

## **Plated Dinner**

### **First Course**

*(Event Planner to select one for group)*

*Saybrook Point Inn Clam Chowder*

*Lobster Bisque*

*Shrimp Cocktail with Traditional Sauce*

*Saybrook Point Inn Garden Salad with House Dressing*

*Classic Caesar Salad*

*Arugula and Radicchio Salad with Toasted Pine Nuts, Dried Apricots and Fennel*

*Served with Warm Rolls and Butter*

### **Entrées\*\***

*(Event Planner to select one or two for group –*

*Guest entrée selections required 3 business days in advance)*

#### **TIER I- \$41.95 per person**

*Sautéed Wild Mushrooms & Sun-Dried Tomatoes over Penne Pasta*

*With Fresh Basil & Pecorino Romano Cheese*

*Herb Seared Mahi Mahi with Roasted Yellow Tomato Coulis,*

*Basmati Rice and Sautéed Haricot Verts*

*Herb Encrusted Salmon with Poached New Potatoes and Sautéed French Beans*

*White Truffle Seared Chicken Breast with Lyonnaise Potatoes & Sautéed Greens*

*Sautéed Chicken Breast with Wild Mushrooms and Roasted Shallot Couscous*

*Pan Seared Chicken Breast with Sautéed Broccoli and Matchstick Fries*

#### **TIER II- \$52.95 per person**

*Prime Rib of Beef with Caramelized Shallots & Wild Mushrooms\**

*\*Prime Rib of Beef requires minimum of 10 orders*

*7oz Filet Mignon Au Poivre with Dauphine Potatoes*

*12oz Grilled Black Angus Sirloin with Roasted Onions & Wild Mushroom Demi-Glace*

*Surf n' Turf of Petite Filet Mignon/Jumbo Stuffed Shrimp*

*Entrees Served with Chef's Selection of Accompaniments*

***Lobster Tail at \$10.00 per person, 4 oz portion***

### **Dessert**

*Chef's Selection of Dessert*

*Served with Freshly Brewed Regular & Decaffeinated Coffee and*

*Herbal Tea Assortment*

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

*All Items and Pricing Subject to Change*

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