



TASHUA KNOLLS

Golf Club • Banquets

Cocktail Reception

We begin with . . .

An abundance of fresh imported and domestic cheese with raw vegetables and dips;
Fresh fruit platters and an assortment of marinated vegetables and relishes with fresh baked specialty breads;
Our antipasto bar with fresh mozzarella, tomato & basil, marinated mushrooms, fire roasted peppers, artichoke hearts in vinaigrette, slice pepperoni, calamari salad, fresh pasta salad, and Tuscan-style bruschetta.... All beautifully arranged around a complimentary **ice sculpture**

Then . . .

Hot hors d'oeuvres will be passed Butler Style, featuring a variety of freshly prepared items including:

Stuffed Mushroom Caps	Our Own Grilled Pizzas	Eggplant Rollatini
Clams Casino	Stuffed Risotto (Arancini)	Franks in a Blanket
Shrimp Puffs	Crab Rangoon	Scallops in Bacon
Coconut Shrimp	Deep Fried Chicken Tenders	Greek Spanakopita
Fried Calamari	Miniature Kabobs	Assorted Cheese Puffs
Oriental Pot stickers	Sweet & Sour Meatballs	Fresh Mozzarella in Prosciutto
Vegetarian Spring Rolls	Stuffed Rigatoni	Orange Ginger Salmon Puffs
		... and much, much more!

Our Pasta Station . . .

Featuring Penne ala Vodka or Penne Marinara and Shrimp and Seafood Scampi cooked to order in front of your guests by one of our chefs

Our Carving Station . . .

Baked Ham and Roasted Turkey carved to order with party breads and condiments. A tasteful presentation in front of your guests!

***Pricing upon request**

Substitution Options

Slider Station

Grilled Mini Burgers & Marinated Grilled Chicken Breast with garnishes including Cheese, Lettuce, Tomato, Pickles and Condiments served on Slider Rolls

“Build your Own” Fajita Bar...

Grilled Steak & Marinated Grilled Chicken Breast served on Steamed Tortillas with Fire Roasted Peppers, Onions, Lettuce, Tomato, Guacamole and Sour Cream

Mashed Potato Bar...

Red Bliss Potato & Sweet Potato Mashed, Toppings include Bacon, Monterey & Cheddar Cheese, Gravy, Sautéed Mushrooms & Caramelized Onions served in crocks

Stir Fry Station...

Wok Fired Steak Teriyaki with Peppers & Onions and Orange Ginger Glazed Chicken Breast with Fresh Broccoli. Cooked to order in front of your guests

Mini Ryebein Bar...

Fresh Brisket sliced to order on Mini Rye Rolls, Our own Bacon Cider Sauerkraut with Thousand Island dressing, Swiss cheese served with Red Potatoes

Your cake, cut and served with coffee, tea and decaffeinated coffee

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

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