

## DELUXE MENU

\$30.00 Per Guest; \$36.00 with 1-hr open bar

### Stationary Display - Select One

Cheese & Cracker Display  
Crudités Display

### Salad - Select One

Tossed Green Salad with Balsamic or Ranch Dressing  
Caesar Salad with Sourdough Croutons  
Mixed Greens, Dried Cranberries, Candied Pecans, Gorgonzola  
*additional \$2.00*

### Entrees - Select Two; additional entrée \$3.95 per guest

Flank Steak with Caramelized Onions & Au Jus  
Roast Pork Loin with Cider Glaze and Seasonal Fruit Chutney

Citrus Honey Chicken  
Chicken Piccata  
Chicken Parmigiana

Tilapia Baked with Lemon Butter & White Wine  
Pecan Encrusted Salmon with Pomegranate Drizzle  
Grilled Salmon with Lemon Dill Sauce  
Roast Beef with Mushrooms & Gravy  
Vegetable Lasagna  
Eggplant Rollatini  
Roasted Turkey Breast with Stuffing & Gravy

### Pasta - Select One

Cavatappi Puttanesca  
Penne a la Vodka  
Baked Ziti  
3 Cheese Baked Macaroni

### Accompaniments - Select Two

Garlic Smashed Potatoes  
Confetti Rice  
Roasted Red New Potatoes  
Lemon-Garlic Broccoli  
Orange Glazed Baby Carrots  
Green Bean Amandine  
Fresh Vegetable Medley

Artisan Dinner Rolls & Butter  
Coffee, Tea

### Dessert

Cookies, Brownies & Bars  
or Chef's Choice of Cake / Pie  
or Ice Cream

## PREMIUM MENU

\$39.00 Per Guest; \$45.00 with 1-hr open bar

### Stationary Display - Select Two

Cheese & Cracker Display  
Crudités Display  
Hummus with Pita Triangles or Bruschetta

### Salad - Select Two

Tossed Green Salad with Balsamic or Ranch Dressing  
Caesar Salad with Sourdough Croutons  
Mixed Greens, Dried Cranberries, Candied Pecans, Gorgonzola

### Entrees - Select Two; additional entrée \$4.95 per guest

Stuffed Fillet of Sole with Mornay Sauce  
Chicken Saltimbocca  
Flank Steak with Mushrooms, Onions & Bordelaise  
Herbed-Parmesan Crusted Tilapia with Lemon Butter Wine Sauce  
Chicken Roulade with Sun-dried Tomatoes, Spinach & Goat Cheese  
Chicken Florentine  
Chef Carved Prime Rib (*min 30 guests required*)  
Chef Carved Bourbon Glazed Ham with Pineapple Chutney  
Vegetarian Napoleon

### Pasta - Select One

Cavatappi Puttanesca  
Penne a la Vodka  
Baked Ziti  
Tortellini with Sun-dried Tomato Pesto Cream  
3 Cheese Baked Macaroni  
Fettuccine Paglia Fieno

### Accompaniments - Select Two

Garlic Smashed Potatoes  
Confetti Rice  
Roasted Red New Potatoes  
Lemon-Garlic Broccoli  
Orange Glazed Baby Carrots  
Green Bean Amandine  
Fresh Vegetable Medley

Artisan Dinner Rolls & Butter  
Coffee, Tea

### Dessert

Cookies, Brownies & Bars  
and Chef's Choice of Cake / Pie  
or  
Fruit Cobbler with Fresh Whipped Cream

## GRAND MENU

\$46.00 per Guest; \$52.00 with 1-hr open bar

### Stationary Display - Select Two

Cheese & Cracker Display  
Crudités Display, or Hummus with Pita Triangles  
Bruschetta or Hot Artichoke Dip

### Salad - Select Two

Tossed Green Salad with Balsamic or Ranch Dressing  
Caesar Salad with Sourdough Croutons or Chopped Chef Salad  
Mixed Greens with Dried Cranberries, Pear Tomatoes, Gorgonzola & Candied Pecans

Spinach Salad with Mushrooms, Bacon, Eggs, Balsamic Vinaigrette  
CT Clam Chowder or Seasonal Soup

### Entrees - Select Two; additional entrée \$5.95 per guest

Stuffed Shrimp with Seafood Stuffing  
Chef Carved Tenderloin of Beef with Accompaniments  
Veal Saltimbocca  
Seafood Newburgh  
Chicken Oscar  
White Soy Glazed Salmon with B&W Sesame Seeds & Pomegranate Drizzle  
Vegetarian Napoleon

### Pasta - Select One

Cavatappi Puttanesca  
Penne a la Vodka  
Tortellini with Sun-dried Tomato Pesto Cream  
Fettuccine Paglia Fieno  
Wild Mushroom Ravioli with Basil Cream

### Accompaniments - Select Two

Garlic Smashed Potatoes  
Confetti Rice  
Roasted Red New Potatoes  
Lemon-Garlic Broccoli  
Orange Glazed Baby Carrots  
Green Bean Amandine  
Fresh Vegetable Medley  
Baked Potato with Butter & Sour Cream  
Long Grain & Wild Rice with Caramelized Onions  
Chef Choice Vegetarian Risotto

Artisan Dinner Rolls & Butter

Coffee, Tea

### Dessert

Chocolate Mousse, Tiramisu, Bete Noir, Crème Brulee



Located at:

Stanley Golf Course

245 Hartford Road

New Britain, CT 06053

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[www.whinstonetavern.com](http://www.whinstonetavern.com)

Prices are based on 25 person  
minimum. 6% sales tax and  
20% gratuity charge  
are additional