

Plated Luncheon

First Course

(Select One)

Saybrook Point Inn Clam Chowder

Homemade Soup of the Inn

Saybrook Point Inn Garden Salad with House Dressing

Spinach Salad with Roasted Peppers and Gorgonzola Cheese

Penne Pasta with Wild Mushrooms & Sun-Dried Tomatoes

Entrées

(Select One or Two – Advance Count Required)

Grilled Chicken Caesar Salad \$24.95

Vegetarian Lasagna \$24.95

Tequila Marinated Grilled Chicken Breast with Fruit Salsa

and Herbed Basmati Rice \$27.95

Sautéed Chicken with Romano Cheese, Mushrooms, Marsala

Wine and Creamy Polenta \$27.95

Pan Blackened Red Snapper with Julienned Roasted Pepper

Tapenade and Lemon Beurre Blanc \$29.95

Broiled Sole with Warm Lemon Tomato Vinaigrette &

Vegetable Couscous \$29.95

Pan-Seared Atlantic Salmon with Julienned Leeks, Fennel and

Carrots with Rice Pilaf Lemonada \$30.95

Chipolte and Orange Marinated Hangar Steak with

Yukon Gold Smashed Potatoes and Vegetable Melange \$29.95

Petite Filet Mignon (5 oz.) with Asparagus and

Portobella Mushroom Hash & Port Demi-Glace \$31.95

Entrées Include

Chef's Selection of Accompaniments

Warm Rolls & Butter

Dessert

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

Assorted Sodas on Consumption...\$2.50 each

Bottled Water on Consumption...\$2.50 each

Saybrook Point Inn & Spa Sales Office (860) 388-0000

All Items and Prices Subject to Change

Prices exclusive of 20% Service Charge and 6% CT Sales Tax

Small Group
Plated or Pre-Order Luncheon

For Groups of Up To 10 People
Advance Count Required for Each Selection
Buffet Service is two hours maximum

First Courses

Saybrook Point Inn Clam Chowder

Mixed Field Greens

Tossed with Roma Golden Balsamic Vinaigrette with Crisp Cucumbers and Vine Ripened Tomatoes

Entrées

Caesar Salad with Grilled Steak

Tuna Salad Wrap with Vegetable Slaw and House Made Kettle Chips

Turkey Club Wrap with Vegetable Slaw and House Made Kettle Chips

Grilled Vegetable Wrap with Vegetable Slaw and House Made Kettle Chips

Dessert

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

Price Per Person \$23.95

THE LUNCH BOX

(A boxed luncheon - perfect for groups on the go!)

Buffet Service is two hours maximum

Pre-made Wrap Sandwiches

****Client to select on of the Wrap Options below for their group.*

Tortilla Wraps (Option #1) \$18.95 per person

Tuna Salad Wrap

Italian Combo

Smoked Turkey with Cheddar

Gourmet Wraps (Option #2) \$20.95 per person

Shrimp Caesar

Chicken Caesar

Roast Beef

Each Lunch Includes:

Potato Chips

Whole Fruit

Freshly Baked Cookie

Condiments

Wet Wipe & Napkin

Choice of Soda or Bottled Water

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Luncheon Buffets

The Deli Buffet

(Arrange Your Own Sandwich)

For Groups of 15 or More

Platter of Gourmet Deli Meats:

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

Assortment of Rustic Breads

Fresh Garden Salad, Pasta Salad, Potato Salad

Assorted Relishes & Condiments

Fresh Greens, Sliced Tomatoes and Slice Onions, Potato Chips

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

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Assortment

Price Per Person: \$22.95

Add:

Saybrook Point Inn Clam Chowder

\$5.00 Per Person

The Express Lunch

(Wraps Made in Advance For Your Convenience)

For Groups of Up To 20 People

Chef's Selection of Pre-made Gourmet Wraps

Chef's choice of some or all of the following:

Tuna Salad, Smoked Ham, Roast Turkey, Roast Beef, Italian, and Grilled Vegetable

Garden Salad, Pasta Salad, Marinated Vegetable Salad

Relish Tray & Condiments

Potato Chips

Assortment of Freshly Baked Cookies

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Assortment

Price Per Person: \$21.95

Add:

Saybrook Point Inn Clam Chowder

or

Soup of the Day

\$5.00 Per Person

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Luncheon Buffets Continued

Saybrook Point Inn Mixed Grille

(Build Your Own Wrap and Salad Buffet)

Please Select Two of the Following Salads

Caesar Salad

Spinach Salad with Roasted Peppers & Gorgonzola Cheese

Field Greens with Creamy Cajun Dressing

Please Select Two of the Following Grilled Items

Grilled Chicken

Grilled Vegetables

Grilled Black Angus Steak

Fresh Rustic Bread & Wrap Assortment, Garden Condiment Display

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee and Herbal Tea Assortment

\$24.95 per person

Add: *Saybrook Point Clam Chowder Or Soup of the Inn \$4.00 per person*

Add: *Grilled Shrimp \$5.00 per person*

Gourmet Pizza Buffet

20 person minimum

Margherita Pizza- Fresh Tomato, Basil and Mozzarella Cheese

Vegetable Pizza- Roasted Red Peppers, Nicoise Olives, Spinach and Mushrooms

(available with or without Mozzarella cheese)

Pepperoni Pizza

Romaine, Arugula & Radicchio Salad with Peperoncini, Olives

& Roasted Peppers with Your Choice of

Creamy Garlic Dressing or Champagne Vinaigrette

Caesar Salad with Garlic Croutons

Vine Ripened Tomato Salad with Balsamic Vinaigrette

Dessert

Assorted Italian Cannolis

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Tea Assortment

\$23.95 per person

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Luncheon Buffets Continued

Hot Luncheon Buffet

For Groups of 20 or More

Soups & Salads

(Select Three)

*Saybrook Point Inn Clam Chowder
Homemade Soup of the Inn
Saybrook Point Inn Garden Salad with House Dressing
Spinach Salad with Warm Bacon Dressing
Crisp Vegetables in Italian Vinaigrette
Pasta Salad with Toasted Pine Nuts & Roasted Red Peppers
Red Bliss Potato Salad
Asian Rice Salad with Scallions & Sesame Oil*

Entrées

(Select Two)

*Tequila Marinated Grilled Chicken Breast with Fruit Salsa and Herbed Basmati Rice
Sautéed Chicken with Pecorino Romano, Mushrooms and Marsala Wine
Grilled Chicken Breast with Caramelized Onion, Fennel & Roasted Garlic
Pan Blackened Red Snapper with Julienned Roasted Pepper Tapenade and Lemon Beurre Blanc
Broiled Sole with Warm Lemon & Tomato Vinaigrette
Pan Seared Atlantic Salmon with Julienned Leeks, Fennel and Carrots
Roasted Vegetable Lasagna
Baked Penne Pasta with Ricotta & Roma Tomatoes
Cheese Tortellini Al Pesto with Julienned Vegetables*

Entrées Include:

*Chef's Selection of Accompaniments
Warm Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Tea Assortment*

Chef's Selection of Dessert

Price Per Person: \$29.95

**For groups of 15 - 20, a surcharge of \$5.00 per person will be added*

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Luncheon Buffets Continued

Seasonal Terrace Cook – Out

15 person minimum

*Tossed Seasonal Greens with Cucumber, Tomato, Croutons
and Marinated Vegetables- Assorted Dressings*

Homemade Potato Salad

Pasta Primavera Salad

Assorted Relishes and Condiments

Grilled to Order:

Hebrew National Hot Dogs

Black Angus Hamburgers

Barbecued Breasts of Chicken

Desserts

Seasonal Shortcake Bar of Strawberries, Blueberries and Peaches

Freshly Baked New England Shortcakes

Whipped Cream

\$26.95 per person

(\$75.00 chef fee,)

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