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LA KOTA OAKS  
*By Madison*



E V E N T M E N U  
O F F E R I N G S

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*Continental*  
B R E A K F A S T

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**\$34 per person**

Assorted bagels with cream cheese, butter  
and jelly

Assorted Pastries, tea breads, muffins,  
croissants

Yogurt parfaits  
Sliced Fruit platter  
Smoked salmon

Platter Choice: Egg frittata bites or Mini  
quiches

*Drink Inclusions:*  
Assorted juices, coffees, & teas

*Signature*  
B R E A K F A S T  
B U F F E T  

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\$38 per person

Assorted bagels with cream cheese, butter and jelly

Assorted Pastries, tea breads, muffins, croissants

Bacon,

Sausage,

Home Fries with sautéed peppers and onions,

Sliced fruit platter

Choice of Waffles or French toast served with berries, maple syrup & whipped cream

Eggs Served: Scrambled or Frittata and Quiche

Drink Inclusions: Assorted juices, coffees, & teas

*Add- On*

Omelet Station: Made to order with chef attendant

Diced onions, scallions, bell peppers, mushrooms, tomatoes, spinach,

bacon, ham, assorted cheeses

**\$16.00 Per person, \$150 Chef Attendant**

*Signature*

B R U N C H B U F F E T

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**\$52 per person**

Bacon,  
Sausage,  
Scrambled eggs,  
Home Fries with Sautéed peppers and onions,  
Fresh sliced fruit,  
Assorted pastries,  
Choice of: Quiche or Veggie frittata,  
Sliced roast beef,  
Turkey breast,  
Strawberry arugula salad,

Choice of: Smoked Salmon toast Points or Chicken and Waffles

Accompaniments: Lettuce, tomato, honey mustard, horseradish  
sauce, sliced rolls & orzo salad

Drink Inclusions: assorted juices, soft drinks, coffees & teas

*Add- On*

Omelet Station: made to order with chef attendant  
Diced onions, scallions, bell peppers, mushrooms, tomatoes,  
spinach, bacon, ham, assorted cheeses  
**\$16.00 Per person, \$150 Chef Attendant**

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*Make it Bubbly*  
**Additional \$12 per person**

Champagne,  
Assorted juices,  
Assorted fruit

All prices subject to 7.35% CT Sales Tax and Service fee 22%. 30 count minimum or  
additional fee applies. Prices subject to change.

# L U N C H

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## La Sorrentina Menu

### B U F F E T

\$55 per person

### *Stationary Hors d'oeuvres*

Charcuterie station with

Monchego,

Vino rosso Artigiano,

Creamy goat cheese,

Boursin,

Brie,

NY cheddar,

Smoked gouda,

Roquefort,

Sopressata with

Grapes, fig jelly, nuts, crackers, crostini, olives

### *Buffet*

Garden Salad

Chicken Picatta

Shrimp Scampi

Penne a la vodka

Sautéed Vegetables

Garlic Bread

### *Dessert & Drinks*

Assorted cookies and bars

Soft drinks, coffee, tea

All prices subject to 7.35% CT Sales Tax and Service fee 22%. 30 count minimum or additional fee applies. Prices subject to change.

# L U N C H

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## Nature's Basket Menu

B U F F E T  
\$65 per person

### *Stationary Hors d'oeuvres*

Cheese Board  
Crudit  with dips  
Fruit skewers

### *Buffet*

Strawberry Arugula salad with candied  
walnuts and goat cheese  
Grilled Citrus salmon  
Grilled Cilantro lime chicken  
Quinoa salad  
Greek Orzo pasta salad  
Warm Farfalle with zucchini, spinach  
and garlic oil

### *Dessert & Drinks*

Macarons  
Soft drinks, coffee, tea

# L U N C H

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## Fresh Fare Menu

### P L A T E D

\$82 per person

#### *Stationary Hors d'oeuvres*

Zucchini fritters

Fig and mushroom flatbread

Decorated Avocado toast bites

#### ***Starter***

(Soup or Salad)

Choice of Cold Cucumber Melon Bisque

or

Tomato Mozzarella Salad with grilled corn and pesto dressing

Add both for additional \$9pp

#### ***Main***

(Choice of one)

Asian Glazed salmon rice bowl with pickled vegetables

Grilled cilantro lime chicken over southwest quinoa salad

Grilled NY strip over summer succotash with chimi churri

Entree choices are due 2 weeks prior to event

#### ***Dessert & Drinks***

Strawberry shortcake parfait

Soft drinks, coffee, tea

All prices subject to 7.35% CT Sales Tax and Service fee 22%. 30 count minimum or additional fee applies. Prices subject to change.

# D I N N E R

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## Field & Flavors Menu P L A T E D

\$ 72 per person

### ***Starter***

Seasonal green salad, white balsamic dressing

### ***Main***

(Choice of three)

Lemon Herb French Chicken Breast over Potato Puree with  
Asparagus Spears

Miso Glazed Salmon over Brown Rice and Seasonal Vegetable  
Pork Tenderloin with Maple Dijon Glaze over Potato Puree  
and Seasonal Vegetable

Braised Boneless Short Ribs over Potato Puree with  
Asparagus Spears

Grilled Eggplant Napoleon

Entree choices are due 2 weeks prior to event

### ***Dessert & Drinks***

Chocolate Lava Cake  
Soft drinks, coffee, tea



# D I N N E R

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## La Toscana Menu

P L A T E D

\$ 88 per person

### *Stationary Hors d'oeuvres*

Bruschetta crostini

Antipasto skewers

#### **Starter**

(Soup or salad)

Choice of Pasta Fajoli

or

Green Salad with cranberries candied walnuts and gorgonzola

Add Both for additional \$10pp

#### **Main**

(Choice of one)

Chicken Milanese over lemon couscous and arugula salad

Twin lamb chops over mushroom risotto

Pesto pasta primavera

Entree choices are due 2 weeks prior to event

### *Dessert & Drinks*

NY Cheesecake with berry compote

Soft drinks, coffee, tea

All prices subject to 7.35% CT Sales Tax and Service fee 22%. 30 count minimum or additional fee applies. Prices subject to change.

# D I N N E R

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## Spring Soiree Menu

### PLATED

\$ 88 per person

#### *Stationary Hors d'oeuvres*

Fig and brie flatbread  
Petit crab cake with aioli  
Zucchini roll up with goat cheese and  
mushroom duxcelle  
Southwest aranchini bites

#### **Starter**

(Soup or Salad)

Choice of Tomato bisque with pesto crostini

or

Arugula Salad with strawberries almonds and goat cheese

Add Both for additional \$15pp

#### **Main**

(Choice of one)

Sliced flank steak over potato puree with chimi churri and  
French bean bundles

Grilled citrus salmon over brown rice and vegetable medley

Lemon herb French chicken over potato puree with French  
bean bundles

Entree choices are due 2 weeks prior to event

#### *Dessert & Drinks*

Key lime pie bites, fruit fritter, chocolate strawberries

Soft drinks, coffee, tea

# D I N N E R

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## B U F F E T

\$ 56 per adult

\$ 36 per child

### ***Passed Appetizers***

Margarita flatbread pizza bites  
Mini buttermilk chicken sliders (DF)  
Bean and cheese quesadillas (V)  
or  
Vegetables with dip shooters

### ***Kids Station***

Chicken Tenders  
Mac and Cheese  
Sautéed Broccoli

### ***Adults Station***

Deconstructed Caesar Salad  
Chicken Picatta  
Grilled Salmon  
Roasted Vegetable Medley  
Farfalle with spinach zucchini and garlic oil

### ***Dessert & Drinks***

Ice Cream Cookie Sandwiches  
Soft drinks, coffee, tea

# S T A T I O N S

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## *Bounty Graze Station*

**\$29 per person**

Charcuterie

Fruits

Dips and homemade chips

Crudité assortment

## *Slider Station*

**\$39 per person**

(Pick 3 sliders)

Cheeseburger Sliders,

BBQ Pulled Pork Sliders,

Buttermilk Chicken and Waffle Sliders,

Or

Lobster Sliders

Accompaniments: NE Herb Butter, Homemade chips, Mac & Cheese, Cole Slaw, Street Corn on a stick

## *Taco Station*

**\$45 per person**

Pulled chicken verde, ground beef

Toppings bar: shredded lettuce, tomatoes, cabbage, pickled onions, mango salsa, chipotle crema, tomatillo salsa, lime wedges

Guacamole, Pico and chips

Fried Plantains

Corn and black bean salad

# S T A T I O N S

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S T A T I O N

## *Pasta Station*

**\$24 per person**

Pasta: Penne, Tortellini & Fettuccini  
Sauces: Pesto, a la vodka, Bolognese, alfredo  
With Parmesan Cheese

## *Carving Station*

**\$38.50 per person**

Herb Roasted Turkey Breast, Roast Beef, Spinach Stuffed  
Pork Loin Wrapped in Prosciutto  
Herb Roasted Potatoes  
With Gravy, Chimi Churri, Cranberry Sauce

## *Build Your Own Mashed Potato Bar*

**\$16 per person**

Toppings: Chives, Bacon, Cheddar Cheese, Broccoli Florets  
Buffalo Chicken, BBQ Pulled Pork, Chili  
Add Protein: +\$19.00pp

# S T A T I O N S

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E A C H S T A T I O N

## *Build Your Own Mac & Cheese Bar*

**\$24 per person**

Bacon, Chives, Truffle Oil, Cauliflower, Buffalo  
Chicken, BBQ Pulled Pork, Chili

Add protein: +\$11.00pp

Add lobster: +16.00 pp

# Open Bar Pricing List



## Beer & Wine

OPEN BAR PACKAGE

House Wines: Sauvignon Blanc,  
Chardonnay, Merlot, Pinot Noir,  
Cabernet Sauvignon, Rose

Bottled Beer: Budweiser, Miller Lite,  
Coors, Coors Lite, Amstel, Corona,  
Heineken

**1 hour: \$22 / 2 hours: \$28**  
**3 hours: \$34 / 4 hours: \$40**  
**5 hours: \$44**

## Signature

OPEN BAR PACKAGE

Vodka: Tito's  
Rum: Bacardi Silver  
Gin: Bombay  
Bourbon: Jim Beam  
Whiskey: Jack Daniels  
Scotch: Dewar's  
Tequila: El Toro  
Cognac: Courvoisier  
Wines: House Wine & Champagne  
Beers: House beers & White Claw

**1 hour: \$30 / 2 hours: \$36**  
**3 hours: \$44 / 4 hours: \$52**  
**5 hours: \$58**

## Deluxe

OPEN BAR PACKAGE

Vodka: Ketel One  
Rum: Captain Morgan  
Gin: Tanqueray  
Bourbon: Bulleit  
Whiskey: Crown Royal  
Scotch: Johnny Walker Black  
Tequila: Jose Cuervo  
Cognac: Remy Martin VSOP  
Wines: House Wine & Champagne  
Domestic & Imported Beer  
White Claw & High Noon

**1 hour: \$34 / 2 hours: \$42**  
**3 hours: \$50 / 4 hours: \$58**  
**5 hours: \$64**

## Cash/Consumption Bar Pricing

**Domestic Bottled Beer: \$7**

**Imported Bottled Beer: \$8**

**House Wines: \$10PP**

**Soft Drinks (Bottled Water, Juice, Soda) \$3**

**White Claw/High Noon \$9**

**Cocktails \$14**

**Vodka: Tito's Rum: Bacardi Silver Gin: Bombay Bourbon: Jim Beam Whiskey: Jack Daniel's Scotch: Dewar's Tequila: El Toro Cognac: Courvoisier**

**Any change to a package will be subject to a fee. 20% administrative fee and 7.35% sales tax to be added to above per person pricing.**