

SHOWER LUNCHEON BUFFET

All Luncheon Entrees 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 and **Dessert Display or Celebration Cake**

(Requires a Minimum of 25 Guests)

A per person surcharge applied for groups under the minimum.

Reception Displays

Assorted Seasonal Vegetable Crudités with Dips

Imported and Domestic Cheese Display

Celebration Champagne Punch

Soup and Salad

Seasonal Garden Green Salad

New England Clam Chowder ~OR~ Italian Chicken Vegetable

Entrée Selections

(Choose Three)

ROAST PORK LOIN

Apple and Rosemary Compote

TENDERLOIN BEEF TIPS PORTABELLA

Simmered in a rich cabernet /mushroom demi -glace

BAKED NEW ENGLAND COD

Creamy Lobster and Chive Sauce

BONELESS BREAST OF CHICKEN

Avocado and Tomato Salsa

CHICKEN POMODORO

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

STUFFED BONELESS BREAST OF TURKEY

Golden Brown with Pan Gravy & Savory Bread Stuffing

FILLET OF SALMON

Hoisin Infused Glaze and Toasted Sesame

TILAPIA ROLLS

Warm Rock Shrimp and Tomato Chutney

Three Cheese Tortellini

Asiago Cream Sauce

VEGETABLE LASAGNA

Layers of roasted seasonal vegetables, ricotta and light marinara

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



Inn at Middletown Shower Brunch Buffet

Minimum of 25 Guests Required

A per person surcharge applied for groups under the minimum.

**CHILLED FRUIT JUICES
ORANGE, CRANBERRY, GRAPEFRUIT**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS

FRESH FRUIT DISPLAY WITH SEASONAL BERRIES

ASSORTED FRESHLY BAKED BREAKFAST BREADS, MUFFINS, SCONES AND CROISSANTS

SELECTION OF IMPORTED AND DOMESTIC CHEESES

DUET OF CHILLED FRESH SALADS

SCRAMBLED EGGS WITH FRESH HERBS

OUR SIGNATURE BANANA FORESTER FRENCH TOAST

CRISP COUNTRY BACON AND MAPLE SAUSAGE -OR-TURKEY SAUSAGE

YUKON GOLD GRILLED BREAKFAST POTATOES

SEASONAL FRESH VEGETABLES

ASSORTED BAKED ROLLS WITH BUTTER

CHEF'S DESSERT DISPLAY

CHEF'S PREPARATION OF TWO LUNCH ENTREES

CHEF'S PREPARATION OF THREE LUNCH ENTREES

*****See following page for
LUNCH ENTREE SELECTIONS
STATIONS & ENHANCEMENTS***

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**LUNCH ENTRÉE SELECTIONS
(Included with Buffet)**

SEARED ASIAN SALMON FILET
Hoisin Infused Glaze and Toasted Sesame

BROILED SALMON LEMON TARRAGON CREAM

PAN SEARED TILAPIA
Warm Rock Shrimp and Tomato Chutney

SEARED ROAST PORK LOIN
Apple Rosemary Compote

PAN SEARED BREAST OF CHICKEN
Cherry Tomato and Avocado Salsa

CHICKEN POMODORO
Lightly Breaded, Topped with Tomato Sauce, Pesto,
Fresh Mozzarella

THREE CHEESE TORTELLINI CARBONARA
Cheese Filled with Smoked Ham, Peas and Asiago Cream

EGGPLANT ROLAITINI
Ricotta and Light Marinara

TENDERLOIN BEEF TIPS PORTABELLA
Simmered in a rich cabernet /mushroom demi -glace

STUFFED BONELESS BREAST OF TURKEY
Slow Roasted Golden Brown with Pan Gravy &
Savory Bread Stuffing

ADD A CHEF ATTENDED STATION

Cocktail Rolls and Appropriate Condiments accompany
Attendant Fee Applies Per Station

ROAST PRIME RIB of BEEF
Perfectly Seasoned Slow Roasted Boneless Rib Served
with a Horseradish Sauce
(Serves 35 People)

BONELESS PORK LOIN
Tender Pork Loin Rubbed with Garlic and Rosemary
Served with Apple Chutney
(Serves 30 People)

BEEF TENDERLOIN - \$ Market Price
Cracked Black Peppercorn Crusted Tenderloin Served with
Wild Mushroom and Madeira Reduction
(Serves 20 People)

ROAST BREAST of TURKEY -
Boneless Breast of Turkey Slow Roasted Golden Brown,
Served with a Cranberry Raisin Aioli
(Serves 40 People)

BAKED HONEY HAM
Rubbed Honey Dijon Glaze
(Serves 50 People)

GARLIC RUBBED LEG OF LAMB
Served with Mint Demi
(Serves 25 People)

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**OMELET STATION**

**WAFFLE STATION**

**INVITE THE BENNY'S:**

*~Classic Eggs Benedict with Hollandaise Sauce*

*~Irish Benny Signature Corned Beef Hash*

*~Lobster Benny Fresh Maine Lobster*

*~Smoked Salmon Benn Capers, Diced Red Onion*

**ADD SOME "WOW" TO YOUR BRUNCH**

**SHRIMP COCKTAIL**

**CRAB CAKES WITH  
LEMON GARLIC AIOLI**

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BELLINI & MIMOSA

OUR FAMOUS BLOODY MARY BAR
With Your Favorite Stir Ins

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