



INN^{AT}
MIDDLETOWN
SHOWER PLATED LUNCHEONS

All Luncheon Entrees are served with Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter, and Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

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

Caesar Salad

New England Clam Chowder ~OR~ Italian Chicken Vegetable

Entrée Selections

(Choice of Three)

FILLET OF SALMON

Hoisin Infused Glaze and Toasted Sesame

BONELESS BREAST OF CHICKEN

Avocado and Tomato Salsa

BAKED NEW ENGLAND COD

Creamy Lobster and Chive Sauce

CHICKEN POMODORO

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

PAN SEARED TILAPIA

Warm Rock Shrimp and Tomato Chutney

THREE CHEESE TORTELLINI

Asiago Cream Sauce

ROAST LOIN OF PORK

Apple and Rosemary Compote

VEGETABLE LASAGNA

Layers of roasted seasonal vegetables, ricotta and light marinara

Dessert

Personalized Celebration Cake

Hotel Requires a Breakdown of Meal Selections 5 Days Prior to Event

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