

Plated Banquet Dinner Menu

An entrée count is required 3 business days in advance

~First Course~

Client Chooses one for the group

Crab Cake
with a Lemon Butter Sauce

Field Greens with Sweet Pear, Candied Pecans, and Gorgonzola

~Entrees~

Client Chooses two for the group

Seared Tenderloin of Beef
with a Horseradish Crust, Dauphnoise Potatoes, Seasonal Vegetables
and a Rosemary Red Wine Demi

Lemon Glazed Crusted Atlantic Salmon
Whipped Potatoes, Seasonal Vegetables

Seared Frenched Chicken Breast,
Wild Mushroom Pastina, Seasonal Vegetables,
Thyme Jus

~Dessert~

Client Chooses one for the group

Raspberry Mousse Cake,
Crisp Tuile, and White Chocolate

Warm Chocolate Cake
With Toasted Pistachios, and Vanilla Gelato

\$43.00 per person

*Saybrook Point Inn Sales Office (860) 388-0000
All items and pricing subject to change
Prices are exclusive of 20% Service Charge and 6% Sales Tax*