



## **SHOWER PLATED LUNCHEONS**

### ***Reception Displays and Libations***

*Assorted Seasonal Vegetable Crudités with Dips*

\*

*Imported and Domestic Cheese Display*

\*

*Champagne Punch*

### ***First Course***

*(Please Choose One)*

*Seasonal Garden Green Salad*

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*Caesar Salad*

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*Chef's Soup of the Day*

### ***Entrée Selections***

*(Please Pre-Order no more than two selections. If multiple entrees are requested, and there is a \$3.95 additional surcharge per person)*

#### ***SAUTEÉD BREAST OF CHICKEN***

*Wild Mushroom, Tomato and Garlic Cream Sauce*

#### ***SESAME CRUSTED FILLET OF SALMON***

*Soy Ginger Butter*

#### ***GRILLED BREAST of CHICKEN***

*Roasted Shallots Lemon Thyme Butter Sauce*

#### ***SEARED SALMON***

*Pomegranate Cumin Glaze & Toasted Pistachios*

#### ***OVEN ROASTED BREAST OF CHICKEN***

*Sautéed Baby Spinach and Toasted Pine Nut  
Chardonnay Reduction Sauce*

#### ***PAN SEARED MAHI MAHI***

*Mandarin Orange Mojo, a Caribbean Blend of Onions,  
Garlic and Fresh Squeezed Juices*

#### ***BAKED WHITE FISH***

*Fresh Crabmeat and Chesapeake Spice Butter Sauce*

#### ***ALMOND CRUSTED TILAPIA***

*Tomatoes, Olives, Garlic, Lemon and Olive Oil*

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

### ***Dessert***

***Personalized Celebration Cake***

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*



## ***SHOWER LUNCHEON BUFFET***

### ***Reception Displays and Libations***

*Assorted Seasonal Vegetable Crudités with Dips*

\*

*Imported and Domestic Cheese Display*

\*

*Champagne Punch*

### ***Soups and Salad***

*Garden Salad with Assorted Toppings and Dressings*

*Chef' Soup of the Day*

### ***Entrée Selections***

*(Please Choose Three Items)*

*Sautéed Breast of Chicken with Lemon Wine Sauce*

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

*Grilled Breast of Chicken roasted Shallots Lemon Thyme Butter Sauce*

*Oven Roasted Breast of Chicken Sautéed Baby Spinach and Toasted Pine Nut Chardonnay  
Reduction Sauce*

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*Grilled Vegetable Lasagna*

*Rolled Stuffed Eggplant, Ricotta Cheese Filling and Fresh Basil Marinara*

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

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*Baked Scrod with a Cracker Crumb Topping and Fresh Lemon Butter Sauce*

*Rolled Fillet of Sole with Lobster White Wine Butter Sauce*

*Baked Fillet of Salmon with Raspberry Basil Butter*

*Seared Salmon Pomegranate Cumin Glaze & Toasted Pistachios*

*Almond Crusted Tilapia with Tomatoes, Olives, Garlic, Lemon and Olive Oil*

*Sesame Crusted Fillet of Salmon Soy Ginger Butter*

*Hot luncheon 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.*

### **DESSERT**

*Chef's Selection of Confectionary Delights*

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

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