



Private Event Menu - Luncheon

Soup or Salad

*Please select **one** (1) for your group*

New England Clam Chowder

Field Greens Salad balsamic vinaigrette dressing

Entrees

*Please select up to **three** (3) entrees for your group*

Baked Atlantic Cod lemon-herb butter

Beef Tenderloin Stroganoff Style mushroom demi-glace, sour cream, buttered egg noodles

Grilled Fillet of Salmon fresh pineapple salsa

Pan Roasted Breast of Chicken mushroom-marsala pan sauce

Four Cheese Tortelloni spinach, pink vodka sauce

Dessert

*Please select **one** (1) dessert for your group*

Assorted Cookies & Brownies

Apple Crisp with Whipped Cream

Bread Pudding with Whipped Cream

Chocolate Mousse with Whipped Cream

Coffee & Tea

\$25 per person

All menu items subject to 18% gratuity and Connecticut state sales tax.

We require counts and selections at least one week prior to your event date.

GO FISH will gladly discuss customized menus to suit your personal preferences or special needs.

Spring 2016



Private Event Menu - Luncheon Sandwich Buffet

Soup

New England Clam Chowder

Salad

*Please select **one** (1) salad for your group*

Field Greens Salad balsamic vinaigrette dressing

Caesar Salad garlic croutons, shaved parmesan cheese

Sandwiches

*Please select up to **three** (3) sandwiches or wraps for your group*

• Finger Sandwiches •

Lobster Salad | Tuna Salad | Egg Salad

Roast Beef cheddar, horseradish mayo

Grilled Chicken Breast fresh mozzarella, basil pesto

• Wraps •

Roasted Turkey BLT smoked bacon, lettuce, tomato

Grilled Salmon cucumber, watercress mayo

Grilled Portabella Mushroom spinach, roasted red peppers, greens

Dessert

*Please select **one** (1) dessert for your group*

Assorted Cookies & Brownies

Apple Crisp with Whipped Cream

Bread Pudding with Whipped Cream

Chocolate Mousse with Whipped Cream

Coffee & Tea

\$23 per person

All menu items subject to 18% gratuity and Connecticut state sales tax.

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Spring 2016



Private Event Menu - Luncheon Hot Buffet

Salad

Please select **one** (1) salad for your group

Field Greens Salad balsamic vinaigrette dressing

Caesar Salad garlic croutons, shaved parmesan cheese

Entrees

Please select up to **three** (3) entrees for your group

Baked Atlantic Cod

lemon-herb butter, breadcrumb crust

or

olives, capers, tomato sauce

Grilled Fillet of Salmon

fresh pineapple salsa

Pan Roasted Fillet of Salmon

citrus beurre blanc

Pan Roasted Breast of Chicken

picatta: lemon, capers, white wine

or

mushroom-marsala pan sauce

Beef Tenderloin Stroganoff Style

mushrooms, demi-glacé

buttered egg noodles

Four Cheese Tortelloni

spinach, pink vodka sauce

or

mushrooms, basil pesto, shaved parmesan

Baked Penne

marinara, ricotta cheese

Pasta Alfredo

julienne vegetables, cream

parmesan cheese

Dessert

Please select **one** (1) dessert for your group

Assorted Cookies & Brownies

Apple Crisp with Whipped Cream

Bread Pudding with Whipped Cream

Chocolate Mousse with Whipped Cream

Coffee & Tea

\$28 per person

All menu items subject to 18% gratuity and Connecticut state sales tax.

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Spring 2016