



# TASHUA KNOLLS

Golf Club • Banquets

## OUR DELUXE HOT BUFFET PACKAGE

Served at our Buffet... Mesculin Salad with Toppings & Dressings, Fresh Rolls & Butter

### From our Carving Station

~ Choice of One ~

(Our Chef will Hand Carve to order with minimum of 75 guests, otherwise served hot in a chaffing dish)

Fresh Roasted Turkey Breast

Roast Top Round of Beef Au Jus

Roast Loin of Pork w/ Apricot Glaze

Baked Honey Glazed Ham

### Dinner Entrees

~ Choice of Two ~

Boneless Chicken "Cordon Bleu" w/  
Swiss and Prosciutto

Boneless Chicken "Picatta" w/  
mushrooms, artichoke hearts & lemon

Chicken "Boscaiola" w/ slivered baby  
carrots, pearl onions, peas & mushrooms

Boneless Chicken "Marsala"

Boneless Chicken "Francaise"

Broiled Chicken w/ wine & mushrooms

Stuffed Breast of Chicken

Boneless Chicken Parmigiana

Sausage & Peppers

Stuffed Filet of Sole

Stewed Veal & Mushrooms "Marsala"

Braised Veal & Peppers

Seafood Scampi w/ shrimp, scallops,  
filet and crabmeat & New Zealand mussels.

Kielbasa & Kraut

Roast Turkey in Gravy

Homemade Meatballs

Oriental Stir Fry w/ udon noodles

### Also Served:

~ Eggplant Parmigiana ~

-Our own Battered and Layered Eggplant w/ mozzarella, parmesan cheese and tomato sauce.

### Pasta Course

~ Choice of One ~

Stuffed Jumbo Shells

Penne Marinara

Baked Mini Manicotti

Bowties w/ Tomato & Basil

Baked Ziti w/ Ricotta

Penne ala Vodka

### Potato & Rice

~ Choice of One ~

Oven Roasted Potato Wedges

Potatoes Boulangere

Oven Roasted Red Potatoes w/ rosemary &  
lemon

Rice Pilaf

Wild Rice w/ Shallots & Toasted Almonds

### Vegetable

~ Choice of One ~

Spring Vegetable Medley

Green Beans Almondine

Amaretto Glazed Carrots

Fresh Stewed Zucchini

Roasted Vegetables

Broccoli Aioli

~ Dessert ~

(Your Cake), Coffee, Tea and Decaffeinated Coffee

For 2016/2017 . . . **\$29.95** per person

**Gratuities (Service Charge) – All Included**

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.**

~ Optional Substitutions ~

Prime Rib of Beef au jus

\$3.00 extra

Stuffed Shrimp w/ Seafood Dressing

\$2.00 extra

Veal Scallopini ala Francaise

\$2.00 extra

Sesame Encrusted Salmon w/ orange ginger glaze

\$2.00 extra

**Also available to be served Family Style. . . . \$1.75 per person extra**

On Premise Catering for

Weddings • Anniversaries • Corporate Events • Golf Outings • Showers • Bar/Bat Mitzvahs  
40 Tashua Knolls Lane • Trumbull, Connecticut 06611 • 203-459-2521 • Fax (203) 459-0027