

Curtis House Buffet Menu

203-263-2101

www.curtishouseinn.com

25 person minimum

Choice of one:

Ziti & meatballs
Pasta Primavera
Penne ala Vodka
Sausage & Peppers
Cheese Filled Ravioli
Tortellini Carbonara
Baked Manicotti
Pasta Bolognese

Choice of Two:

Beef & Burgundy
Roast Pork
Baked Ham
Roast Turkey & Stuffing
Sliced Roast Beef
Chicken:
Marsala, Francais or Picatta
Turkey Pot Pie

Includes

Vegetables & Potato
Tossed Salad
Rolls & Butter
Sheet cake
Coffee / Hot Tea / Soda
Linens

Children:

Under 3 – Free
3-7 years old \$8.00
8 years+ adult

House made Punch

Non alcoholic \$35.00 per 3 gallons
Vodka \$55.00 per 3 gallons
Champagne \$75.00 per 3 gallons

The CT. Health code advises thorough cooking of all shellfish
\$20.00 per person

Please add 6% sales tax and server charge of \$75.00 or 18% whichever is larger
Payment of Cash or Personal Check

We try to accommodate all dietary needs please let us know ahead of time if any considerations need to be made.

Additionally Available

Fish: Per Person
Stuffed Sole \$2.00
Baked Salmon \$3.00
Crab Crusted Tilapia \$2.00
Boston Baked Scrod \$2.00
Seafood Newburg \$2.00

H'ordeurves:

Shrimp Cocktail \$20.00 lb.
Priced Per Dozen
Scallops wrapped in bacon \$24.00
*Shucked clams \$16.00
*Shucked Oysters \$18.00
Mini Crab Cakes \$18.00
Chicken Satays \$15.00
Spanikopita \$18.00
Stuffed Mushrooms \$18.00
Mini Pizza \$12.00

Displays Available:

Priced Per Person
Cheese & Cracker Table \$2.50
Crudites & dips \$2.50
Mirror Display:
Cheese, veggies, fruit \$3.00

House made Dessert Display

\$3.00 per person
Cookies, Brownies,
Cheese cake etc
Cannoli