



4 Hours use of Facility/ Linen Included
 45 Minutes -Cheese and Crackers, Stuffed Breads,
 Bruschetta, Vegetable Crudite, Chicken Wings, Sweet
 & Sour Meatballs, Potato Croquettes, Stuffed
 Mushroom Caps (not offered with 3 hour pkg)

Choose 4 Stations from Below:

French Crepes - Delicate crepes filled with chicken &
 vegetable laced with brandy sauce.

Asian Wokery - Beef & Chicken with an assortment of
 stir fried vegetables and steamed white rice, served in a
 fun Take-out "to-go" containers.

Pizza-Pizza! - An entire station of our house made
 pizza. Crispy crust and an assortment of gooey
 toppings.

Italian Flare - So many choices!! Enjoy a bit of
 everything!! Freshly sauteed pastas, our house made
 sauces - Unlimited Pasta-bilities!

Meat Lovers Carving - French Turkey Breast, Country
 Leg of Pork, each served with the perfect sauce.

"Ole" of the day - Traditional builds your own Tacos
 and Tortillas - Beef, Cheese, Salsa, Sour Cream &
 Guacomole.

Touch of Ireland - Whipped sweet potatoes and
 creamed white mashed served with assorted toppings,
 such as bacon, cheddar cheese, scallions, sour cream &
 mini mushrooms.

Sweet Endings - A fabulous display of desserts, cookies,
 dessert bars. The sweetest end to an amazing event!

**FANTASIA 4 HOUR SIT-DOWN OR
 BUFFET DINNER**

Salad: (choose one)

Tossed Garden Salad with Balsamic Vinaigrette or
 Classic Caesar Salad with focaccia croutons.

Pasta:

Pasta with your choice of our house made sauces:
 Marinara, A la Vodka, Toscana or Bolognese

Entree Choices: (choose 3)

Sliced Top Round Beef au jus or Roast Pork or
 Beef Stir Fry.

Chicken Piccata or Marsala or Stuffed Breast

Tilapia Francaise or Scrod a la Fantasia

House Starch and Vegetables served with all Entrees

Your Choice of one Dessert: Traditional Sheet
 Cake with message or Apple Crisp or Brownie a
 la mode or Vanilla Ice Cream.

Served Coffee, Tea, Soft Drinks

\$39.00 per guest Sunday - Thursday

\$45.00 per guest Friday Evenings

\$55.00 per guest Saturday Evenings

Minimums apply for All Occasion Packages

Drinks and Liquor Service

Cash Bar	\$75.00 Bartender Fee
Two Hours Bar	\$10.00 per guest
4 Hour Bar	\$20.00 per guest
Beer, Wine	\$12.00 per guest

**Fantasia 3 Hour Buffet or
 Sit-Down Dinner**

Tossed Garden Salad or Classic Caesar Salad

Pasta Marinara

Choice or 3 Entrees:

(One Fish, One Chicken, One Vegetarian)

Scrod Ala Fantasia, Filet of Sole Florentine,
 Chicken Marsala, Chicken Francaise, Chicken
 Parmigiana, Eggplant Rollatini, Stuffed
 Portobello Mushroom.

Your Choice of one Dessert: Traditional Sheet
 Cake with message or Apple Crisp or Brownie a
 la mode or Vanilla Ice Cream.

Served Coffee, Tea, Soft Drinks

\$30.00 includes Gratuity

(Sunday-Thursday or Saturday Day Only)

Optional Enhancements

Hot & Cold Hors D'oeuvres - \$6.00 per guest
 English Cut Prime Rib - \$5.00 per guest
 Carving Station of Pork and Turkey - \$5.00 per guest
 3 Hour Open Bar - \$15.00 per guest
 Seasonal Sangria Station (red & white)-\$6.00 per guest
 Unlimited Beer - \$3.00 per guest
 Adult minimum Apply For This Package

**All prices include service charge - Please add 6.35%
 CT State Sales Tax**

(SEE ENHANCEMENTS LIST) 2nd PAGE

Fantasia Enhancement Food Listing

Fantasia can customize your event with fabulous additions that your guests will enjoy and remember!
NO REQUEST is OUTRAGEOUS!!

SOCIAL HOUR:

JUMBO SHRIMP COCKTAIL 100 Pieces M/P

CLAMS ON THE HALF SHELL 100 Pieces M/P

STONE CRAB CLAWS 100 Pieces M/P

SUSHI ROLLS 150 Pieces M/P

GRILLED BABY LAMBCHOPS- Stationed or Butler.

SMOKED SALMON PLATTER- Cream Cheese, Cucumbers, Tomato, Red Onion & Bagel Chips.

ANTIPASTO BAR - Cured Meats & Dried Sausages, Marinated Mushroom, Artichokes, Roasted Pepper, Olives, Fresh Mozzarella, Pepperoncini.

SLIDER BAR - Pulled Barbeque Pork, Cheeseburger & Buffalo Chicken.

1ST COURSE:

INDIVIDUAL SHRIMP COCKTAIL

CAPRESE SALAD - Prosciutto drizzled with Basil Pesto.

ARUGULA SALAD - Shaved Parmigiano Reggiano & Balsamic Dressing.

MARINATED ANTIPASTO - Tomato, Fresh Mozzarella, Marinated Mushrooms, Olives, Artichoke Hearts, Roasted Peppers & Pepperoncini served over Baby Greens.

ANTIPASTO - Prosciutto, Salami, Capicola, Ham, Fresh Mozzarella, Tomato & Marinated Vegetable over Baby Greens.

PASTA OPTIONS:

MANICOTTI CHEESE FILLED -Marinara or Bolognese.

CHEESE RAVIOLI - Marinara or Bolognese.

LOBSTER RAVIOLI - Lobster Cream Sauce.

Entree Enhancements:

FILET MIGNON - Laced with Demi Glaze.

DOUBLE STUFFED PORKCHOP - Wild Mushroom Filling & Brandy Peppercorn Cream Sauce.

GRILLED NY STRIP STEAK - Au Jus

ROASTED BABY LAMB CHOPS - Garlic Demi.

STUFFED JUMBO SHRIMP - Crabmeat Stuffing.

STUFFED LOBSTER TAIL - Crabmeat Stuffing.

GRILLED LOBSTER TAIL - Garlic, Lemon & Herb Butter.

VEAL DELLA CASA: Ricotta stuffed Eggplant, Prosciutto over veal cutlet.

SEA BASS : Herbed encrusted Pan Seared over wilted Spinach.

LATE NIGHT BITES:

PULLED PORK - Brioche Bun with Jalapeno Coleslaw & House Made Chips.

WING BAR - "A MUST HAVE" Buffalo, Teriyaki, Honey Barbecue with dipping sauces.

PIZZA STATION - Thin Crust - Mozzarella, Mushrooms, Pepperoni, White Broccoli Garlic.

ALL AMERICAN BURGER - Create Your Own

ALL AMERICAN HOT DOG - Create Your Own

BUTTERMILK WAFFLES w/ SOUTHERN

FRIED CHICKEN - Warm Syrup

BACON or HAM, EGG & CHEESE - Warm Brioche Roll.

DESSERT:

VENETIAN "GRANDE" TABLE - Delectable Items.

BANANAS FOSTER - Flambee of Bananans, Brown Sugar & Brandy over Vanilla Ice Cream.

S'MORES BAR - Graham Crackers, Chocolate Bars & Marshmallows over Open Flame for Roasting.

ICE CREAM SUNDAE STATION - Toppings, Sauces & Whipped Cream.

INDIVIDUAL TOWERS OF PASTRIES & ITALIAN COOKIES.

CREME BRULEE - Garnished with Fresh Berries & Mint Leaf.