



TYDE AT WALNUT BEACH





Menu

Brunch

CHOICE OF ONE EGG:

OMELET STATION

made to order

ham | bacon | tomato | mushroom | spinach | onions | cheddar | feta

FRITTATA STATION

choice of 2

bacon & cheese | greek | veggie | western

BENEDICT STATION

canadian | florentine

BELGIAN WAFFLE STATION

made to order

seasonal berries | whipped cream | syrup

Enhance: \$5 buttermilk fried chicken

SALAD STATION

kale caesar | mediterranean orzo | fresh fruit

beets & sweet potato harvest

chicken kabob | shrimp kabob

TOAST STATION

choice of 2

avocado | smoked salmon | brie & jam

whipped honey ricotta & seasonal fruit

BEVERAGES

orange juice | coffee | tea

11am-2pm | 50 guest min.

\$70.00 per person

All pricing is subject to

MIMOSA STATION

choice of sparkling wine or champagne

seasonal berries | fresh squeezed orange juice

pineapple juice | cranberry juice

*additional \$20 per person

All pricing is subject to 20% Site Fee, 10% Service Fee & 7.35% CT State Tax.

Allergen Statement: Please inform a member of our staff if you have any food allergies.

Menu

Plated

ARRIVAL STATION

charcuterie

BUTLER PASSED HORS D'OEUVRES

Choice of five:

fried calamari | short rib tacos | salmon canape | baked brie
potato croquette | lobster roll | tomato bruschetta | arancini
sesame chicken | vegetable spring roll | general tso chicken

FIRST COURSE

Choice of one:

market greens | Caesar salad | penne alla vodka

MAIN COURSE

Choice of three:

roasted chicken | asparagus, fondant potatoes & jus
chicken florentine | lemon wine sauce & spinach
salmon | citrus herb, rice pilaf, roasted vegetables
eggplant parmigiana | crushed pomodoro & fresh mozzarella
vegetable Napoleon | roasted vegetables & balsamic glaze

DESSERT STATION

complimentary Chef's choice dessert
coffee | tea

PACKAGE PRICING

Lunch | \$70.00 per person

Dinner | \$85.00 per person

BAR OPTIONS:

Consumption/Cash Bar | \$150 set up fee

Open Bar | \$15 per person - per hour

Unlimited Beer & Wine | \$12 per person - per hour

Unlimited White Sangria & Beer | \$8 per person - per hour

Wine Station | Pay per bottle opened

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Menu

Cocktail Party

ARRIVAL STATION

charcuterie | shrimp cocktail bar

BUTLER PASSED HORS D'OEUVRES

choice of 5:

fried calamari | short rib tacos | salmon canape | baked brie
potato croquette | lobster roll | tomato bruschetta | arancini
sesame chicken | vegetable spring roll | general tso chicken

CARVING STATION

Choice of one:

prime rib of beef | marinated pork loin | roasted turkey

Consumer Advisory: These items may be served raw or undercooked. Thoroughly cooking meats, poultry, shellfish, seafood and eggs reduces the risk of foodborne illness.

MASHED POTATO STATION

popcorn chicken | cheddar cheese | bacon
sour cream | broccoli | scallion | gravy

PASTA STATION

Choice of two:

gnocchi al Pesto | baby leeks, sun-dried tomatoes & fresh parmesan
rigatoni alla Vodka | Absolut Vodka, pancetta & touch of cream
fusilli ai porcini | caramelized porcini mushrooms,
black pepper & pecorino romano with a touch of cream

SALAD STATION

market greens | greek salad | kale caesar

DESSERT STATION

macarons | cannolis | caramel filled churros
coffee | tea

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Clam Bake

OYSTER BAR

variety of three local oysters

SOUP STATION

New England clam | corn chowder

NEW ENGLANDER STATION

lobster rolls | clam cakes | fish & chips

ENTREE STATION

clams oreganata | mussels diavolo

SIDES STATION

roasted red potatoes | corn on the cob | red cabbage cole slaw

BEVERAGES

lemonade & iced tea

MENU ENHANCEMENTS

Available at additional cost or market price:

grilled steak* | BBQ ribs | raw bar*

butler passed hors d'oeuvres

open bar | beer & wine

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Evening | \$85.00 per person

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Open Bar | \$15 per person - per hour

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Frequently Asked Questions

HOW MUCH IS THE DEPOSIT ?

Our deposit is \$1000. It is non refundable.

WHAT IS THE GUEST MINIMUM AND MAXIMUM?

Fireplace Room/Rooftop Patio 50 - 80 people

Ballroom 130-180 people

WHAT SIZE TABLES DO YOU HAVE?

60 inch rounds which seat 8-10 guests.

POLICY ON CANDLES?

Battery operated candles only.

HOW MUCH TIME DO I HAVE TO SET UP?

2 hours prior to event.

ARE LINENS INCLUDED?

White table clothes & assorted napkin colors.

WHAT IS THE PREFERRED FORM OF PAYMENT?

Personal or bank check and Cash. Debit / Credit is not accepted.



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