



860-347-7171

www.pavilioncatering.com

A reputation of delicious food and great service, since 1984

www.pavilioncatering.com 860.347.7171

Pavilion Catering is proud to present this Sample Menu for:

Class Reunions

Retirement Dinners

Baby or Bridal Showers

Holiday Parties

Proms

Bar Services

*Cash Bar for Imported & Domestic Draft Beers, Selected Wines, Mixed Drinks, and a full complement of Sodas & Juices (Proms would feature non alcoholic beverages only)

Harvest Display

Imported and Domestic Cheese, Fresh Seasonal Fruit, and Crisp Crudité Vegetables. Assorted Crackers and Dipping Sauces

Buffet Dinner (sit down style also available)

House Garden Salad with Balsamic Vinaigrette

and

Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce

and

South Farms Stuffed Breast of Chicken with Country Herb Dressing
& topped with Pan Gravy

and

Sliced Top Sirloin of Beef with a Roasted Garlic Cabernet Sauce

and

Baked Boston Scrod with Dill Butter

Meal Includes:

Chef's Selection of Starch and Vegetables

Hot Dinner Rolls and Butter

Dessert

Assorted Cookies & Brownies
Coffee, Brewed Decaffeinated, Traditional and Herbal Teas

Menu Price \$38.95 per guest

Please add 18% service charge and 6% sales tax

Deposit is \$500.00 to reserve the date

**menu price includes room rental, linen, china, candle centerpieces,
microphone & podium*

**Please note that there are alternative Signature Menu items available*

Open Bar Options

1 Hour \$9.95 per guest
Each additional hour \$3.95 per guest

Beer, Wine, & Soda Bar Option

1 Hour \$5.95 per guest
Each additional hour \$2.95 per guest

Butlered Passed Hors d'oeuvres

3 Hot or Cold Hors d'oeuvres \$7.95 per guest
5 Hot or Cold Hors d'oeuvres \$9.95 per guest

Contact Information

Traci Pessina

Pavilion Catering

P.O. Box 2336

Middletown, CT 06457

Office: 860.347.7171 Email: traci@pavilioncatering.com