

## **Beverage Service**

### **Open Bar Package**

Featuring Premium Brand Liquors, House Wines  
Assorted Beers  
and Non-Alcoholic Beverages

Per Person Pricing

First Hour: \$12.00      Each additional hour: \$5.00

A \$95.00 set-up fee will be added for groups of 25 guests or less

### **Cash or Consumption Bar**

(\$295 Minimum)

Cocktails \$6.50

House Wine \$6.50

Imported Beer \$5.00/ Domestic Beer \$4.00

Sodas and Juices \$2.50

Champagne Toast

\$4.00 Per Person

Mimosas or Bloody Marys - \$6.50 each

### **House Wines**

Our Chardonnay and Merlot wine selections  
can be offered tableside for \$28.00 per bottle

### **Wine List Available Upon Request**

### **Cordial Service**

Offered on a Consumption Basis

### **Espresso and Cappuccino Bar \$6.50 Per Person**

(25 person minimum)

*Saybrook Point Inn Sales Office (860) 388-0000*

*All items and pricing subject to change*

*Prices Exclusive of 20% Service Charge and 6% Sales Tax*

## **Butler Passed Hors d'Oeuvres Package**

*Priced Per Person  
Based on One Hour of Service*

**\$10.00 per person**

**(Please select 4)**

### **(Hot)**

Asian Pork Dumplings with Asian Dipping Sauce  
Stuffed Mushroom Caps with Italian Sausage & Herbs  
Baked Chicken Fingers with Parmesan and Herbs  
Skewered Chicken Satay with Peanut Dipping Sauce  
Blackened Chicken with Mango Coulis  
Curried Lamb Meatballs with Apricot Glace  
Sliced Sirloin with Gorgonzola and Balsamic Glace on a Crostini  
Spanish Beef Empanada  
Coney Island Frank  
Corn Fritters with Roasted Pepper Aioli  
Potato Pancakes with Apple Chutney  
Vegetable Quesadillas  
Spanikopitas  
Potato Pancakes with Smoked Salmon and Chives  
Smoked Swiss Gougere with Caramelized Pears and Apples  
Apricot Fennel Gruyere Rolls  
Alsatian Tarte with Caramelized Onions and Smoked Bacon  
Scallops Nantucket  
Scallops Wrapped in Bacon  
Mini Crab Cake with Cajun Remoulade  
Seared Scallops with Grilled Cornbread  
Savory Lobster Cobbler  
Coconut Battered Shrimp  
Spicy Shrimp en Brochette

### **(Cold)**

Bruschetta with Tomatoes, Fresh Mozzarella, and Basil Oil  
Smoked Salmon Mousse Canapés.  
Prosciutto Wrapped Asparagus with Balsamic Glacé  
Tuna Maki Roll with Wasabi Pickled Ginger  
California Roll with Avacado  
Shrimp Cocktail

***(Add an Imported & Domestic Cheese Board or Crudités  
with Dip for an additional charge of \$5.00 per person)***

### **Enhancements**

*Priced Per Person*

Potato Pancakes with Caviar and Crème Fraîche - \$2.50  
Rack Lamb Chop with Apple-Mint Chutney - \$3.00

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# **Hors d'Oeuvres Stations**

## **Stationary Hors d'Oeuvres/Displays**

*Priced Per Person:*

*Seasonal Fresh Fruit Medley - \$5.25*

*Vegetable Crudit  Presentation with Dip - \$5.25*

*Imported and Domestic Cheese Board with Crackers - \$6.75*

*Priced Per 100 Pieces:*

*Iced Shrimp Cocktail - \$300.00*

*Hors d'Oeuvres Stations are Based Upon One Hour of Service*

### **Attended Raw Bar**

*For Groups of 20 or More*

*Based on 4-6 Pieces Per Guest*

*Hand Shucked Little Neck Clams on the 1/2 Shell,*

*Oysters on the 1/2 Shell*

*Iced Shrimp Cocktail with Remoulade Sauce*

*& Lemon Wedges*

*Sushi & Sashimi Platter*

*\$21.95 - \$23.95 Per Person*

**\*\*\*Without Sushi Platter : \$15.95 - \$19.95 per person**

### **Antipasto Station**

*Italian Meats & Cheese expertly displayed*

*with Marinated Vegetables, Traditional Condiments*

*& Fresh Breads*

*\$7.50 Per Person*

### **Salmon Station**

*Poached & Smoked Salmon with Aioli, Capers,*

*Red Onion, Chopped Egg*

*& Crostini with Cream Cheese*

*\$8.50 Per Person*

### **Attended Pasta Saut  Station**

*For Groups of 20 or More*

*Choose from :*

*Penne, Cheese Tortellini, or Orecchiette Pastas  
Presented with Marinara and Pesto Cream Sauces*

*With Cheeses, Crushed Red Pepper &  
Traditional Accompaniments*

*\$8.95 Per Person*

### **Attended Meat Carving Station**

*For Groups of 20 or More*

*Priced Per Person*

*Roast Breast of Turkey...\$7.25*

*Baked Atlantic Salmon wrapped in Puff Pastry...\$8.25*

*Honey Cured Smoked Ham...\$8.25*

*Roast Steamship of Lamb...\$9.25*

*Roast Tenderloin of Beef...\$10.25*

*Accompanied by Fresh Sauces, Chutneys and Tea Rolls*

### **Sweet Endings**

*Venetian Table*

*Assortment of Fresh Pastries and Cakes*

*\$11.50 per person*

*Selection of Petite Tartlets and*

*Assortment of Miniature Pastries*

*\$6.95 per person*

*Chocolate Dipped Strawberries (Seasonal)*

*Or Freshly Made Truffles*

*\$22.00 Per Table*

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