

Hot LUNCH BUFFET

Hot Luncheon Buffets Are Accompanied by Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
(Requires a Minimum of 25 Guests)

SOUP & SALADS *(Please Choose Two)*

Chef's Soup of the Day • Pasta Salad • Fresh Fruit Salad
Garden Salad with Assorted Toppings and Dressings

HOT ENTREES

(Please Choose Two) 3rd item please add \$5.95 per person

HERB CRUSTED ROAST PORK LOIN

Served with an Apple and Rosemary Compote

TENDERLOIN BEEF TIPS PORTABELLA

Simmered in a rich cabernet /mushroom demi –glace

SLOW BRAISED BEEF BRISKET

Served with Pan Gravy

BONELESS BREAST OF CHICKEN

With Avocado and Tomato Salsa

CHICKEN POMODORO

Lightly Breaded and Sautéed Topped with Tomato Sauce, Pesto, Fresh Mozzarella

STUFFED BONELESS BREAST OF TURKEY

Slow Roasted Golden Brown with Pan Gravy & Savory Bread Stuffing

SEARED ASIAN SALMON

Hoisin Infused Glaze and Toasted Sesame

BAKED NEW ENGLAND COD FILET

Creamy Lobster and Chive Sauce

PAN SEARED TILAPIA

Warm Rock Shrimp and Tomato Chutney

THREE CHEESE TORTELLINI

Asiago Cream Sause

VEGETABLE LASAGNA

Layers of roasted seasonal vegetables, ricotta and light marinara

DESSERT

Chef's Choice Dessert Table

An Additional Per Person Charge will be added for Groups under the Required Minimum

All Items Subject to 22% Facility Fee and 6.35% Sales Tax

The facility fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the facility fee is subject to all applicable taxes.

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

4-1-2018