

# CURRY ESTATE



ANNIVERSARIES | BABY SHOWERS | BIRTHDAYS |  
BRIDAL SHOWERS | CHRISTENINGS | CONFIRMATIONS |  
ENGAGEMENTS | FIRST COMMUNIONS | GRADUATIONS |  
RETIREMENTS | BAR/BAT MITZVAHS | REUNIONS |  
CORPORATE FUNCTIONS

*private dinner parties*





## *plated*

three-course \$59 per person | four-course \$65 per person

### *appetizer* select one option for three-course *or* two options for four-course

- Lobster Bisque Soup
- Potato Leek Soup | gruyère
- New England Clam Chowder
- Caprese | house made mozzarella | heirloom tomatoes | fresh basil | vinaigrette
- Penne alla Vodka | parmesan
- Shrimp Provençal | fresh herbs | bright garlic tomato broth
- Baked Brie | puff pastry | warm cranberry port chutney
- Classic Caesar Salad | herb croutons | parmesan
- Baby Spinach Salad | strawberries | feta | sesame dressing
- Prosciutto di Parma | fresh melon | shaved auricchio provolone

### *entrée* select three

- New York Strip Steak | bordelaise sauce
- \*Filet Mignon | bordelaise sauce \*\$12/person
- \*Oven Roasted Prime Rib of Beef | natural au jus \*\$12/person
- Pistachio Crusted Seared Norwegian Salmon | citrus beurre blanc
- Crab Stuffed Sole | fresh dill sauce
- \*Shrimp and Scallops Puttanesca | linguine | olives | capers | tomatoes \*\$9/person
- Chicken Française | breaded chicken | lemon | white wine
- Chicken Marsala | mushrooms | marsala sauce
- Roast French Cut Chicken | mushroom duxelle | prosciutto
- Penne alla Vodka | parmesan
- Penne Primavera | fresh vegetables | lemon parmesan sauce
- Wild Mushroom Ravioli | truffle cream sauce
- Risotto Stuffed Peppers | sun-dried tomato sauce
- served with chef's choice of potatoes and seasonal grilled vegetables*

### *dessert* select one

- Celebratory Cake from Pastry Garden or Katie Rose
- Chocolate Mousse | whipped cream | fresh berries
- New York Style Cheesecake | raspberries
- Tiramisu
- Chocolate Fudge Cake
- Dessert Trio | chocolate fudge cake | crème brûlée | seasonal fruit tart

20% service charge and 8.125% sales tax added to all packages | Ballroom minimum \$2500 | Pavilion minimum \$1600



## *buffet* \$65 per person

Curry Estate Grazing Table \$10/person | tuscan antipasto | international cheese board | crudités | tomato & basil bruschetta

### *salad* select two

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Mixed Green Salad | ranch and balsamic dressings  
Seasonal Grilled Vegetable Platter  
Hummus | grilled pita  
Cheese and Fruit Platter  
Caprese | mozzarella | tomatoes | basil | vinaigrette  
Classic Caesar Salad | herb croutons | parmesan  
Baby Spinach Salad | strawberries | feta | sesame dressing

### *pasta* select one

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Tortellini al Forno | four cheese  
Penne alla Vodka | parmesan  
Rigatoni | eggplant | broccoli rabe | roasted garlic broth  
Farfalle | sweet italian sausage | broccoli rabe  
Linguine Pomodoro | tomatoes | garlic | white wine | fresh basil  
*pastas are all accompanied by garlic bread*

### *entrée* select two

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Chicken Française | breaded chicken | lemon | white wine  
Chicken Marsala | mushrooms | marsala sauce  
Chicken Florentine | spinach | parmesan | cream sauce  
Chicken Parmesan | marinara sauce | mozzarella  
\*Crab Stuffed Sole Florentine | spinach | beurre blanc \*\$5/person  
Seared Norwegian Salmon | lemon caper sauce *or* tomato caper relish  
Thai Chili Roasted Cod | lime | fresh oregano  
Tuscan Braised Beef | chianti sauce  
Grilled Pork Loin | caramelized apples | brandy sauce  
*served with chef's choice of potatoes and seasonal grilled vegetables*

### *carving station* select one (additional \$10 per person)

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Roast Breast of Vermont Turkey | gravy | cranberry sauce (seasonal)  
Baked Virginia Ham | pineapple glaze | dijon mustard  
\*New York Sirloin Steak | bordelaise sauce \*\$2/person  
Glazed Pork Loin | dijonnaise sauce  
Grilled Marinated Flank Steak | mushroom demi-glace  
*includes roasted red potatoes & vegetable medley*

### *dessert* select one

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Celebratory Cake from Pastry Garden or Katie Rose  
Viennese Sampler

20% service charge and 8.125% sales tax added to all packages | Ballroom minimum \$2500 | Pavilion minimum \$1600





## *bar*

All packages include soft drinks, ice tea, and coffee

### *open bar*

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Wine & Beer: \$20 per person (two hours)

\$30 per person (four hours)

House Wine:

White: Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel

Red: Pinot Noir, Merlot, Cabernet Sauvignon

Sparkling: Brut

Beer: Samuel Adams, Heineken, Goose Island IPA, Guinness, Stella Artois, Corona, Corona Light, Coors Light, Budweiser, Bud Light, O'Douls NA, White Claw

Top Shelf Bar: \$30 per person (two hours)

\$45 per person (four hours)

Vodka: Absolut, Tito's, Smirnoff (regular, citrus, orange, and vanilla)

Gin: Beefeater, Tanqueray

Rum: Myers's, Captain Morgan, Malibu

Bourbon: Jim Beam

Whiskey: Jack Daniel's, Canadian Club, Seagram's VO, Jameson

Scotch: Johnnie Walker Red Label, Dewar's

Tequila: Jose Cuervo Silver and Gold

*with any additional cordials and aperitifs*

### *by consumption*

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Wine & Beer: \$20 per bottle of house wine

\$25 per bottle of sparkling wine

\$7 per bottle of beer

*does not require a staffed bartender*

Mimosa Bar: \$25 per bottle of sparkling wine

Served with three juice options and fruit garnish

*does not require a staffed bartender*

Full Bar: \$100 per hour for a staffed bartender

Drinks paid based on consumption

20% service charge and 8.125% sales tax added to all packages