

Friday December 13, 2024 and Saturday 21, 2024 6:30pm - 12:00am

Cocktail Hour

Mediterranean Station: A colorful selection of fresh seasonal vegetables and fruits complimented by a selection of international & domestic cheeses, home made specialty pizzas and stuffed breads.

La Toscana Station: A variety of Italian salumeria, dried sausages, aged prosciutto, ham, sopressata, accompanied by a selection of marinated and grilled farm fresh vegetables along with fresh mozzarella cheese marinated with fresh basil. Italian breads and crostini.

An exquisite selection of hot hors d'oeuvres

Dinner

Appetizer: Aria signature salad - baby field greens, cherry tomatoes, dried cranberries topped with an aged balsamic vinaigrette

Pasta: Fusilli al filetto di pomodoro – pasta served with a light tomato sauce, made with plum tomatoes, sweet onions and extra virgin olive oil, simmered with garden fresh basil

Entrees

Chicken Chardonnay – Fresh cut chicken breasts in a rosemary and lemon white wine sauce North Atlantic Salmon – Served over sautéed escarole greens and white cannellini beans Filet Mignon – Center cut filet mignon delicately flamed broiled with a burgundy sauce Boneless Beef Short Rib - Braised Boneless Beef Short Ribs over creamy mashed potatoes Grilled Portobello Napoleon - Grilled vegetables topped with portabello mushroom

Dessert, Coffee and Tea

Premium Open Bar - Entertainment \$90.00 per person All Inclusive Make Your Reservation Today - (203)758-0096

Groups of 8 guests or more and \$250 deposit is required for all reservations. Final guest count, meal selections, and payment are two weeks prior to the event. No cancellations will be refunded after final payment. Credit cards are accepted with a 3% additional convenience fee.

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