



holiday PLATED

SOCIAL HOUR

Artisan cheeses | vegetable crudité | bruschetta station
Enjoy a variety of butler passed Chef's choice hors d'oeuvres.

FIRST COURSE

Winter Salad | mixed greens, candied nuts, dried cranberries and gorgonzola crumble

SECOND COURSE

Penne alla Vodka | Absolut vodka infused pancetta pomodoro with a touch of cream

MAIN ENTRÉE

Choice of Three

Grilled NY Strip | seasoned lightly and grilled to perfection
Chicken Florentine | lemon sauce served over fresh spinach
Salmon al Champagne | pan seared with a champagne cream reduction
Eggplant parmigiana | fried eggplant with fresh marinara and mozzarella
All entrees served with oven roasted red bliss potatoes and seasonal vegetables.

DESSERT

cannolis | churros | macaroons
accompanied with American coffee station

PRICING

Sunday -Thursday

\$55 per person with cash bar | \$65 per person with open bar

Friday - Saturday

\$65 per person with cash bar | \$80 per person with open bar

All prices are subject to 7.35% CT State Tax and 19% Administrative Fee
\$500.00 non-refundable deposit due at contract signing
Four hour event time frame

For more information, please contact us via telephone 203.907.0595 or
email info@cascade-banquets.com



Cascade
FINE CATERING

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