

Fall/Winter Seasonal Buffet Two

A Delightful Four-Hour Function

Cocktail Hour with an Assortment of International Cheeses, Crackers,
Vegetable Crudités and Dip

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Fresh-Baked Rolls with Butter
Butternut Bisque – or – Clam Chowder
Mesclun Salad – or – Caesar Salad
Rustic Vegetarian Lasagna – or – Penne alla Vodka
Seasonal Roasted Vegetables – or – Brussels Sprouts & Pancetta
Roasted Garlic Whipped Potatoes – or – Potato Au Gratin

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Entrées (select three)

Butternut Squash Ravioli	Baked Sole with Crab Stuffing
Chicken Pot Pie with Biscuits	Baked Shrimp with Crab Stuffing
Chicken Cacciatore	Shellfish Paella
Apple & Juniper Brined Turkey	Pepper Crusted Sirloin of Beef
Clove & Honey Glazed Ham	Rosemary & Sea Salt Crusted Prime Rib
Apricot Raisin Stuffed Pork Loin	

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Chocolate Fountain with Fresh Fruit and Assorted Cookies
served with Coffee, Tea and Decaf

Includes:

- Cash Bar
- Highly-Trained Waitstaff
- Festively Decorated Banquet Room

Other food and beverage options are available – please inquire

Our Friendly, Professional Staff Makes Sure Everything Is Perfect

\$44.99 per person (50 people minimum)

Please add 18% Service and 6.35% CT Sales Tax

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