



Private Event Menu - Dinner 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

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|--|---|
| Baked Atlantic Cod
lemon-herb butter, breadcrumb crust | Pan Roasted Breast of Chicken
picatta: lemon, capers, white wine
<i>or</i>
mushroom-marsala pan sauce
<i>or</i>
cacciatore sauce
porcini mushrooms, red wine, tomatoes |
| Baked Stuffed Flounder
crab-sweet pepper stuffing
roasted red pepper sauce
<i>or</i>
shrimp, spinach and pecan stuffing
sherried lobster sauce | Sliced Sirloin
onions, mushrooms & GO FISH steak sauce
<i>or</i>
red wine-blue cheese demi-glace
<i>or</i>
mushroom demi-glace |
| Grilled Fillet of Salmon
fresh pineapple salsa | Penne Primavera
julienne vegetables |
| Pan Roasted Fillet of Salmon
citrus beurre blanc | Four Cheese Tortelloni
spinach, pink vodka sauce |
| Seafood Newburg
puff pastry | |
| GO FISH Crabcakes
roasted red pepper sauce | |

Roasted Potatoes & Vegetables

Dessert

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

- Apple Crisp with Whipped Cream**
Flourless Chocolate Cake

Coffee & Tea

\$29 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 2014



Private Event Menu - Dinner I

Soup or Salad

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

Cream of Mushroom Soup

Field Greens Salad balsamic vinaigrette dressing

Caesar Salad garlic croutons, shaved parmesan cheese

Entrees

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

Entrees served with chef's choice of starch and vegetable

Baked Atlantic Cod

lemon-herb butter, breadcrumb crust

Grilled Fillet of Salmon

fresh pineapple salsa

Pan Roasted Fillet of Salmon

citrus beurre blanc

GO FISH Crabcakes

roasted red pepper sauce

Pan Roasted Breast of Chicken

mushroom-marsala pan sauce

or

port wine pan sauce

Tortelloni with Chicken

vodka cream sauce

Four Cheese Tortelloni

pink vodka sauce

Sliced Grilled Sirloin

onions and mushrooms *or* mushroom demi-glace *or* red wine-blue cheese

GO FISH steak sauce

demi-glace

Dessert

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

Apple Crisp with Whipped Cream

Ice Cream with Chocolate Sauce

Flourless Chocolate Cake

Coffee & Tea

\$29 per person

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Spring 2014



Private Event Menu - Dinner II

Soup or Salad

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

New England Clam Chowder

Lobster Bisque

GO FISH Salad field greens, blue cheese, spiced pecans

Caesar Salad garlic croutons, shaved parmesan cheese

Entrees

*Please select up to **three** (3) entrees for your group
Entrees served with chef's choice of starch and vegetable*

Baked Stuffed Flounder

crabmeat and sweet pepper stuffing

Peppered Filet Mignon & Roasted Shrimp

roasted shallot, brandy mustard sauce

Grilled Yellowfin Tuna

oven-roasted tomatoes, kalamata olive relish

Seafood Newburg in Puff Pastry

sauteed sea scallops, shrimp, lobster and crab

Sliced Deckle of Rib Eye

red wine demi-glace

Dessert

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

Cheesecake with Berries

Chocolate Layer Cake with Vanilla Ice Cream

Pecan Pie with Vanilla Ice Cream

Coffee & Tea

\$37 per person

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Spring 20140527