



2025 BANQUETS & FINE GATHERINGS

AFTER GATHERINGS & CELEBRATIONS OF LIFE

At Race Brook, we provide a high quality experience where no detail is overlooked. Spacious banquet rooms, picturesque views, attentive staff, and delectable cuisine provide a serene atmosphere for your special event.

If you wish to schedule a memorial event for your loved one or have any questions, please contact our Event Coordinator via email at events@racebrook.org or phone at (203) 389 9521 extension 212.

BUFFET PACKAGE

ENTRÉE OPTIONS

*Includes Roasted Potatoes, Warm Rolls & Butter,
and Chef's Seasonal Vegetables*

Please Select One Salad, Pasta, Fish, & Chicken

SALAD

House Salad with Balsamic Dressing
Caesar Salad with House-made Dressing

PASTA

Penne Alla Vodka
Cheese Ravioli with Tomato & Garlic
Orecchiette with Sausage & Broccoli Rabe

FISH

Pan-Seared Salmon with Tarragon Butter Sauce
Baked Cod with Lemon Herb Bread Crumbs
Sole Francaise with Lemon Beurre Blanc

CHICKEN

Chicken Francaise, Milanese, or Marsala
Roasted Airline Breast Chicken with Thyme-Scented Pan Jus

DESSERT

Platter of assorted cookies & brownies

*Unsweetened Iced Tea & Lemonade,
Regular & Decaffeinated Coffee, Assorted Herbal Teas*

\$35 PER GUEST

CHEF MANNED CARVING STATIONS

\$50 Chef Fee per 50 Guests

New York Strip Steak & Horseradish Creme	\$16.00 per guest
Brown Sugar Glazed Ham	\$8.00 per guest
Roast Turkey Breast, Cranberry Chutney	\$9.00 per guest

Prices are subject to 21% Service Charge & Current Connecticut State Sales Tax and room fee. Pricing is guaranteed until December 31, 2025.

HORS D'OEUVRES

*Hors d'oeuvres are an optional add-on or alternative to a buffet dinner.
They can be stationed in chafers or platters for guests to help themselves.*

All items are priced on 50 pieces.

FROM THE LAND

CHICKEN & WAFFLE WITH HOT HONEY DRIZZLE	\$150
CHICKEN & LEMONGRASS POT STICKER	\$160
POPCORN CHICKEN WITH CHIPOTLE AIOLI	\$150
FRANKS IN A BLANKET & DIJON MUSTARD	\$125
BEEF TENDERLOIN CROSTINI WITH HORSERADISH CRÈME*	\$150
MINI BEEF WELLINGTON WITH HORSERADISH CRÈME	\$175
SAUSAGE STUFFED MUSHROOM	\$125
MINI PORK BELLY BAO	\$125

FROM THE SEA

MAPLE DRIZZLED BACON-WRAPPED SCALLOPS	\$175
COCONUT SHRIMP & SWEET CHILI SAUCE	\$175
POTATO PANCAKE W/ SMOKED SALMON & DILL CRÈME FRAICHE	\$150
TUNA TARTARE ON A WONTON CRISP	\$150
MINI MARYLAND CRAB CAKE	\$175
JUMBO SHRIMP COCKTAIL	\$175

VEGETARIAN

RASPBERRY & BRIE IN PHYLLO	\$160
VEGETABLE SPRING ROLLS WITH THAI CHILI SAUCE	\$160
TOMATO & MOZZARELLA BRUSCHETTA	\$125
TOMATO SOUP SHOOTER WITH MINI GRILLED CHEESE	\$125
SPANAKOPITA WITH TZATZIKI SAUCE	\$125

ARTISAN CHEESE & VEGETABLE CRUDITÉ STATION

\$275 PER 50 GUESTS

Domestic & Imported Cheese, Flat Breads, Assorted Cut Vegetables with Dipping Sauces

Prices are subject to 21% Service Charge & Current Connecticut State Sales Tax and room fee. Pricing is guaranteed until December 31, 2025.

EVENT PROPOSAL FORM

Please note that this is a proposal form that must be submitted for further review. It is subject to final confirmation.

Primary Contact Name: _____

Primary Contact Phone: _____ Primary Contact Email: _____

Name of Event for Directional Sign: _____

Type of Event: After Gathering Celebration of Life Other: _____

Proposed Date of Event: _____/_____/_____ Estimated # of Attendees: _____

Estimated Start Time: _____ Estimated End Time: _____

Location of Event*: _____ Color of Linen: _____

Centerpieces*: _____ Entertainment/Music*: _____

**If none apply, leave blank.*

Other Event Requirements: _____

Please fill out your desired menu items below:

MENU ITEMS

Signature of Proposer: _____ Date: _____

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