

CURRY ESTATE



ANNIVERSARIES | BABY SHOWERS | BIRTHDAYS |
BRIDAL SHOWERS | CHRISTENINGS | CONFIRMATIONS |
ENGAGEMENTS | FIRST COMMUNIONS | GRADUATIONS |
RETIREMENTS | BAR/BAT MITZVAHS | REUNIONS |
CORPORATE FUNCTIONS

private dinner parties





plated

THREE-COURSE \$64 PER PERSON | FOUR-COURSE \$69 PER PERSON

appetizer

select one option for three-course *or* two options for four-course

LOBSTER BISQUE SOUP
 POTATO LEEK SOUP | gruyère
 NEW ENGLAND CLAM CHOWDER
 CAPRESE | mozzarella | heirloom tomatoes | fresh basil | balsamic drizzle
 PENNE ALLA VODKA | parmesan
 SHRIMP PROVENÇAL | fresh herbs | bright garlic tomato broth
 BAKED BRIE | puff pastry | warm cranberry port chutney
 CLASSIC CAESAR SALAD | herb croutons | parmesan
 BABY SPINACH SALAD | strawberries | feta | sesame dressing
 PROSCIUTTO DI PARMA | fresh melon | shaved auricchio provolone

entrée

select three (\$5 for fourth option)

NEW YORK STRIP STEAK | bordelaise
 *FILET MIGNON | bordelaise *\$12/person
 *OVEN ROASTED PRIME RIB OF BEEF | natural au jus *\$12/person
 PISTACHIO CRUSTED SEARED NORWEGIAN SALMON | citrus beurre blanc
 CRAB STUFFED SOLE | fresh dill sauce
 *SHRIMP AND SCALLOPS PUTTANESCA | linguine | olives | capers | tomatoes *\$9/person
 CHICKEN FRANÇAISE | breaded chicken | lemon | white wine
 CHICKEN MARSALA | mushrooms | marsala sauce
 ROAST FRENCH CUT CHICKEN | mushroom duxelle | prosciutto
 PENNE ALLA VODKA | parmesan (vegetarian)
 PENNE PRIMAVERA | fresh vegetables | lemon parmesan sauce (vegetarian)
 WILD MUSHROOM RAVIOLI | truffle cream sauce (vegetarian)
 RISOTTO STUFFED PEPPERS | sun-dried tomato sauce (vegan)
served with chef's choice of potatoes and seasonal grilled vegetables

dessert

select one

CELEBRATORY CAKE from Pastry Garden or Katie Rose
 CHOCOLATE MOUSSE | whipped cream | fresh berries
 NEW YORK STYLE CHEESECAKE | raspberry sauce
 TIRAMISU
 FLOURLESS CHOCOLATE CAKE
 DESSERT TRIO | chocolate cake | crème brûlée | seasonal fruit tart

20% SERVICE CHARGE AND 8.125% SALES TAX ADDED TO ALL PACKAGES | BALLROOM MINIMUM \$2,700 | PAVILION MINIMUM \$1,800

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buffet

\$67 PER PERSON

CHEF'S TABLE (+\$10/pp) | tuscan antipasto | cheese board | crudités | bruschetta | hummus & pita | fresh fruit | ciliegine salad

salad select two

MIXED GREEN SALAD | ranch and balsamic dressings
 SEASONAL GRILLED VEGETABLE PLATTER
 HUMMUS | grilled pita
 CHEESE AND FRUIT PLATTER
 CAPRESE | mozzarella | tomatoes | basil | vinaigrette
 CAESAR SALAD | herb croutons | parmesan
 SPINACH SALAD | strawberries | feta | sesame dressing

pasta select one

TORTELLINI AL FORNO | four cheese
 PENNE ALLA VODKA | parmesan
 RIGATONI | eggplant | broccoli rabe | roasted garlic broth
 FARFALLE | sweet italian sausage | broccoli rabe
 LINGUINE POMODORO | tomatoes | garlic | white wine
pastas are all accompanied by garlic bread

entrée select two

CHICKEN FRANÇAISE | breaded chicken | lemon | white wine
 CHICKEN MARSALA | mushrooms | marsala sauce
 CHICKEN FLORENTINE | spinach | parmesan | cream sauce
 CHICKEN PARMESAN | marinara sauce | mozzarella
 *CRAB STUFFED SOLE FLORENTINE | spinach | beurre blanc *\$5/person
 SEARED NORWEGIAN SALMON | lemon caper sauce *or* tomato caper relish
 THAI CHILI ROASTED COD | lime | fresh oregano
 TUSCAN BRAISED BEEF | chianti sauce
 GRILLED PORK LOIN | caramelized apples | brandy sauce
served with chef's choice of potatoes and seasonal grilled vegetables

carving station \$10 per person

ROAST BREAST OF VERMONT TURKEY | gravy | cranberry sauce (seasonal)
 BAKED VIRGINIA HAM | pineapple glaze | dijon mustard
 *CHOICE NEW YORK STRIP STEAK | bordelaise *\$5/person
 GLAZED PORK LOIN | dijonaise sauce
 GRILLED MARINATED FLANK STEAK | mushroom demi-glace
includes roasted red potatoes & vegetable medley

dessert select one

CELEBRATORY CAKE from Pastry Garden or Katie Rose
 VIENNESE SAMPLER display of miniature pastries, cookies, brownies and chocolate covered strawberries

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dinner stations

FIVE STATIONS \$70/PERSON | EACH ADDITIONAL STATION \$10/PERSON

carving station

NEW YORK SIRLOIN OR PORK TENDERLOIN *(select one)*

roasted red potatoes, roasted brussels sprouts, rolls & accompaniments to make sliders

taco bar

PORK | BEEF | CHICKEN | FISH *(select two)*

housemade tortilla chips, hard and soft tortillas, salsa, cheese, guacamole, beans, rice

chef's table

DISPLAY OF CHEESE, FRUIT, AND MORE

tuscan antipasto | cheese board & crackers | crudité's | bruschetta | hummus & pita | fresh fruit | ciliegine salad

antipasto station

ASSORTMENT OF CURED MEATS

grilled summer vegetables goat cheese, burrata cheese, bruschetta with pesto, caprese skewers, caesar salad, artisan bread

macaroni and cheese bar

GOURMET MACARONI & CHEESE with toppings

chicken strips with ketchup and mustard

mediterranean tapas

SHRIMP SKEWERS

homemade pita | hummus | feta cheese | olive tapenade | sliced cucumbers and carrots | tzatziki

bbq station

BUILD-YOUR-OWN SLIDERS (PULLED PORK, CHICKEN, OR BEEF)

coleslaw | potato salad | baked beans | buns

italian station

CHICKEN PARMESAN

eggplant rollatini | caesar salad | garlic bread | penne alla vodka

dessert station *select one*

CELEBRATORY CAKE from Pastry Garden or Katie Rose

VIENNESE SAMPLER display of miniature pastries, cookies, brownies and chocolate covered strawberries

*ICE CREAM BAR two flavors of ice cream | whipped cream | chocolate sauce | caramel | cherries | candy *+\$2 per person

*CHOCOLATE FOUNTAIN strawberries | bananas | apples | marshmallows | rice krispies treats | shortbread | oreos *+\$400

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bar

ALL PACKAGES INCLUDE SOFT DRINKS, ICE TEA, AND COFFEE

open bar

- WINE & BEER:** \$20 per person (two hours)
\$30 per person (four hours)
HOUSE WINE:
White: Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel
Red: Pinot Noir, Merlot, Cabernet Sauvignon
Sparkling: Brut
BEER: Samuel Adams, Heineken, Goose Island IPA, Guinness, Stella Artois, Corona, Corona Light, Coors Light, Budweiser, Bud Light, O'Douls NA, NUTRL
- TOP SHELF BAR:** \$30 per person (two hours)
\$45 per person (four hours)
VODKA: Absolut, Tito's, Smirnoff (regular, citrus, orange, and vanilla)
GIN: Beefeater, Tanqueray
RUM: Myers's, Captain Morgan, Malibu
BOURBON: Jim Beam
WHISKEY: Jack Daniel's, Canadian Club, Seagram's VO, Jameson
SCOTCH: Johnnie Walker Red Label, Dewar's
TEQUILA: Jose Cuervo Silver and Gold
with any additional cordials and aperitifs

by consumption

- WINE & BEER:** \$30 per bottle of house wine
\$25 per bottle of sparkling wine
\$8 per bottle of beer
does not require a staffed bartender
- MIMOSA BAR:** \$25 per bottle of sparkling wine
Served with three juice options and fruit garnish
does not require a staffed bartender
- FULL BAR:** \$100 per hour for a staffed bartender
Drinks paid based on consumption

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