Pine Nuts, Dried Apricots & Goat Cheese
Orzo Salad with Spinach and Feta Cheese

Choice of 2 Grilled items

BBQ Ribs
Herb Roasted Chicken Breast
BBQ Chicken
Black Angus Burgers
Kielbasa
Grilled Salmon
Portabella mushrooms
Shrimp Kabobs (\$5 additional per person)

Dessert

Fresh Fruit Cobblers & Seasonal tarts
\$27 per person

New England Themed Lunch Buffet

New England Clam Chowder
Saybrook Point Inn Garden Salad
Coleslaw

Rolls & Butter

Choice of 2 Seafood Entrees:

New England Style Scrod
Crab Cakes
Steamed Mussels
Scallops Nantucket

BBQ Chicken

Sea Salt Red Bliss Potatoes

Chef's Selection of Assorted Desserts
\$29 per person