



Dinner Selections

All Dinner Entrees are served with Your Choice of Starter, Dessert and (where appropriate) are served with Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment.

Starters

(Please Choose One)

CAESAR SALAD

Classic Combination of Romaine, Garlic Croutons and Freshly Shredded Parmesan Cheese

MESCLUN SALAD

Assorted Tender Greens, Cucumber, Julienne Carrots and Grape Tomatoes,
Served with Assorted Dressings

FRESH FRUIT with SEASONAL BERRIES

Raspberry Coulis

THE ARMORY NEW ENGLAND STYLE CLAM CHOWDER

FIVE ONION SOUP

Splash of Sherry

Dessert Selections

(Please Choose One)

New York Style Cheesecake • Carrot Cake

Chocolate Raspberry Cake • Chocolate Decadence

UPGRADE YOUR DESSERT SELECTIONS

Mixed Berry Shortcake • Molten Chocolate Cake • Key Lime Pie

White Chocolate Mousse • Tiramisu • Bittersweet Chocolate Cake

Dinner Entrées

All Items Subject to 22% Service Charge and 6% Sales Tax

INN at MIDDLETOWN • 70 MAIN STREET • MIDDLETOWN, CONNECTICUT 06457 • (860) 854-6300

September 2010



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Please pre-order no more than two selections. If multiple entrees are requested, and there is a price discrepancy between the two entrees, the higher price will prevail for all entrees chosen.

**ROSEMARY & OLIVE STUFFED
CHICKEN BREAST**
With Lemon, Caper and White Wine Sauce

GRILLED BREAST of CHICKEN
Wild Mushroom, Tomato and Garlic Cream Sauce

SAUTÉED BREAST of CHICKEN
Red Thai Curry Sauce

TUSCAN GRILLED BREAST of CHICKEN
White Beans, Porcini Mushrooms, Fresh Rosemary

BAKED SCROD
Cracker Crumb Topping and Fresh Lemon Butter Sauce

FILLET of SALMON
Tomatoes, Olives, Garlic, Lemon and Olive Oil

BAKED WHITE FISH
Lobster White Wine Butter Sauce

PAN SEARED SALMON
Fresh Basil and Raspberry Butter

PAN SEARED MAHI MAHI
Mandarin Orange Mojo

ALMOND CRUSTED TILAPIA
Lemon and Honey Butter Sauce

OVEN ROASTED SWORDFISH
Roasted Shallot, Lemon and Fresh Thyme Butter

GRILLED SWORDFISH
Crabmeat, Chardonnay and Shallot Cream Sauce

ROLLED FILLET of SOLE
With Crabmeat and a Chesapeake Spice Butter Sauce

GEMELLI PASTA PEPPERATA
Roasted Sweet Peppers, Garlic, Olive Oil and Asiago Cheese

PASTA PRIMAVERA
Fresh Garden Vegetables in a Garlic
and Parmesan Cream Sauce

PROSCIUTTO RUBBED FILET MIGNON
Dry Fig Demi Glazé

ROLLED STUFFED EGGPLANT
Ricotta Cheese Filling and Fresh Basil Marinara

GRILLED CENTER CUT PORK LOIN CHOP
Dried Cranberries and Toasted Walnuts

GRILLED NEW YORK STRIP
Wild Mushrooms and Red Wine Shallot Sauce

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ARMORY DINNER BUFFET

(Requires a Minimum of 30 Guests)

Buffets are accompanied by the Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment.

SOUP & SALADS

(Please Choose Three)

Chef's Soup of the Day

Sliced Fresh Fruit with Seasonal Berries

Asian Pasta Salad with Ginger Soy Dressing

Southwest Pasta Salad with Chipotle Ranch Dressing

Mesclun Salad with Assorted Toppings and Dressings

Vegetable and Pasta Salad with Balsamic and Basil Pesto Dressing

Spinach Salad with Apple Wood Smoked Bacon and Creamy Caramelized Onion Dressing



HOT ENTREES

(Please Choose Three)

Roasted Stuffed Turkey Breast with Gravy

Roast Pork Loin with Dried Cranberries and Walnuts

Sautéed Breast of Chicken with Red Thai Curry Sauce

Breast of Chicken with Spinach Pine Nuts and a Chardonnay Reduction Sauce

Grilled Breast of Chicken with Wild Mushrooms and Tomato in a Garlic Cream Sauce

Tuscan Grilled Breast of Chicken White Beans, Porcini Mushrooms, Fresh Rosemary

Grilled Vegetable Lasagna with Ricotta and Goat Cheese Filling

Rolled Stuffed Eggplant, Ricotta Cheese Filling and Fresh Basil Marinara

Pasta Primavera Fresh Garden Vegetables in a Garlic and Parmesan Cream Sauce

Gemelli Pasta Peppernata with Roasted Sweet Peppers, Garlic, Olive Oil and Asiago Cheese

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ARMORY DINNER BUFFET HOT ENTREES (Continued)

Pan Seared Mahi Mahi Mandarin Orange and Rum Mojo
Almond Crusted Tilapia Lemon and Honey Butter Sauce
Rolled Fillet of Tilapia with Lobster White Wine Butter Sauce
Baked Fillet of Salmon with Fresh Basil and Raspberry Butter
Roasted Salmon with Tomato, Olives, Garlic, Lemon and Olive Oil
Rolled Fillet of Sole with Crabmeat and a Chesapeake Spice Butter Sauce
Baked Scrod with a Cracker Crumb Topping and Fresh Lemon Butter Sauce

Sirloin Strip with a Peppercorn Brandy Sauce
Grilled Swordfish with Basil Coconut Curry Sauce
Swordfish with Roasted Shallot Lemon & Thyme Butter
Pan Seared Sea Bass with Papaya and Roasted Sweet Pepper Butter
Grilled Swordfish Crabmeat, Chardonnay and Shallot Cream Sauce
Oven Roasted Swordfish with Sun Dried Tomato, Olives, and Fresh Rosemary Butter

Tenderloin of Beef with Wild Mushroom Madeira Sauce
Prosciutto Rubbed Tenderloin of Beef Dry Fig Demi Glazé

Chef's Choice Dessert Table

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment

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Chicken Dishes

Dress your Chicken Dish Up With the Many Different Sauces

Southwest – Regional Blend Dry, Hot Smoked and Sweet Peppers, Rosemary, Paprika, Garlic and Onion

Garam Marsala – Indian Spice Blend

Thai – Red Curry Coconut Sauce

Polynesian - Coconut – Pineapple

Dijonaise – Dijon and Grain Mustard Cream Sauce

Caribbean – Jerk – Aromatic Spices - include

New Orleans – Cajun – Blackened

Memphis Rub – Regional Spice Blend – Garlic, Onion, Pepper, Dry Mustard, Lemon, Brown Sugar

Moroccan Spice – Style – Lemon, Honey, Pistachio, Almond, Dates

Mediterranean – Tomato, Olives, Capers, Olive Oil

Island – Papaya – Mango – Pineapple – Coconut – Citrus

Tuscan – White Beans, Garlic, Rosemary, Mushrooms, Porcini, Morels

Molé – Mexican Sauce – Hot and Sweet Peppers (Dry and Fresh) Unsweetened Chocolate

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