

The Torrington Lodge of Elks

Event Hors D'oeuvre Choices

CHEESE BOARD

\$2.50 per person

*Asiago, Smoked Gouda, White Cheddar & Brie with
Red Grapes, Strawberries & Assorted Crackers*

CRUDITES OF FRESH VEGGIES

\$1.75 per person

*Assorted fresh vegetables uniquely displayed in baskets
with house dipping sauce*

SPECIALTY HORS D'OEUVRES

\$6.95 per person - Choose Five

All hors d'oeuvres are house-made served butler-style for 1 hour

Puff Pastry with Spinach & Gorgonzola Cheese

Crab cakes with Roasted Red Pepper Aioli

Sweet & Sour Appetizer Meatballs

Chicken Brochettes

Beef Brochettes

Stuffed Mushrooms with Vegetable Stuffing

Scallops and Bacon

Melon Wrapped with Prosciutto

Bruschetta

Spring Rolls

~ We can gladly accommodate any special requests ~

Torrington Lodge of Elks

P.O. Box 36, 70 Litchfield Street, Torrington, CT 06790 • bpoe372@sbcglobal.net

To book your wedding, contact Rich Slevinsky at 860-489-0670 or rjslevinslkysr@yahoo.com

www.torringtonelks.com

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Event Meal Choices

APPETIZERS

Choose Two

- Sorbet with Fresh Seasonal Fruits*
- Melon Wrapped with Prosciutto*
- Italian Wedding or Cream of Broccoli Soup*
- Penne Pasta with Marinara Sauce*
- Classic Mixed Greens with Vinaigrette Dressing*
- Mixed Field Greens with Honey Citrus Vinaigrette,*
Walnuts & Mandarin Oranges

ENTREES

Choose Three

BEEF, PORK, LAMB

- FILET MIGNON *with roasted garlic demiglace* \$30.00
- GRILLED STRIP STEAK \$32.85
With caramelized onions and mushrooms
- MARINATED FLANK STEAK *with shallot demiglace.* \$23.50
- PRIME RIB OF BEEF \$30.00
- ROASTED SIRLOIN OF BEEF *with light mushroom glaze* \$26.50
- ROASTED PORK LOIN *with pan gravy* \$22.50
- ROASTED LEG OF LAMB *with rosemary demiglace* \$22.50
- SURF AND TURF *Beef tenderloin and 2 baked stuffed shrimp* \$35.00

FISH

- FILET OF SALMON *with tomato, basil vinaigrette* \$26.50
- STUFFED SOLE *with crabmeat stuffing* \$24.00
- TILAPIA *with orange beurre blanc* \$27.50
- CRISPY SEA BASS *with lemon butter* \$27.50

BAKED STUFFED SHRIMP	<i>\$33.50</i>
<i>With vegetable stuffing served with lemon and drawn butter</i>	
BUTTER CRUMB COD <i>with lemon beurre blanc</i>	<i>\$26.50</i>

POULTRY

CHICKEN PICATTA	<i>\$23.00</i>
<i>Sautéed chicken breast with white wine, lemon and capers</i>	
CHICKEN MARSALA	<i>\$22.50</i>
<i>Sautéed chicken breast with mushrooms, and marsala wine</i>	
CHICKEN FLORENTINE	<i>\$23.50</i>
<i>Stuffed chicken breast with spinach & cheese with rosemary cream sauce</i>	
CHICKEN CORDON BLEU	<i>\$23.50</i>
<i>Classic cordon bleu stuffed with prosciutto and cheese with light cream sauce</i>	
ROASTED ROSEMARY CHICKEN BREAST	<i>\$19.50</i>
<i>Roasted chicken breast with rosemary</i>	

CHOICE OF VEGETABLE

*Green Beans Almandine • Broccoli Florets • Mixed Seasonal Vegetables
Zucchini Squash and Tomato • Carrots with Rosemary Butter*

CHOICE OF POTATO OR RICE

*Garlic Mashed • Baked Potato • Rosemary Roasted Potatoes
Wild Rice • Rice Pilaf
Twice Baked (add \$1.00)*

PASTA SPECIALTIES

(add \$2.00)

*Pasta Bolognese • Pasta Primavera
Pasta with Vodka Cream Sauce
Pasta with Garlic, Sausage and Spinach*

*~ Please add 6% sales tax and 18% service charge to above prices ~
~ A \$75 bartender fee will be added to events with less than 75 people ~
~ Prices subject to change ~*

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Dinner Buffet Choices

\$26.45 per person

HOT ENTREES

Choose Three

Roasted Rosemary Chicken • Chicken Piccata • Chicken Marsala
Roasted Top Sirloin • Roasted Pork Loin with Pan Gravy
Stuffed Sole • Vegetable Lasagna • Penne Pasta with Marinara or Vodka Sauce
Baked Cod Loin • Roasted Garlic Ravioli • Tortellini Alfredo
Tenderloin Beef Tips with Red Wine Au Jus
Sautéed Chicken Tenderloins with Artichoke, Tomato and Red Onion

SALADS

Choose Three

Tomato and Red Onion with Feta Cheese • Seasonal Fresh Fruit
Mixed Greens with Honey Citrus Vinaigrette & Walnuts & Mandarin Oranges
Oriental Cole Slaw • Marinated Celery Salad • Carrot Raisin Salad
Marinated Mushrooms • Caesar Salad • Antipasto Salad
Green Beans, Red Onion and Roasted Pepper Salad
Penne Pasta, Blue Cheese, Red Onion and Tomato Salad

ITEMS INCLUDED IN BUFFET DINNER

Classic Tossed Salad • Potato and Vegetable Du Jour
Assorted Rolls
Coffee and Tea

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