

Holiday Party Package 2008

At Water's Edge Resort & Spa ~ Package #4 ~ Stations

~ Butler Passed Hors D' Oeuvres ~

50 Pieces

Assorted Crostini	\$90	Truffle Potato Croquettes with Chive Crème Fraiche	\$110
Mushrooms Stuffed with Andouille Sausage, Potato, Cilantro	\$105	Coconut Chicken with Pineapple Chipotle Glaze	\$110
Artichoke & Goat Cheese Quiche	\$110	Chicken Saltimboca Skewers	\$110
Shiitake & Leek Spring Rolls	\$110	Mini Maryland Crab Cakes with Chive Crème Fraiche	\$125
Thai Samosas	\$110	Shrimp Puffs	\$120
Beef Teriyaki Satay	\$110	Scallops and Bacon	\$125
Smoked Salmon Canapés	\$120	Chilled Shrimp Cocktail – Lime Cilantro Cocktail Sauce	\$150
Blue Corn Beef Empanadas	\$110		

~ Stationary Hors D' Oeuvres ~

Choice of One

Vegetable Crudite

Choice of: Gorgonzola or
Artichoke & Spinach Herb Dip
\$5.25 per guest

Antipasto

Imported Meats, Cheeses, Olives and
Accompaniments
\$6.00 per guest

~ Salads ~

Choice of One

~Summer Grille~

Balsamic Glazed Fire Roasted Asparagus
Barbeque Littleneck Clams - Green Onion, Bacon
Marinated Flank Steak Roasted Corn, Black Bean
Salsa Fire Grilled Baby Shrimp and Orzo Salad with
Spring Peas, Lemon Zest, Fresh Dill
Maine Lobster Red Bliss Potato Salad
Crab and Green Onion Beignets with Remoulade
\$18.00 per guest

~Tuscan Table~

Classic Caesar Salad
Clams Oregonatta
Prosciutto Wrapped Asparagus
Panzanella Salad
Chef's Selection of Chilled Antipasti
Select Meats, Aged Cheeses, Imported Olives
& Stuffed Peppers
Vine Ripened Tomatoes & Fresh Mozzarella
Rustic Breads & Assorted Bruschetta Tapas
\$16.00 per guest

~ Russett Potato Station ~

Foil Wrapped Idaho Baked Potatoes, Bacon, Sour Cream, Scallions, Chives,
Horseradish, Vermont Cheddar, Florettes of Broccoli, Sweet Cream Butter
\$12.00 per guest

Viennese Table

Chef's Selection of Cakes, Pastries, Mousse, Chocolate Covered Strawberries, & Seasonal Fruit
\$13.25 per person

Ice Carvings

Prices begin at \$250.00

All price are subject to 18% Service Charge and 6% CT. State Tax

Make your reservations for your special group today at 860-399-5901 ext. 2042

Holiday Party Package 2008

At Water's Edge Resort & Spa ~ Package #5 ~ Buffet Menu

~ Salads ~

- Hydroponic Tossed Salad
- Baby Spinach Salad with Crumbled Gorgonzola Cheese, Bacon, Red and Yellow Baby Tomatoes
- Fresh Fruit Display
- White Bean Pasta Salad, Charred Broccoli Rabe,
- Oven Roasted Tomatoes, Lemon Vinaigrette
- Marinated Mushrooms, Asparagus Tips
- Roasted Peppers, Orrechiette Pasta, Whole Grain Mustard Vinaigrette
- Vine Ripe Tomato and Mozzarella Display
- Toasted Barley Salad with Sun-Dried Tomato, Grilled Portabello Mushrooms, Zucchini, Roasted Shallot Rosemary Vinaigrette
- Asian Lo Mein Noodle Salad, Oriental Style Vegetables, Miso Black Sesame Seed Vinaigrette
- Cous – Cous Salad with Cucumber, Kalamata Olive, Capers Berries, Tomatoes and Feta Cheese

~ Entrées ~

Chicken Entrées

- Cracked Pink Peppercorn Seared Chicken - Caramelized Orange Vin Blanc
- Tuscan Marinade Chicken - Kalmata Olives, Sun Dried Tomato, Capers Relish
- Pan Seared Chicken - Charred Tomato Coulis, Basil Oil Drizzle
- Grilled Chicken Pancetta, Wild Mushroom Balsamic Reduction Drizzle
- Grilled Chicken Teriyaki - Golden Pineapple, Sweet Bell Peppers

Beef Entrées

- Braised Short Ribs - Roasted Corn and Red Bell Pepper Salsa
- Pan Seared Beef Tip - Roasted Shallot Demi-glace
- Roasted Pork Loin - Caramelized Apple Rum Glaze
- Osso Buco - Natural Jus and Braised Vegetables
- Herb Marinated Beef Tips - Roasted Garlic Thyme Demi-glace
- Tamarind Glazed Pork Loins - Passion Fruit Gastrique
- Grilled Marinated Flank Steak - Braised Greens

Fish Entrées

- Stuffed Sole - Baby Spinach, Gorgonzola, Sun Dried Tomatoes, Lemon Herb Vin Blanc
- Cracked Pepper Seared Salmon - Vanilla Saffron Cream
- Herb Persile Crusted Chatham Codfish - Roasted Fennel Vin Blanc
- Asian Glazed Swordfish - Sweet and Sour Eggplant
- Grilled Salmon Filet - Lemongrass Scallion Butter
- Macadamia Nut Persile Crusted Chatham Cod - Roasted Parsnip Vin Blanc

Starch (choice of 1)

- Mashed Potatoes
- Wild Rice Pilaf
- Roasted Potatoes with Fresh Herbs and Garlic
- Au Gratin Potatoes

Chef Choice of Seasonal Vegetables

Freshly Baked Rolls and Butter
Pastry Chef Choice of Dessert
Coffee and Tea

Choice of 2 Salads and 2 Entrées Choice of 3 Salads and 3 Entrées
\$50.00 per Person \$62.00 per Person

Plus 18% Service Charge and 6% CT. State Tax

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Santa's Open House 2008

DATE: Friday, December 5, 2008 • 7p.m. - 12a.m.

This Special Event is designed for small to medium sized corporations and organizations. Enjoy the holidays together with a fabulous buffet, live entertainment, and even a visit from Santa!

Make your reservations for your special group today at 860-399-5901 ext. 2042

~ Stationary Hors D' Oeuvres ~

Imported and Domestic Fine Cheeses and Flatbreads
Seasonal Fresh Fruits and Berries

~ Interactive Buffet ~

Hydroponic Mesclun Greens
Tuscan Caesar Salad Station

~ Chef Attended Carving Station ~

Rosemary and Garlic Roasted N.Y. Sirloin
Natural Jus and Horseradish Dilled Sour Cream

Maple Roasted Breast of Turkey
Cranberry Apple Chutney

~ Buffet Items ~

Fire Grilled Chicken

Roasted Apple Sage Butter, and Spaghetti Squash

Macadamia Nut Persille Crusted Chatham Cod

Roasted Parsnip Vin Blanc

Oven Roasted Potatoes

Leek Chive Butter

Medley of Winter Vegetables

With Caramelized Lemon and Oregano Butter

~ Chef Attended Pasta Station ~

Choice of Pasta

Farfalle, Cheese Ravioli

Choice of Three Sauces

Filletto di Pomodoro, Oven Roasted Garlic Pesto, Three Cheese Alfredo

~Condiments~

Crushed Red Peppers, Basil, Sliced Garlic Extra Virgin Olive Oil,
Grated Parmigiano Reggiano & Rustic Breads
Freshly Baked Rolls

~ Dessert Table ~

Chef's Selection of Assorted Cakes, Seasonal Fruit Mousse,
Holiday Cookies and Miniature Pastries

*** Package Includes One Hour Name Brand Open Bar ***

\$60.00 per Person

Plus 18% Service Charge and 6% CT. State Tax

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Holiday Party Package 2008

At Water's Edge Resort & Spa ~ Package #1 ~ Plated Dinner

~ Stationary Hors D' Oeuvres ~

International Fruit and Cheese Display

~ Appetizer ~

Orecchiette Pasta

Broccoli Rabe, White Beans, Pancetta, Roasted Garlic

~ Salads ~

Choice of One:

Tossed Hydro Garden Salad

Baby Red Yellow Tomatoes, English Cucumbers, Carrots,
Roasted Red Onion Balsamic Vinaigrette

Iceberg Lettuce Wedge

Sun Dried Cranberries, Red Tomatoes, Stilton Bleu Cheese,
Toasted Pine Nuts, Blood Orange Vinaigrette

~ Entrées ~

Choice of Two:

Grilled N.Y. Sirloin

Roasted Shallot Demi-glace

Peppercorn Pan Seared N.Y. Sirloin

Truffled Scallion Butter with Fresh Horseradish

Pan Seared Alaskan King Salmon

Sun Dried Tomato, Kalamata Olives, Capers Berry Relish,
Balsamic Reduction

Fire Grilled Pork Loin Chop

Apple Cider Butter

Stadler Breast of Chicken

Sun Dried Cranberry Chicken Jus Lie

~ Dessert ~

New York Cheesecake

(Dessert can be upgraded to Chocolate Truffle Cake @ \$2.00++ per person)

Coffee and Tea Service

\$37.00 Per Person

\$48.00 Per Person with One Hour Name Brand Bar
Plus 18% Service Charge and 6% CT. State Tax

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Holiday Party Package 2008

At Water's Edge Resort & Spa ~ Package #2 ~ Plated Dinner

~ Stationary Hors D' Oeuvres ~

International Fruit and Cheese Display

~ Butler Passed Hors D' Oeuvres ~

Choice of four

Assorted Crostini
Mushroom Stuffed with
Andouille Sausage, Potato,
and Cilantro

Artichoke and Goat
Cheese Quiche

Shiitake and Leek
Spring Rolls

Thai Samosas

Beef Teriyaki Satays

Smoked Salmon Canapes

Blue Corn Beef
Empanadas

Truffle Potato Croquettes
with Chive Crème Fraiche

Coconut Chicken with
Pineapple Chipotle Glaze

Chicken Saltimboca
Skewers

Shrimp Puffs

~ Appetizers ~

Choice of One

Shrimp Cocktail

Cilantro Lime Cocktail Sauce

Frutti di Mare

Chilled Salad of Calamari, Gulf Shrimp and Crabmeat

Oversized Asparagus and Smoked Mozzarella Ravioli

Truffle Béchamel Sauce and Arugula Pesto

~ Salads ~

Choice of One

Tossed Hydro Garden Salad

Baby Red Yellow
Tomatoes,
English Cucumbers,
Carrots, Roasted Red
Onion Balsamic
Vinaigrette

Baby Arugula Salad

Mandarin Orange
Segments, Shaved
Asiago Cheese, Candied
Hazelnuts, Peppercorn
Bacon, Roasted Fennel
Vinaigrette

Iceberg Lettuce Wedge

Sun Dried Cranberries,
Red Tomatoes, Stilton
Bleu Cheese, Toasted
Pine Nuts, Blood
Orange Vinaigrette

~ Entrees ~

Choice of Three

Grilled N.Y. Sirloin

Argo Dolce,
Balsamic Red Onions,
Black Currant

Peppercorn Seared N.Y. Sirloin

Roasted Shallot Demi-glace

Fire Grilled Pork Loin Chop

Bleu Cheese Butter,
Port Syrup

Pan Seared Alaskan King Salmon

Sun Dried Tomato, Kalamata Olives,
Capers Berry Relish, Balsamic Reduction

Pancetta Wrapped Stadler Breast of Chicken

Wild Mushroom Confit

~ Dessert ~

Chocolate Truffle Mousse Cake
Coffee and Tea Service

\$57.00 per Person

\$68.00 Per Person with One Hour Name Brand Bar
Plus 18% Service Charge and 6% CT. State Tax

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Holiday Party Package 2008

At Water's Edge Resort & Spa ~ Package #3 ~ Plated Dinner

~ Stationary Hors D' Oeuvres ~

International Fruit and Cheese Display

~ Butler Passed Hors D' Oeuvres ~

Choice of four

Assorted Crostini
Mushroom Stuffed with
Andouille Sausage, Potato,
and Cilantro

Artichoke and Goat Cheese
Quiche

Shiitake and Leek
Spring Rolls

Thai Samosas

Beef Teriyaki Satays

Smoked Salmon Canapes

Blue Corn Beef
Empanadas

Truffle Potato Croquettes
with Chive Crème Fraiche

Coconut Chicken with
Pineapple Chipotle Glaze

Chicken Saltimboca
Skewers

Mini Maryland Crab Cakes
with Chive Crème Fraiche

Shrimp Puffs

Scallop and Bacon

~ Appetizers ~

Choice of One

Shrimp Cocktail

Cilantro Lime Cocktail Sauce

Frutti di Mare

Chilled Salad of Calamari, Gulf
Shrimp and Crabmeat

Oversized Asparagus and Smoked Mozzarella Ravioli

Truffle Béchamel Sauce and
Arugula Pesto

Waters Edge Crab Cakes

Roasted Corn Pico de Gallo

~ Salads ~

Choice of One

Tossed Hydro Garden Salad

Baby Red Yellow
Tomatoes, English
Cucumbers, Carrots,
Roasted Red Onion
Balsamic Vinaigrette

Iceberg Lettuce Wedge

Sun dried Cranberries,
Red Tomatoes,
Stilton Bleu Cheese,
Toasted Pine Nuts,
Blood Orange
Vinaigrette

Tomato Mozzarella Salad

Sliced Fresh Mozzarella,
Baby Red and Yellow
Cherry Tomato Salad,
Balsamic Reduction

~ Entrees ~

Choice of Three

Apple Wood Smoked Filet Mignon

Roasted Fingerling
Potatoes, Haricot Vert,
Syrah Bordelaise

Pan Seared Filet Mignon

Vermont Cheddar
Whipped Potatoes,
Haricot Vert, Wild
Mushroom Confit

Pistachio Crusted Stadler Breast of Chicken

Oven Roasted Tomato
Risotto, Chicken Jus
Lie, Baby Carrots

Pan Seared Atlantic Halibut

Kalamata Olive Tapenade,
Lemon Confit Basil Oil Drizzle

Pan Seared Ahi Tuna

Purple Sticky Rice, Tatsoi Salad,
Pickled Ginger Pomegranate Vinaigrette

~ Dessert ~

Chocolate Silk Cake

Red Currant Coulis

White Chocolate Peppermint Mousse

Tuxedo Cup Garnished
with Fresh Berries

Dark Chocolate Cherry Bread Pudding

Vanilla Crème Anglaise

Coffee and Tea Service

\$76.00 Per Person

\$87.00 Per Person with One Hour Name Brand Bar
Plus 18% Service Charge and 6% CT. State Tax

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