



THE **STAMFORD**

700 East Main St, Stamford, CT 06901



BREAKFAST OPTIONS



BREAKFAST

CONTINENTAL

STAMFORD Traditional

Select 1 Coffee Ring:
Pecan, Blueberry, Apple Crumb, Cinnamon Swirl

Assorted Fresh Bagels With Cream Cheese,
Butter and Preserves

Assorted Mini Muffins and Donuts

Assorted Variety of Scones, Danishes and Croissants

Assorted Individual Yogurts With Mixed Berries, Granola and Honey

Assorted Individual Cereals With Whole, Skim, Almond or
Coconut Milk

Seasonal Sliced Fruit and Mixed Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

THE **STAMFORD**

BREAKFAST

CONTINENTAL

The Wellbeing

Seasonal Sliced Fruit and Mixed Berries

Avocado On "Tomato Toast", Lime, Crushed Red Pepper, Salt; Balsamic Glaze Optional

Hard Boiled Eggs

Assorted Individual Yogurts With Mixed Berries, Granola and Honey

Assorted Individual Cereals With Whole, Skim, Almond or Coconut Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices



THE STAMFORD

BREAKFAST

CONTINENTAL

The Mainstreet

Select 1 Coffee Ring:
Pecan, Blueberry, Apple Crumb, Cinnamon Swirl

Assorted Fresh Bagels With Cream Cheese,
Butter and Preserves

Assorted Mini Muffins and Donuts

Assorted Variety of Scones, Danishes and Croissants

Assorted Individual Yogurts With Mixed Berries, Granola and Honey

Assorted Individual Cereals With Whole, Skim, Almond or Coconut Milk

Seasonal Sliced Fruit and Mixed Berries

Avocado Toast, Lime-Pepper Tomato Salsa, Balsamic Glaze, Sprinkled With
Parmesan Cheese

Hard Boiled Eggs

Chef's Choice Frittata Bites

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

THE STAMFORD

BREAKFAST

HOT BREAKFAST

Select two (2) hot items

On The Go Buffet

Included: Individual Seasonal Fruit Cups and Individual Assorted Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

Individually Wrapped Bacon, Egg and Cheese
On Croissant or English Muffin

Individually Wrapped Sausage, Egg and Cheese
On Croissant or English Muffin

Individually Wrapped Ham, Egg and Cheese
On Croissant or English Muffin

Individually Wrapped Egg White &
Vegetable Frittata

Individually Wrapped Chef's Choice Quiche

Individually Wrapped Breakfast Burrito, Scrambled Eggs,
Cheddar Cheese, Bacon In A Tortilla

Individually Wrapped Breakfast Burrito, Scrambled Eggs,
Cheddar Cheese, Sausage In A Tortilla

Individually Wrapped Breakfast Burrito, Scrambled Eggs,
Cheddar Cheese, Ham In A Tortilla

THE STAMFORD

BREAKFAST

HOT BREAKFAST

Wellness Buffet

Your Choice Coffee Ring:
Pecan, Blueberry, Apple Crumb, Cinnamon Swirl

Assorted Fresh Bagels With Cream Cheese,
Butter and Preserves

Assorted Mini Muffins and Donuts

Assorted Variety of Scones, Danishes and Croissants

Assorted Individual Yogurts With Mixed Berries, Granola and Honey

Seasonal Sliced Fruit and Mixed Berries

Scrambled Egg Whites

Turkey Bacon And Turkey Sausage

Sweet Potato Home Fries

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

THE **STAMFORD**

BREAKFAST

HOT BREAKFAST

Boulevard Buffet

Your Choice Coffee Ring:
Pecan, Blueberry, Apple Crumb, Cinnamon Swirl

Assorted Fresh Bagels With Cream Cheese,
Butter and Preserves

Assorted Mini Muffins and Donuts

Assorted Variety of Scones, Danishes and Croissants

Assorted Individual Yogurts With Mixed Berries, Granola and Honey

Assorted Individual Cereals With Milk

Seasonal Sliced Fruit and Mixed Berries

Hot Selections: Select four (4)

Scrambled Eggs

Bacon And Sausage

Home Fries

Egg Whites With Spinach

Buttermilk Pancakes, Butter, Whipped Cream, Preserves

Belgian Waffles, Maple Syrup,
Whipped Cream, Mixed Berries

Challah French Toast, Maple Syrup,
Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

THE STAMFORD

BREAKFAST

HOT BREAKFAST

STAMFORD Wake Up Call (Plated)

On Each Table:

Mini Muffins and Mini Bagels, Cream Cheese,
Butter and Preserves, Seasonal Fruit

Select One:

Buttermilk Pancakes, Butter and Maple Syrup
Choice of Blueberry, Chocolate Chip, Strawberry, Banana

Belgian Waffles, Butter and Maple Syrup
Choice of Blueberry, Chocolate Chip, Strawberry, Banana

Challah French Toast, Maple Syrup, Mixed Berries

Served With Choice Of Bacon or Sausage

Beverages:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

THE STAMFORD

BREAKFAST

HOT BREAKFAST

Broad Street (Plated)

On Each Table:

Mini Muffins and Mini Bagels, Cream Cheese,
Butter and Preserves, Seasonal Fruit

Select One:

Two Fresh Scrambled Eggs, English Muffin

Frittata

Ham, Peppers, Spinach and Cheddar Cheese

Quiche Lorraine

Bacon, Onions, Peppers, Cheddar Cheese

Omelette

·Spinach, Mushroom, Swiss Cheese

Served With Choice Of Bacon or Sausage

Beverages:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Chilled Cranberry, Grapefruit and Orange Juices

THE STAMFORD

BREAKFAST

Enhancements

Select Any To Add To A Breakfast Package:

Omelette Station

*Egg Whites Available Upon Request, Please Select In Advance
Bacon, Ham, Sausage, Pepper, Onion, Spinach, Mushroom, Tomato,
Broccoli, Shredded Cheese

Belgian Waffle Station

Whipped Cream, Butter, Maple Syrup, Mixed Berries

Buttermilk Pancake Station

Whipped Cream, Butter, Maple Syrup, Mixed Berries

Smoothie Bar

Choice of 1 Base

Almond Milk and Vanilla Yogurt OR
Orange Juice, Cranberry Juice, Pineapple Juice

Choice of 3 Ingredients

Spinach, Kale, Carrot, Blueberry, Raspberry, Strawberry,
Blackberry, Pineapple, Mango

Coffee Bar

Enhancements In Addition to Freshly Brewed Coffee And Teas

Iced Coffee

Almond, Coconut, Skim Milks, Half & Half, Cream

Assorted Flavored Creamers –

Choose 1: Vanilla, Hazelnut, Mocha, Caramel

Barista Sugar Sticks, Pure Cane Sugar, Sugar In The Raw,
Stevia, Equal, Splenda, Sweet N Low

Honey, Lemon Slices

THE

STAMFORD



LUNCH OPTIONS



LUNCH

Box It Up

Select 1 Sandwich
Served With 1 Select Side Salad, Whole Fruit, Bag of Chips,
1 Select Cookie, Bottle of Water

Select 1 Wedge or Wrap

Wraps:

Tuna Salad, Lettuce, Tomato

Chicken Salad, Lettuce, Tomato

Seasonal Grilled Vegetables with Pesto

Chicken Cutlet, Mozzarella, Tomato, Roasted Red Pepper, Avocado

Mozzarella, Tomato, Basil

Grilled Chicken Caesar

Buffalo Chicken, Bleu Cheese, Lettuce, Tomato

Wedges / Sandwiches:

Roast Turkey Club, Bacon, Lettuce, Tomato, Mayo

Roast Beef, American Cheese, Lettuce, Tomato, Dijon Mustard

Honey Ham, Cheddar Cheese, Dijon Mustard

Italian Combo

American Combo

THE STAMFORD

LUNCH

Box It Up Continued

Select 1 Side Salad:
House Garden Salad

Caesar Salad, Parmesan, Croutons

House Made Pasta Salad

Roasted Red Bliss Potato Salad

House Made Apple Coleslaw

Select 1:
Chocolate Chip

Red Velvet

Oatmeal Raisin

Sugar

Brownie



THE STAMFORD

LUNCH

Cold Buffet

Select 2:
House Salad

House Made Veggie Pasta Salad

Seasonal Grilled Vegetable Platter

Caesar Salad, Parmesan, Croutons

Roasted Red Bliss Potato Salad

House Made Apple Coleslaw

Select 4 Wraps or Sandwiches:

Wraps:

Tuna Salad, Lettuce, Tomato

Chicken Salad, Lettuce, Tomato

Seasonal Grilled Vegetables with Pesto

Chicken Cutlet, Mozzarella, Tomato, Roasted Red Pepper, Avocado

Mozzarella, Tomato, Basil

Grilled Chicken Caesar

Buffalo Chicken, Bleu Cheese, Lettuce, Tomato

Wedges / Sandwiches:

Roast Turkey Club, Bacon, Lettuce, Tomato, Mayo

Roast Beef, American Cheese, Lettuce, Tomato, Dijon Mustard

Honey Ham, Cheddar Cheese, Dijon Mustard

Italian Combo

American Combo

LUNCH

Cold Buffet Continued

Selection of Assorted Bags of Chips

Selection of Assorted Cookies and Brownies

Soft Drinks, Coffee/Tea Service Included



THE STAMFORD

LUNCH

Salad Bar

Fresh Rolls and Butter
Arugula, Mixed Greens, Romaine

Toppings:

Carrot, Cucumber, Red Onion, Tomato, Bleu Cheese Crumble, Sliced Mozzarella, Shredded Cheddar Dried Cranberry, Pumpkin Seeds, Candied Pecans, Sliced Mushroom, Sliced Pepper, Broccoli, Strawberry, Apple, Avocado

Dressings:

Olive Oil and Red Wine Vinegar, Balsamic Vinegar, Balsamic Glaze, Italian Vinaigrette, Lemon Vinaigrette, Ranch, Bleu Cheese

Proteins:

Grilled Chicken, Grilled Shrimp, Grilled Salmon

Select 1 Soup:

Butternut Squash

Tomato Bisque

Lobster Bisque

Vegetable Black Bean

Watermelon Gazpacho

New England Clam Chowder

Select 1 Pasta:

Chilled Summer Pasta Salad

Herb Roasted Potato Salad

Penna A La Vodka

Rigatoni Bolognese

Vegetable Pesto Pasta

THE STAMFORD

LUNCH

Salad Bar Continued

Selection of Assorted Bags of Chips

Selection of Assorted Cookies and Brownies and
Seasonal Sliced Fruit Platter

Soft Drinks, Coffee/Tea Service Included



THE STAMFORD

LUNCH

Hot Plated

Select 1 Salad:
Mesclun Salad

Cranberries, Pine Nuts, Goat Cheese, Asparagus, Jicama,
Tomato Basil Vinaigrette

Greek Salad
Romaine, Feta, Pepperoncini, Fresh Peppers, Cucumber, Red Onion,
Tomato, Kalamata Olives, Lemon Honey Vinaigrette

Red Oak Leaf Lettuce
Tossed With Toasted Almonds, Feta Cheese, Dried Cranberries,
Red Onion, Sweet Red Wine Vinaigrette

Spinach Salad
Candied Pecans, Blood Orange, Honey Dijon Dressing

Boston Bibb Lettuce
Apple, Dried Cherry, Walnut Salad, Maple Dressing

Classic Cobb Salad
Turkey, Crumbled Blue Cheese, Mushrooms, Bacon And Avocado

Gorgonzola Salad
Field Greens, Gorgonzola Cheese, Candied Walnuts,
Shaved Pears, Lemon Vinaigrette

THE STAMFORD

LUNCH

Hot Plated Continued

Select 1 Entrée:

Chicken Marsala

Penne Pasta, Fresh Mushrooms, Light Brown Sauce & Marsala Wine

Salmon Francaise

Artichokes, Sundried Tomatoes, Portobello Mushrooms,
Fresh Lemon & Thyme, Lemon Butter Sauce

Balsamic Chicken

Warm White Bean Trio, Fresh Basil & Tomato Ragout

Stuffed Flank Steak

Garlic Mashed Potatoes, Spinach, Boursin Cheese & Sherry Wine Sauce

Pan Seared Veal Medallion

Roasted Peppers, Sauteed Spinach & Mozzarella, Madeira Wine Sauce

Grilled Herb Chicken

Garlic Mashed Potatoes, Homemade Roasted Corn Salsa

Pan Seared Chicken Piccata

Grilled Asparagus, Penne Pasta, Lemon, White Wine & Capers

Baked Cod

Spanish Rice, Haricots Verts, Lemon Butter Sauce

Chicken Breast

Garlic Mashed Potatoes, Roasted Red Peppers, Prosciutto,
Swiss Cheese & Port Wine Demi

Penne

Roasted Cauliflower, Grilled Tomatoes, Garlic, Spinach & Feta Cheese

THE STAMFORD

LUNCH

Hot Plated Continued

Select 2 Desserts:
Served Family Style On Each Table

Fresh Fruit

Apricot Bars

Raspberry Squares

Magic Bars

Chocolate Cheesecake Brownies

Homemade Cookies

Mini Italian Pastries

White Chocolate Macadamia Cookies



THE STAMFORD

LUNCH

Hot Buffet

Select 2 Salads:

Santa Fe Salad

Mesclun Greens, Black Beans, Grilled Fresh Corn, Mango, Tomato, Cucumber, Avocado, Pepper Jack Cheese, Jalapeno-Lime Dressing

Asian Kale Salad

Marinated Chopped Kale, Avocado, Edamame, Carrot, Radish, Cashew, Crispy Wonton Strips, Sesame Ginger Dressing

Walnut Arugula Salad

Baby Arugula, Avocado, Walnuts, Red Grapes, Cucumber, Jicama, Balsamic Vinaigrette

Wheatberry Salad

Kale, Cranberries & Black-Eyed Peas

Quinoa Salad

Kale & Butternut Squash

Sweet & Citrus Salad

Spinach, Strawberries, Grapefruit, Goat Cheese, Red Onions, Almonds, Lemon Honey Vinaigrette

THE STAMFORD

LUNCH

Hot Buffet Continued

Select 2 Entrées:

Almond Crusted Chicken Breast, Dijonnaise Sauce

Apple & Wild Mushroom Stuffed Chicken Breast, Natural Pan Gravy

Chicken Marbella

Spanish Olives, Dried Plums, Capers & White Wine

Mediterranean Chicken

Maple Sugar & Ginger Roasted Pork Loin

Steak Pizzaiola

Mushrooms & Chopped Tomatoes

Cajun Tequila Shrimp

Fettuccini Pasta & Parmesan Cheese Cream Sauce

Penne A La Vodka

Rigatoni Bolognese



THE STAMFORD

LUNCH

Hot Buffet Continued

Select 2 Side Dishes:
Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Maple Glazed Potatoes

Lyonnaise Potatoes

Potato Gratin

Potato Dauphinoise

Spanish Rice

Haricots Verts

Grilled Corn On The Cob

Sauteed Herb Vegetable Medley

Grilled Asparagus & Red Peppers



THE STAMFORD

LUNCH

Hot Buffet Continued

Select 2 Desserts:
Served Family Style On Each Table

Fresh Fruit

Apricot Bars

Raspberry Squares

Magic Bars

Chocolate Cheesecake Brownies

Homemade Cookies

Mini Italian Pastries

White Chocolate Macadamia Cookies



THE STAMFORD



DINNER OPTIONS



BUFFET DINNER

CONNECTICUT

Bread Rolls and Butter

Includes 2 Salads, 2 Entrées, 2 Sides, 1 Dessert

Salads - Select 2

Red Oak Leaf And Baby Lettuce
Toasted Almonds, Feta Cheese, Dried Cranberry, Shaved Red
Onion, Sweet Red Wine Vinaigrette

Traditional House Salad
Balsamic Vinaigrette

Roasted Beet Salad
Baby Greens, Goat Cheese, Candied Pecans, Sherry Vinaigrette

Spinach Salad
Mushrooms, Bacon, Egg, Honey Mustard Dressing

Boston Bib Lettuce
Apple, Dried Cherry, Walnut, Maple Dressing

Gorgonzola Salad
Field Greens, Candied Walnuts, Shaved Pears, Lemon Vinaigrette

THE STAMFORD

Entrees

Select 2 Entrees (Chicken, Beef, Fish, Pasta, Vegetarian)

Chicken

Chicken Francaise, Lemon Butter Sauce

Chicken Marsala, Fresh Mushrooms, Light Marsala Brown Sauce

Chicken Diane, Prosciutto, Swiss Cheese, Port Wine Demi

Pan Seared French Cut Chicken Breast, Red & Yellow Tomatoes, Garlic & Fresh Basil, Aged Balsamic Fig Glaze

Provençal Style Chicken Breast, Capers, Roasted Tomatoes, Onions & Black Olives

Grilled Italian Spiced Rubbed French Cut Chicken Breast, Summer Roasted Corn, Tomato Relish

Pan Seared Chicken Breasts, Maple, Mustard & Dill Sauce

Bourbon Chicken, Deglazed With Bourbon / Garlic / Parsley

Pan Seared Chicken, Portobello Mushrooms, Artichoke Fricassee

Chicken Marbella, Spanish Olives, Dried Plums, Capers And White Wine

Parmesan Crusted French Cut Chicken Breast, Sherry Dijon Reduction

Bruschetta Stuffed Chicken

Braised Chicken, Tomatoes & Olives

THE STAMFORD

Beef

Added price per person

Pan Seared Filet Mignon, Scallion, Pine Nuts, Port Wine Demi-Glace

Glazed Beef, Roquefort & Bourbon Sauce

Pepper Crusted Steak, Worcestershire Glazed Portobellos

Herb Crusted Filet, Smoked Tomato Ragout

Beef Tenderloin, Merlot Reduction

Slow Roasted Prime Rib, Natural Au Jus

Hazelnut Crusted Rack Of Lamb, Tomato & Olive Ragout

Veal Shank, Balsamic Onions / White Beans

Pan Seared Veal Medallions

Sautéed Spinach, Roasted Tri-Colored Peppers, Fresh Mozzarella,
Roasted Garlic Smoky Tomato Sauce

Veal Scaloppini, Wild Mushrooms

Herbed Veal Loin, Stuffed With Spinach & Pine Nuts,
Rosemary Cream Sauce

Herb Roasted Pork Tenderloin, Pan Demi

Pork Chops, Apple Chutney

THE STAMFORD

Pasta

Penne A La Vodka, Penne Rigate, Fresh Plum Tomatoes, Heavy Cream

Whole Wheat Spaghetti, Spinach, Tomato, Broccoli,
Lemon & Garlic Oil

Gnocchi Pomodoro, Fresh Basil, Mozzarella

Penne With Spicy Sausage, Sweet Corn

Cavatelli Pasta, Broccoli, Plum Tomatoes

Tri-Colored Fusilli, Roasted Eggplant, Red Peppers,
Red Onions, Tomatoes, Fresh Basil

Penne / Roasted Cauliflower, Grilled Tomatoes, Garlic,
Spinach, Grilled Feta Cheese

Pesto Stripped Ravioli, Red Pepper Sauce

Cajun Tequila Shrimp, Fettuccini Pasta,
Parmesan Cheese Cream Sauce



THE STAMFORD

Fish

Potato Crusted Grouper, Lemon Beurre Blanc

Grilled Mahi-Mahi, Mango Salsa

Stuffed Sole, Crab & Shrimp Stuffing

Ritz Cracker Topped Cod, Lemon Sauce

Chilean Sea Bass, Leeks, Red Pepper Coulis, Spinach

Bass, Artichoke & Tomato Broth

Salmon, Pearl Cous-Cous, Oven Roasted Tomatoes,
Lemon & Oregano Oil

Salmon Francaise, Lemon Butter Sauce

Pan Seared Salmon, Honey, Soy & Ginger Glaze

Salmon Roulade, Stuffed With Bay Scallops & Shrimp,
Pernod Cream Sauce

Mahi-Mahi, Charred Onions, Tomatoes, Tapenade Vinaigrette

Stuffed Shrimp, Crab Stuffing

Sesame Crusted Sea Scallops, Spaghettini Of Vegetables,
Red Pepper Beurre Blanc

Grilled Swordfish, Tri-Colored Peppered Compound Butter

THE STAMFORD

Sides

Select 3

Herb Garlic Mashed Potatoes

Roasted Rosemary Red Bliss Potatoes

Cheesy Scalloped Potatoes

Cilantro Basmati Rice

Tricolor Quinoa, Butternut Squash

Roasted Cauliflower and Broccoli

Grilled Asparagus and Broccoli Rabe

Garlic Steamed Spinach

Honey Maple Brussels Sprouts

Desserts

Select 1

New York Style Cheesecake, Strawberry Compote

Triple Chocolate Cake

Traditional Flan, Caramel Sauce

Lemon Mousse Cake

Carrot Cake

Assortment of Cookies, Brownies and Fruit Bars
(Plated On Each Table)

Vanilla, Chocolate, Strawberry Ice Cream,
Select Ice Cream By Request

THE STAMFORD

Plated Dinner

\$75 Per Person

(Includes 1 Salad, 1 Entrée, 1 Dessert and Soft Drinks/Coffee Service)

Bread Rolls and Butter Service

All Entrées Served With Chef's Selection of Seasonal Fresh Vegetables, Rice or Potato

Salads:

Red Oak Leaf And Baby Lettuce
Toasted Almonds, Feta Cheese, Dried Cranberry, Shaved Red
Onion, Sweet Red Wine Vinaigrette

Traditional House Salad
Balsamic Vinaigrette

Roasted Beet Salad
Baby Greens, Goat Cheese, Candied Pecans, Sherry Vinaigrette

Spinach Salad
Mushrooms, Bacon, Egg, Honey Mustard Dressing

Boston Bib Lettuce
Apple, Dried Cherry, Walnut, Maple Dressing

Gorgonzola Salad
Field Greens, Candied Walnuts, Shaved Pears, Lemon Vinaigrette

THE **STAMFORD**

Plated Dinner Continued

Chicken:

Chicken Francaise, Lemon Butter Sauce

Chicken Marsala
Fresh Mushrooms, Light Marsala Brown Sauce

Chicken Diane
Prosciutto, Swiss Cheese, Port Wine Demi

Pan Seared Chicken Breasts
Maple, Mustard & Dill Sauce

Bourbon Chicken
Deglazed With Bourbon / Garlic / Parsley

Pan Seared Chicken
Portobello Mushrooms, Artichoke Fricassee

Pan Seared French Cut Chicken Breast
Red & Yellow Tomatoes, Garlic & Fresh Basil,
Aged Balsamic Fig Glaze

Provençal Style Chicken Breast
Capers, Roasted Tomatoes, Onions & Black Olives

Grilled Italian Spiced Rubbed French Cut Chicken Breast
Summer Roasted Corn, Tomato Relish

Chicken Marbella
Spanish Olives, Dried Plums, Capers And White Wine

Parmesan Crusted French Cut Chicken Breast
Sherry Dijon Reduction

Bruschetta Stuffed Chicken
Braised Chicken, Tomatoes & Olives

THE STAMFORD

Plated Dinner Continued

Beef:
(Add \$15 Per Person)

Pan Seared Filet Mignon
Scallion, Pine Nuts, Port Wine Demi-Glace

Glazed Beef
Roquefort & Bourbon Sauce

Pepper Crusted Steak
Worcestershire Glazed Portobellos

Herb Crusted Filet
Smoked Tomato Ragout

Beef Tenderloin
Merlot Reduction

Slow Roasted Prime Rib
Natural Au Jus

Hazelnut Crusted Rack Of Lamb
Tomato & Olive Ragout

Veal Shank
Balsamic Onions / White Beans

Pan Seared Veal Medallions
Sautéed Spinach, Roasted Tri-Colored Peppers, Fresh Mozzarella,
Roasted Garlic Smoky Tomato Sauce

Veal Scaloppini
Wild Mushrooms

Herbed Veal Loin
Stuffed With Spinach & Pine Nuts, Rosemary Cream Sauce

Herb Roasted Pork Tenderloin
Pan Demi

Pork Chops
Apple Chutney

THE STAMFORD

Plated Dinner Continued

Pasta:

Penne A La Vodka

Penne Rigate, Fresh Plum Tomatoes, Heavy Cream

Whole Wheat Spaghetti

Spinach, Tomato, Broccoli, Lemon & Garlic Oil

Gnocchi Pomodoro

Fresh Basil, Mozzarella

Penne With Spicy Sausage

Sweet Corn

Cavatelli Pasta

Broccoli, Plum Tomatoes

Tri-Colored Fusilli

Roasted Eggplant, Red Peppers, Red Onions, Tomatoes, Fresh Basil

Penne / Roasted Cauliflower

Grilled Tomatoes, Garlic, Spinach, Grilled Feta Cheese

Pesto Stripped Ravioli

Red Pepper Sauce

Cajun Tequila Shrimp

Fettuccini Pasta, Parmesan Cheese Cream Sauce

THE STAMFORD

Plated Dinner Continued

Fish:

Potato Crusted Grouper
Lemon Beurre Blanc

Grilled Mahi-Mahi
Mango Salsa

Stuffed Sole
Crab & Shrimp Stuffing

Ritz Cracker Topped Cod
Lemon Sauce

Chilean Sea Bass
Leeks, Red Pepper Coulis, Spinach

Bass
Artichoke & Tomato Broth

Salmon
Pearl Cous-Cous, Oven Roasted Tomatoes, Lemon & Oregano Oil

Salmon Francaise
Lemon Butter Sauce

Pan Seared Salmon
Honey, Soy & Ginger Glaze

Salmon Roulade
Stuffed With Bay Scallops & Shrimp, Pernod Cream Sauce

Mahi-Mahi
Charred Onions, Tomatoes, Tapenade Vinaigrette

Stuffed Shrimp
Crab Stuffing

Sesame Crusted Sea Scallops
Spaghettini Of Vegetables, Red Pepper Beurre Blanc

Grilled Swordfish
Tri-Colored Peppered Compound Butter

THE STAMFORD

Plated Dinner Continued

Customizable Duets:

Beef And Fish (\$100 Per Person)

Beef And Chicken (\$100 Per Person)

Chicken and Fish (\$90 Per Person)

Fish and Vegetarian (\$86 Per Person)

All Entrées Served With Chef's Selection of
Seasonal Fresh Vegetables, Rice or Potato

*Set Up and Breakdown Fees Apply To Each Event Space
Chef Fees Apply As Needed For Preparation and Station Attendants
Labor Fees Apply As Needed For Service and Bar*

*To Ensure Superior Service At The Stamford Hotel, A 24% Operational Charge Will Be Added To All Room Rental, Food And Beverage. As Such, 16% Of This Is Distributed As A Service Charge As Additional Compensation For Waitstaff, Service Bartenders and Service Employees Of Your Event. The Remaining 8% Is An Administration Fee, Which The Stamford Retains To Offset Operational Expenses Associated With Executing Your Event.
Current 7.35% Connecticut State Food and Beverage Sales Tax Applies.*

THE STAMFORD



COCKTAIL RECEPTION



Hors d'oeuvres

1 Hour Butler Passed

Protein:

Some Items Subject To Market Price Increase*

Sesame Chicken
Apricot Dipping Sauce

Chicken Taco
Sofrito Slaw, Malanga Chip, Avocado Cream, Sour Cream

Honey Glazed Duck
Crispy Polenta Square

Beef Teriyaki Kebabs

Mini Lamb Chops
Mint Orange Sauce*

Peking Duck Rolls
Oriental Hoisin Sauce

Panko Crusted Chicken
Asian Dipping Sauce

Sliced Filet Mignon & Asparagus

Filet Mignon Canapés
Red Wine Horseradish Sauce*

Filet Mignon Crostini
Chimichurri Sauce*

Chicken Enchilada Wontons
Salsa & Sour Cream Dipping Sauce

Mini Lamb Burgers
Mint Yogurt

THE STAMFORD

Hors d'oeuvres Continued

1 Hour Butler Passed

Herb Crusted Lamb
Olive Oil Smashed Potato, Gremolata

Mini Twice Baked Potatoes

Macadamia Nut Chicken
Orange Dipping Sauce

Thai Chicken Sate
Peanut Dipping Sauce

Prosciutto Wrapped Dates
Stuffed With Goat Cheese

Miniature Chicken BLT



THE STAMFORD

Hors d'oeuvres Continued

1 Hour Butler Passed

Seafood:

Some Items Subject To Market Price Increase*

Tuna Tartar Taco*

Sea Scallops Rumaki
Bacon Wrapped, Chestnut Crunch

Lobster Wontons
Raspberry Dipping Sauce*

Shrimp Cocktail
Spicy Cocktail Sauce

Spicy Marinated Ginger Shrimp

Crab & Mango Salad
Cucumber Chip

Potato Blinis

Smoked Salmon Florets
Lemon & Caper Crème Fraiche

Spicy Ahi Tuna
Crispy Wonton Wrapper, Spicy Sambal Sauce

Crab Cakes
Homemade Tartar Sauce

Lobster BLT

Coconut Shrimp
Strawberry Dipping Sauce

Mini Maine Lobster Rolls
Chives

THE STAMFORD

Hors d'oeuvres Continued

1 Hour Butler Passed

Seafood:

Some Items Subject To Market Price Increase*

Corn Fritter
Sour Cream, Caviar

Cajun Tequila Shrimp
Flambéed With Tequila, Parmesan Cream Sauce

Stuffed Mushrooms
Crab Havarti Stuffing

Chili Lime Shrimp Cups

Rare Tuna
Avocado & Lime Puree, Lotus Chip, Masago*

Comfort Corner:

Pigs In A Blanket
Mustard

Mozzarella Sticks
Marinara

Jalapeno Poppers

Mini Pizza

Mini Grilled Cheese

Buffalo Poppers
Blue Cheese

Egg Rolls

Empanadas

THE STAMFORD

Hors d'oeuvres Continued

1 Hour Butler Passed

Vegetarian:
Stuffed Mushrooms
Spinach Havarti Stuffing

Stuffed Philo
Dried Cranberry, Roasted Peppers, Asparagus, Fontina Cheese

Brie Beignets
Rolled In Toasted Pecans & Almonds

Potato Pancake
Spiced Apple & Cranberry Compote

Crispy Eggplant
Feta, Oven Dried Tomatoes, Crostini

Arancini
Parmesan Crisp, Aged Balsamic

Butternut Squash Risotto Cakes
Fruit Chutney

Caramelized Pear
Gorgonzola, Crostini



THE STAMFORD

Stationary Displays

Station Options Are Available As Add-Ons To The Passed Hors D'oeuvres Or Can Replace The Passed Hors D'oeuvres Option In Choice Of 2 Or More.

1 Hour Cocktail Reception

Fruit & Cheese Table ~ \$16 Per Person

Imported & Domestic Cheese

Farmers Market Garden Vegetables With Seasonal Dips

Fresh & Dried Fruits

Assorted Nuts

Roasted Red Pepper Hummus

Flatbreads

Crackers & Sliced Breads

Bistro Station ~ \$20 Per Person

Sliced Italian Cured Meat Display

Fresh Mozzarella & Tomato Kebabs / Balsamic Dressing / Basil

Imported And Domestic Cheese

Teriyaki Grilled Vegetables

Assorted Hummus & Baba Ghanoush

Olive Tapenade

Mini Tomato Bruschetta

Marinated Artichokes & Roasted Pepper Salad

Focaccia Breadsticks, Crostini, Baguettes, Flatbreads & Crackers

THE STAMFORD

Stationary Displays Continued

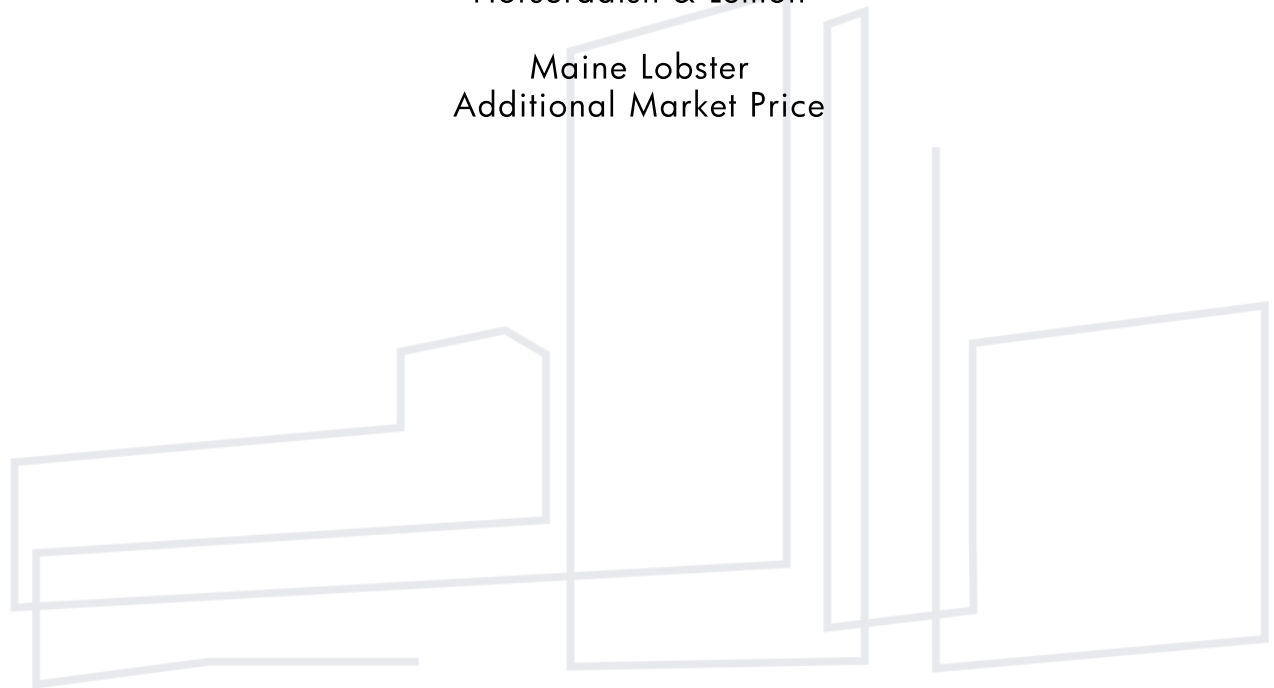
Station Options Are Available As Add-Ons To The Passed Hors D'oeuvres Or Can Replace The Passed Hors D'oeuvres Option In Choice Of 2 Or More.

1 Hour Cocktail Reception

Raw Bar
Market Price

Display Of Shrimp Cocktail
Crab Claws Oysters, Little Neck Clams, Shrimp Ceviche
Cocktail, Remoulade & Mignonette Sauce
Horseradish & Lemon

Maine Lobster
Additional Market Price



THE STAMFORD

Stations

1 Hour Cocktail Reception

Harvest Table ~ \$17 Per Person
Artisanal Cheese & Charcuterie Platter

Mediterranean Hummus & Babaganoush
With Pita Chips

Roasted Nuts

Breads & Imported Crackers

Antipasto Station ~ \$22 Per Person
Italian Meats
With Ham, Salami, Pepperoni, Hot & Sweet Capicola, Prosciutto

Provolone & Fresh Mozzarella

Grilled Vegetables & Mixed Olives

Artichoke & Roasted Red Pepper Salad

Focaccia, Breadsticks, Crostini

Pasta Station ~ \$18 Per Person (Select 2)
Bread Rolls and Butter
Garlic Bread ~ \$2 Per Person

Penne Ala Vodka

Rotini Bolognese

3 Cheese Tortellini
With Pesto Sauce, Asparagus, Tomatoes & Smoked Mozzarella

Porcini Cavatelli
Peas, Pancetta With Wild Mushroom Cream Sauce

Mediterranean Rigatoni
Grape Tomatoes, Eggplant, Basil, Roasted Garlic & Feta

Stations Continued

1 Hour Cocktail Reception

Steakhouse Station ~ \$26 Per Person
New York Strip Steak

Beefsteak Onions & Tomato Salad

Creamed Spinach

Baked Potatoes With All Additions
Scallions, Bacon, Caramelized Onions,
Crumbled Bleu Cheese, Vermont Cheddar

Horseradish Cream, Au Jus, Steak Sauce

Taco Station ~ \$15 Per Person
Warm Soft Tacos & Hard Tacos

Ground Beef Taco

Cilantro Lime Spiced Chicken Taco

Spanish Rice

Refried Beans

Accompaniments:

Grilled Corn & Black Bean Salad, Mango Pineapple Salsa, Lime
Wedges, Shredded Lettuce, Cheddar, Salsa, Guacamole, Sour
Cream, Hot Sauces

THE STAMFORD

Stations Continued

1 Hour Cocktail Reception

Fajita Station ~ \$22 Per Person
Chef Attendant Required ~ \$125++

Cumin Spiced Red & Green Peppers & Onions

Mexican Marinated Grilled Chicken

Cajun Spiced Prawns

Mexican Seasoned Flank Steak

Spanish Rice & Beans

Accompaniments:

Salsas, Chopped Red Onion, Tomatoes, Lettuces, Red & Green Peppers, Shredded Jack & Cheddar Cheese, Guacamole, Chopped Black Olives, Sour Cream, Taco Shells & Tomato & Flour Tortillas

Contemporary Slider Station ~ \$21 Per Person (Select 2)

BBQ Pulled Beef Sliders
Caramelized Onion Jam

Lobster, Shrimp & Crab Sliders
Cajun Remoulade

Grilled Portobello Sliders
Roasted Peppers, Goat Cheese, Arugula & Balsamic

Crispy Onion Rings, Truffle Yukon Potato Chips

THE STAMFORD

Stations Continued

1 Hour Cocktail Reception

Asian Station ~ \$22 Per Person
Ginger Hoisin Beef

Asian Greens
Long Beans, Baby Bok Choy & Scallions

Accompaniments:
Scallion, Toasted Coconut, Red Chili Sauce

Thai Chicken Stir Fried Rice
Mild Red Curry Sauce, Pineapple, Shitake Mushrooms & Cilantro

Green Papaya Thai Salad
Crushed Peanuts, Carrots, Edamame, Peppers,
Thai Lemongrass Chili Dressing

Steamed Vegetable Dumplings,
Sesame Soy Sauce

Fusion Burrito Bowl Station ~ \$25 Per Person
Korean BBQ Beef / Chili Rubbed Southwestern Shoulder Of Pork /
Thai Spice Shredded Chicken

Asian Mixed Vegetables

Cilantro Infused Rice

Accompaniments:
Guacamole, Black Bean & Corn Salsa, Kimchi, Asian Slaw,
Sriracha Sauce

THE STAMFORD

Stations Continued

1 Hour Cocktail Reception

Taquito Bar ~ \$20 Per Person
Chicken Taco / Sofrito Slaw / Malanga Chip /
Avocado Cream / Sour Cream

Spicy Shrimp Taco

Carnitas Taco

Accompaniments:

Salsa, Salsa Verde, Sour Cream, Cotija Cheese, Jack Cheese,
Onions, Cilantro & Corn Tortillas

Add Mini Margarita Shots ~ \$4 Per Person

Street Fair Station ~ \$17 Per Person
Crispy Shrimp Po' Boy Sandwiches
With Hot Sauce & Pickles
Assembled Lamb Gyros
With Tzatziki, Onion, Tomato & Lettuce Rolled In Pita

Chili Cornbread Cupcake

Chicken & Waffle Skewers
With Mustard Maple Glaze

Southern Corner ~ \$21 Per Person
Buttermilk Biscuits

Espresso Cup Lobster Macaroni & Cheese

Mini Corn Puddings

Fried Chicken Thighs On Buttermilk Waffles With Maple Butter

Sweet Potato & Kale Cake (Vegan)

THE

STAMFORD

Stations Continued

1 Hour Cocktail Reception

Tartar Station

Market Price

Chef Attendant Required ~ \$125++

Tuna Tartar, Salmon Tartar, Shrimp & Mango Salsa

Accompaniments:

Scallions, Sesame Seeds, Mango, Avocado, Sriracha, Limes,
Crispy Wontons

Base To Put Tartar On:

Cucumbers, Homemade Potato Chips, Taro Chips, Lettuce Wraps,
Rice, Seaweed Salad

All Options Are Priced Based On 20 Person Minimum

***Chef Attendant Fee Required \$125++ As Indicated**

To Ensure Superior Service At The Stamford Hotel, A 24% Operational Charge Will Be Added To All Room Rental, Food And Beverage. As Such, 16% Of This Is Distributed As A Service Charge As Additional Compensation For Waitstaff, Service Bartenders and Service Employees Of Your Event. The Remaining 8% Is An Administration Fee, Which The Stamford Retains To Offset Operational Expenses Associated With Executing Your Event.

Current 7.35% Connecticut State Food and Beverage Sales Tax Applies.



BREAK OPTIONS



Break Options

Select Each As A Separate Break, Prices Are Per Menu

Wellbeing

Crudite Cups With Hummus and Ranch
Fresh Fruit Skewers
Assorted Yogurts

Sweet Treats

Assorted Cookies
Brownies
Mini Muffins
Biscotti
Coffee Cake

Salty & Savory

Tortilla Chips, Pineapple Mango Salsa & Guacamole
Antipasto Cheese and Charcuterie Kebab

Ice Cream Sundae Bar*

Select 2: Vanilla, Chocolate, Strawberry,
Others By Request If Available
Whipped Cream, Hot Fudge, Caramel, Sprinkles, Cherries
Chef's Selection of Accompaniments, Others By Request,
Based On Availability

Additional Cost May Apply For Specialty Items

***Chef Fee Required \$100++ For 1 Hour**

Break Options

Select Each As A Separate Break, Prices Are Per Menu

Pop Up Popcorn Bar

Select 5 Accompaniments:

Melted Butter, Caramel Drizzle, Chocolate Drizzle, Truffle Oil, Salted Caramel, Marshmallow Fluff, Red Hot Sauce, Sriracha
Salt, Pepper, Cinnamon Sugar, Cheddar, Red Pepper Flakes
Oreo Crumble, Crunchy Mint Cookie, Chocolate Chips, M&Ms, Reese's Pieces, Gummy Worms, Gummy Bears, Skittles, Pretzel, Marshmallow
Additional Cost May Apply For Specialty

Pretzel Bar

Fresh Hot Pretzel Bites Select 4:

Salt, Cinnamon Sugar, Melted Butter, Queso, Mustard,
Salsa, Ranch, Hot Fudge

Candy Bar

Assortment of Candy Select 5:

M&M's, Skittles, Gummy Bears, Gummy Worms, Hershey Kisses,
Reese's Pieces, Rock Candy, Pop Rocks, Sour Patch Kids,
Twizzlers, Swedish Fish, Starburst, Air Heads, Twix, Almond Joy

Full-size Candy Bars – Additional \$3 Per Person

All Individual Breaks Are \$25pp, Minimum 15 People

All Breaks Are Set Up For 1 Hour

Set Up Fee \$150 Per Single Break

No Set Up Fee For Multiple Breaks Per Day

Server Attendant \$100 Per Break For Groups Less Than 15 People

AM & PM Break Bundle

Select 2 Food Breaks - \$40 Per Person, Minimum 15 People

All Breaks Are Set Up For 1 Hour Each

Break Options

Select Each As A Separate Break, Prices Are Per Menu

Coffee Break

\$10 Per Person, 1/2 Day

\$15 Per Person, Full Day

Water, Coffee, Tea, Accompaniments

Beverage Break

\$12.50 Per Person, 1/2 Day

\$15 Per Person, Full Day

Water, Soft Drinks, Coffee, Tea, Accompaniments

Cocktail Break

After Hours Open Bar Drinks

***1 Bartender Required Per 50 People, \$100 Per Hour Includes Set Up Fee**

\$22 Per Person For 1 Hour

\$28 Per Person For 2 Hours

*To Add Hors D'Ouevres/Stations, See Cocktail Menus

All Breaks Are For A Minimum 15 People

All Breaks Are Set Up For 1 Hour, Unless Otherwise Requested, Additional Per Person Applies

Beverage Break Set Up Fee \$100 Per Single Break

No Set Up Fee For Multiple Breaks Per Day

Server Attendant \$100 Per Break For Groups Less Than 15 People

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