

# Apricots Restaurant - 2017 Event Menu

## Package 1

Cost: \$32 per person, plus 6.53% CT State Tax & 20% Gratuity\*

Included: All non-alcoholic beverages, except specialty coffees & bottled waters.

Additional: All alcoholic beverages, charged wholly on consumption.

### Salads

(choose 1)

#### *Country Garden Greens*

*green salad tossed with creamy balsamic vinaigrette, trio of radishes, cucumbers, grape tomatoes, shaved parmesan &*

*Apricot's cheese bread.*

#### *Classic Caesar Salad*

*chopped romaine hearts, house-made dressing, shredded asiago & homemade garlic croutons*

#### *Apricots Chopped Salad (+\$2.50/pp)*

*chopped romaine and arugula, a trio of diced red onion, cucumber and fennel tossed with an apricot-honey vinaigrette. Topped with dried cranberries, pepita seeds and crumbled goat cheese*

### Entrees

(choose 3)

#### *Pan Seared Crispy Panko Chicken Francaise*

*whipped potatoes, vegetable medley, white wine & lemon sauce*

#### *Meatloaf*

*served with mashed potatoes, house vegetables & gravy*

#### *Roasted Lobster & Crab Cakes*

*basmati rice, vegetable medley & remoulade sauce*

#### *Grilled Black Angus Sirloin*

*whipped potatoes, vegetable medley & sauce bordelaise*

#### *Grilled Salmon*

*wild rice pilaf, vegetable medley & lemon beurre blanc*

#### *Roasted Vegetable Lasagna*

*peppers, squash, broccoli, mushrooms, spinach & ricotta cheese in a vodka cream sauce*

#### *Crispy Panko Butter Crumb Whitefish*

*basmati rice, vegetable medley, sauce remoulade*

#### *Pasta Primavera*

*with your choice of chicken or shrimp (pick one for all) & shaved asiago*

### Dessert

(choose 3)\*\*

#### *Apricot Cheesecake*

*raspberry coulis & fresh whipped cream*

#### *Chocolate Mousse Cake*

*raspberry coulis & fresh whipped cream*

#### *Warm Seasonal Fruit Crisp*

*crème anglaise*

#### *Bread Pudding*

*crème anglaise*

#### *Key Lime Pie*

*fresh whipped cream*

\*substitutions may be made for an additional cost

\*\*a specialty cake may be substituted for no additional cost

# Apricots Restaurant - 2017 Event Menu

## Package 2

Cost: \$42 per person, plus 6.53% CT State Tax & 20% Gratuity\*

Included: All non-alcoholic beverages, except specialty coffees & bottled waters.

Additional: All alcoholic beverages, charged wholly on consumption.

### Salads

(choose 1)

#### *Country Garden Greens*

*green salad tossed with creamy balsamic vinaigrette, trio of radishes, cucumbers, grape tomatoes, shaved parmesan & Apricot's cheese bread.*

#### *Classic Caesar Salad*

*chopped romaine hearts, house made dressing, shredded asiago & homemade garlic croutons*

#### *Apricots Chopped Salad (+\$2.50/pp)*

*chopped romaine and arugula, a trio of diced red onion, cucumber and fennel tossed with an apricot-honey vinaigrette. Topped with dried cranberries, pepita seeds and crumbled goat cheese*

### Entrees

(choose 3)

#### *Grilled Pork Tenderloin*

*mashed potatoes, mixed vegetables & maple demi-glace*

#### *Roasted Salmon Oscar*

*lobster cake, roasted potatoes, vegetable medley & hollandaise sauce*

#### *Seared Sea Scallops*

*spinach & sundried tomato risotto, with a lemon beurre blanc*

#### *Roasted Vegetable Lasagna*

*peppers, squash, broccoli, mushrooms, spinach & ricotta cheese in a vodka cream sauce*

#### *Grilled Swordfish*

*wild rice pilaf, roasted asparagus & lemon beurre blanc*

#### *Grilled 12oz N.Y. Strip*

*mashed potatoes, caramelized onions, mixed vegetables & sauce bordelaise*

#### *Roasted Frenched Chicken Breast*

*wild rice blend with shiitake mushrooms, peas, vegetable medley & a mushroom cream sauce*

### Dessert

(choose 3)\*\*

#### *Apricot Cheesecake*

*raspberry coulis & fresh whipped cream*

#### *Chocolate Mousse Cake*

*raspberry coulis & fresh whipped cream*

#### *Warm Seasonal Fruit Crisp*

*crème anglais*

#### *Bread Pudding*

*crème anglais*

#### *Key Lime Pie*

*fresh whipped cream*

\*substitutions may be made for an additional cost

\*\*a specialty cake may be substituted for no additional cost