

## 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) 3<sup>rd</sup> 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

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