



"A Family Kitchen"

Best Western
Fairfield Executive Inn

Banquet Menus

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www.bwfei.com

BRUNCH

Minimum of 20 people \$22.00 pp++ Breakfast Items Only

Minimum of 20 people \$33.00 pp++ All Items

Children 10 & under \$14.75 Toddlers Free

Scrambled Eggs

Sausage and Bacon

French toast or Pancakes

Home Fries

Fresh Fruit Salad

Danish, Muffins, Bagels, Croissants, Pastries & Dinner Rolls

Pasta

Choice of One

Pomodoro

Vodka Sauce

Chicken

Choice of One

Francaise

Grilled with Balsamic Glaze

Salad

Choice of One

Caesar

Tri Color

Includes a Dessert Tray with Pastries

Includes Unlimited Coffee, Tea, Soda & Juice

Espresso & Cappuccino Extra

Packages are good day or evening with a credit card guarantee

(7% tax & 20% gratuity charge will apply)

“Substitutions are Welcome”

BAR PACKAGES

\$85.00 Bartenders Fee Additional Per Party

OPEN BAR

NON-PREMIUM

(Per Person)

\$16.00 One Hour

\$25.00 Three Hours

OPEN BAR

PREMIUM

(Per Person)

\$24.00 One Hour

\$38.00 Three Hours

CHAMPAGNE TOAST

Additional – Per Person

\$3.25 Traditional

\$4.00 Traditional, with a Strawberry

WINE & BEER

\$23.00 per 1.5 Liter Bottle

Pitchers of Beer \$12.95 Domestic \$14.95 Imported

Unlimited Wine Station \$15.95 per Person

“Substitutions Are Welcome”

BUFFET

15 Person Minimum

\$39.95 per person

Choice of (3)

Bruschetta

Spring Rolls

Fried Calamari

Clams Casino

Calandra's Homemade Brick Oven Pizza

Fresh Mozzarella, Tomatoes, Basil & Prosciutto

Grilled Marinated Vegetable Platter

CHAFER OF PASTA

Choice of (1)

Penne Pomodoro

Rigatoni alla Vodka

Cavatelli with Broccoli Rabe

*Includes a (2) Hour Open Bar of House Liquor, Wine,
Domestic Beer, Soda & Coffee Service.*

Any Upgrades will Incur Additional Costs.

*Packages are good day or evening with a credit card guarantee.
(7% tax & 20% gratuity charge will apply)*

"Substitutions are Welcome"

Deluxe Cocktail Hour

\$35.00 per Person

APPETIZERS

Choice of (3)

(Butler Service)

Baby Lamb Chops

Shrimp Scampi

Clams Casino

Clams Oreganato

Coconut Shrimp

Miniature Crab Cakes

Sea Scallops Wrapped in Pancetta

Asparagus Wrapped with Prosciutto

Seafood Stuffed Mushrooms

INCLUDES

1-Hour Open Bar – Premium Brands

ANTIPASTO TABLE

10 Person Minimum

\$24.95 per person

Fried Calamari

Stuffed Mushrooms

Grilled Marinated Vegetables

Fresh Mozzarella, Tomatoes, Basil & Prosciutto

International Cheese Platter with Marinated Mushrooms

(7% tax & 20% gratuity charge will apply)

“Substitutions are Welcome”

Rev 6/11

Four Course Table Service

Pasta Course

(Choice of One)

☞ Rigatoni Vodka with Peas & Pancetta

☞ Cavatelli with Broccoli Floret in Garlic & Oil

☞ Penne Trevigiane with a Julienne of Prosciutto, Smoked Mozzarella, Radicchio & Tomato Sauce

Salad Course

(Choice of One)

- ☞ Tri-Color Salad Tossed with our Signature Italian Dressing
- ☞ Caesar Salad with Croutons & Imported Parmigiano Reggiano

Entrée

(Choice of One from Each Section)

- ☞ Breast of Chicken, Pan Seared, Served with Asparagus Tips, Sundried Tomato & Artichoke in a Lemon-White Wine Sauce
- ☞ Breast of Chicken, Pan Seared Served with Wild Mushroom-Marsala Sauce

☞ Fillet of Sole Oreganato

☞ Tilapia Fillet in a Livornaise Sauce

☞ Broiled Alaskan Salmon Fillet Topped with Tomato Bruschetta & Balsamic Reduction

**Pan Seared Chilean Sea Bass in a Lime-Capers Sauce

☞ Veal Pizzaiola served with Olives, Chopped Basil, Fresh Tomato Sauce & Melted Mozzarella

**Grilled Fillet Mignon with Cabernet Wine Reduction & Baby Portabella Mushroom

**New York Sirloin with Cognac, Rosemary-Veal Demi Glace

**** Denotes Additional Cost**

Dessert

(The Following is all Served Tableside)

Platter of Assorted Cookies & Italian Pastries

Soft Drink, Coffee & Tea Included

\$34.00 plus Tax & Gratuity

Rev 6/11

Five Course Table Service

Appetizer

(Choice of One)

☞ Fresh Mozzarella, Tomato & Oil Basil

☞ Prosciutto di Parma & Fresh Melon

Pasta Course

(Choice of One)

☞ Penne Vodka with Peas & Pancetta

☞ *Cavatelli with Broccoli Floret, Garlic & Oil*

☞ *Rigatoni Filetto di Pomodoro with a Julienned of Prosciutto & Fresh Basil*

Salad Course

(Choice of One)

☞ *Tri-Color Salad Tossed with our Signature Italian Dressing*

☞ *Caesar Salad with Croutons & Imported Parmigiano Reggiano*

☞ *Baby Mixed Greens, Candied Pecans & Dried Cranberries Tossed with Balsamic Vinaigrette*

Entrée

(Choice of One from Each Section)

☞ *Breast of Chicken Topped with Prosciutto, Spinach & Mozzarella*

☞ *Egg Washed Breast of Chicken, Pan Seared Served with a Lemon-White Wine Sauce*

☞ *Fillet of Sole Oreganata*

☞ *Tilapia Fillet in a Livornaise Sauce*

☞ *Broiled Alaskan Salmon Fillet in Lemon, Butter & White Wine Sauce*

☞ *Breaded Flounder Fillet Topped with Chopped Tomatoes Bruschetta*

***Pan Seared Chilean Sea Bass in a Lime-Capers Sauce*

☞ *Veal Sorrentino Topped with Eggplant, Prosciutto & Mozzarella*

***Grilled Fillet Mignon with Cabernet Wine Reduction & Baby Portabella Mushroom*

***New York Sirloin with Cognac, Rosemary-Veal Demi Glace*

**** Denotes Additional Cost**

Dessert

(The Following is all Served Tableside)

Platter of Assorted Cookies & Italian Pastries

Soft Drink, Coffee & Tea Included

\$38.00 plus Tax & Gratuity

Rev 6/11

Five Course Table Service

(Minimum of 30 people)

Butler Service

(A Selection of Hors d'Oeuvres Served Butler Style for One Hour)

Potato Croquets, Mini Quiche, Coconut Crusted Shrimp, Tomato Bruschetta, Vegetable Spring Rolls,

Franks in a Blanket, Cheese Fried Ravioli, Mini Maryland crab cakes, Chicken Dumpling,

Fresh Mozzarella & Grape tomato Skewers, Prosciutto & Melon Skewers

Pasta Course

(Choice of One)

☞ *Penne Vodka with Peas & Pancetta*

☞ *Cavatelli with Broccoli Floret, Garlic & oil*

☞ *Rigatoni Filetto di Pomodoro with a Julienned of Prosciutto & Fresh Basil*

Salad Course

(Choice of One)

☞ *Tri-Color Salad Tossed with our Signature Italian Dressing*

☞ *Caesar Salad with Croutons & Imported Parmigiano Reggiano*

☞ *Baby Mixed Greens, Candied Pecans & Dried Cranberries Tossed in Balsamic Vinaigrette*

Entrée

(Choice of One from Each Section)

☞ *Breast of Chicken Topped with Prosciutto, Spinach & Mozzarella*

☞ *Egg Washed Breast of Chicken, Pan Seared Served with a Lemon-White Wine Sauce*

☞ *Fillet of Sole Oreganata*

☞ *Tilapia Fillet in a Livornaise Sauce*

☞ *Broiled Alaskan Salmon Fillet in Lemon, Butter & White Wine Sauce*

☞ *Breaded Flounder Fillet Topped with Chopped Tomatoes Bruschetta*

***Pan Seared Chilean Sea Bass in a Lime-Capers Sauce*

☞ *Veal Sorrentino Topped with Eggplant, Prosciutto & Mozzarella*

***Grilled Fillet Mignon with Cabernet Wine Reduction & Baby Portabella Mushroom*

***New York Sirloin with Cognac, Rosemary-Veal Demi Glace*

***** Denotes Additional Cost***

Dessert

(The Following is all Served Tableside)

Platter of Assorted Cookies & Italian Pastries

Soft Drink, Coffee & Tea Included

\$46.00 plus Tax & Gratuity

Rev 6/11

Six Course Table Service

(Minimum of 30 people)

Appetizer Family Style

Vegetables Stuffed Mushroom, Mozzarella in Carrozza, Eggplant Rollatine, Shrimp Scampi, Clams Oreganata, Bacon Wrap Scallops, Fried Calamari & Napoleon of Fresh Mozzarella Prosciutto Ripe Tomato Roasted Peppers

Pasta Course Family Style

(Choice of Two)

☞ *Rigatoni Vodka with Peas & Pancetta*

☞ *Fusilli Sautéed with Basil-Pignoli nuts Pesto, String Beans & Potatoes*

☞Penne Boscaiola with Wild Mushroom, Parma Prosciutto & Green Peas Touched with Cream

☞Cavatelli with Broccoli Floret, Grape Tomato, Baby Shrimp & Lemon- Garlic & Oil Sauce

Salad Course

(Choice of One)

☞Tri-Color Salad Tossed with our Signature Italian Dressing

☞Caesar Salad with Croutons & Imported Parmigiano Reggiano

☞Baby Mixed Greens, Candied Pecans & Dried Cranberries Tossed in Balsamic Vinaigrette

Intermezzo

(Choice of One)

Calandra's Homemade Lemon Sorbet/Raspberries Sorbet

Entrée

(Choice of One from Each Section)

☞Breast of Chicken Topped with Prosciutto, Spinach & Mozzarella

☞Egg Washed Breast of Chicken, Pan Seared Served with a Lemon-White Wine Sauce

☞Tilapia Fillet in a Livornaise Sauce

☞Broiled Alaskan Salmon Fillet with a Dill-Mustard sauce

☞Breaded Flounder Fillet Topped with Chopped Tomatoes Bruschetta

☞Fillet of Sole Stuffed with Crab Meat, Served with Charcoal Tomato- Blue crab Sauce

**Pan Seared Chilean Sea Bass Meuniere (Brown Butter, Chopped Parsley & Lemon)

☞Veal Sorrentino Topped with Eggplant, Prosciutto & Mozzarella

**Grilled Fillet Mignon with Cabernet Wine Reduction & Baby Portabella Mushroom

**New York Sirloin with Porcini Mushroom, White Truffle-Brown Sauce

**** Denotes Additional Cost**

Dessert

(The Following is all Served Tableside)

Platter of Assorted Cookies & Italian Pastries

Soft Drink, Coffee & Tea Included

\$68.00 plus Tax & Gratuity

Rev 6/11

Buffet Menu #1

Salad Station

☞Mixed Field Greens Freshly Tossed in Our Signature Homemade Italian Dressing

☞Homemade Mozzarella with Sliced Beefsteak Tomatoes & Basil, Drizzled with Extra Virgin Olive Oil

Calandra's Bread Station

An Assortment of Calandra's Whole Grain & Semolina Breads

Pasta Station

(Choice of One)

☞ *Penne al Filetto di Pomodoro & Fresh Basil*

☞ *Rigatoni with Green Peas & Prosciutto in Vodka Sauce*

☞ *Cavatelli with Broccoli Florets, Italian Sweet Sausage, Cherry Tomatoes & Roasted Garlic with Extra Virgin Olive Oil*

Silver Chafing Station

(Choice of One from Each Group)

☞ *Veal Marsala*

☞ *Veal Picatta*

☞ *Chicken Francese*

☞ *Chicken Picatta*

☞ *Eggplant Rollatine*

☞ *Meatballs Served with Marinara Sauce*

☞ *Tilapia Puttanesca*

☞ *Fillet of Flounder Oreganato*

☞ *Broiled Alaskan Salmon with a Dill-Mustard Sauce*

Dessert

(Choice of One)

☞ *Assorted Italian Pastries & Cookies*

☞ *Cake*

Soft Drink, Coffee & Tea Included

\$32.00 plus Tax & Gratuity

Rev 6/11

Buffet Menu #2

(Minimum of 30 people)

The Cold Display

-*Marinated Sun Dried Tomato*

-*Imported Gaeta & Calamata Olives*

-*Fresh Artichoke Hearts Marinated in Lightly Seasoned Extra Virgin Olive Oil*

-*Crudit  of Seasonal Vegetables Garnished with Grape Tomatoes and our House Chunky Blue Cheese*

-*Roasted Sweet Red Peppers & Marinated Button Mushrooms Infused with a White Balsamic Vinaigrette*

Salad Station

- Mixed Field Greens Freshly Tossed in Our Signature Homemade Italian Dressing
- Green Beans Salad with Ripe Tomatoes, Red Onions & Garlic in Balsamic Vinaigrette
- Homemade Mozzarella with Sliced Beefsteak Tomatoes & Basil, Drizzled with Extra Virgin Olive Oil

Grilled Vegetable Station

Portobello Mushrooms, Red Bell Peppers, Eggplant, Asparagus & Zucchini,
Perfectly Grilled & Seasoned with Olive Oil & Garlic, Splashed with Balsamic Vinegar

Salumeria Station

Imported Provolone Cheese & Chunky Parmigiano Cheese
Thinly Sliced & Hand Rolled Sopressata, Genoa Salami, Prosciutto Parma,

Calandra's Bread Station

An Assortment of Whole Grain & Semolina Breads to Include:
Mini Rolls, Italian Bastone,
Italian Panella, French Baguette

Pasta Station

(Choice of one)

☞ Cheese Tortellini alla Panna

☞ Penne al Filetto di Pomodoro & Fresh Basil

☞ Rigatoni with Green Peas & Prosciutto in Vodka Sauce

☞ Cavatelli with Broccoli Florets, Italian Sweet Sausage, Cherry Tomatoes & Roasted Garlic with Extra Virgin Olive Oil

Continued Buffet 2

Rev 6/11

Continued Buffet 2

Silver Chafing Station

(Choice of One from Each Group)

☞ Baked Clams Casino

☞ New Zealand Mussels Marinara

☞ Calamari Fritti with Hot & Sweet Sauce

☞ Veal Pizzaiola

☞ Veal Marsala

☞ Veal Picatta

☞ Chicken Savoy

☞ *Chicken Francese*

☞ *Chicken Picatta*

☞ *Tilapia Puttanesca*

☞ *Broiled Alaskan Salmon with a Dill-Mustard Sauce*

☞ *Fillet of Flounder Stuffed with Lump Crabmeat*

☞ *Eggplant Rollatine*

☞ *Meatballs Served with Marinara Sauce*

☞ *Sweet Italian Sausage, Onions & Pepper with Garlic & Oil*

Dessert & Fruit Station

(Choice of One)

☞ *Displayed Seasonal Sliced Fresh Fruit & Berries*

☞ *Cake*

☞ *Assorted Italian Pastries & Cookies*

Soft Drink, Coffee & Tea Included

\$46.00 plus Tax & Gratuity

Rev 6/11

Buffet Menu #3

(Minimum of 30 people)

The Cold Display

Imported Gaeta & Calamata Olives & Marinated Sun Dried Tomatoes,

Red & Green Peppers, Cauliflower, Celery, Zucchini, Broccoli, Cucumber & Carrots Crudités

Garnished with Grape Tomatoes, Served with Our House Prepared Chunky Blue Cheese Dip

Fresh Artichoke Hearts Marinated in Lightly Seasoned Extra Virgin Olive Oil, Roasted Sweet Red Peppers,

Marinated Button Mushrooms Infuse with White Balsamic Vinegar, Extra Virgin Olive Oil, Garlic & Herbs

Salad Station

Mixed Field Greens Freshly Tossed in Our Signature Homemade Italian Dressing

Green Beans Salad with Ripe Tomatoes, Red Onions & Garlic in Balsamic Vinaigrette

Homemade Mozzarella with Sliced Beefsteak Tomatoes & Basil, Drizzled with Extra Virgin Olive Oil

Grilled Vegetable Station

*Portobello Mushrooms, Red Bell Peppers, Eggplant, Asparagus & Zucchini,
Perfectly Grilled & Seasoned with Olive Oil & Garlic, Splashed with Balsamic Vinegar*

Salumeria Station

*Imported Provolone Cheese & Chunky Parmigiano Cheese
Thinly Sliced & Hand Rolled Sopressata, Genoa Salami, Prosciutto Parma*

Calandra's Bread Station

*An Assortment of Breads to Include Mini Rolls, Italian Bastone,
Italian Panella French Baguettes, Whole Grain & Semolina*

Carving Station

(Choice of Two)

☞ *Prime-Ribs Served with Veal Demi-Glaze*

☞ *Roasted of Boneless Pork Loin Served with a Light Mushroom Sauce*

☞ *Roasted Breast of Vermont Turkey Served with Apple & Cranberry Sauce*

Pasta Station

(Choice of Two)

☞ *Cheese Tortellini alla Panna*

☞ *Penne al Filetto di Pomodoro & Fresh Basil*

☞ *Rigatoni with Green Peas & Prosciutto in Vodka Sauce*

☞ *Cavatelli with Broccoli, Sweet Sausage, Cherry Tomatoes & Roasted Garlic & Extra Virgin Olive Oil*

Continued Buffet 3

Rev 6/11

Continued Buffet 3

Silver Chafing Station

(Choice of One from each Group)

Baked Clams Casino

New Zealand Mussels Marinara

Calamari Fritti with Hot & Sweet Sauce

Veal Pizzaiola

Veal Marsala

Veal Picatta

Chicken Savoy

Chicken Francese

Chicken Piccata

Tilapia Puttanesca

Fillet of Flounder Stuffed with Lump Crabmeat

Broiled Alaskan Salmon with a Dill-Mustard Sauce

Eggplant Rollatine

Meatballs served with Marinara Sauce

Sweet Italian Sausage, Onions & Pepper with Garlic & Oil

Dessert & Fruit Station

Displayed Seasonal Sliced Fresh Fruit & Berries

Assorted Italian Pastries & Cookies

Soft Drink, Coffee & Tea Included

\$64.00 plus Tax & Gratuity

FAMILY STYLE

(Minimum of 20 people)

ANTIPASTO

(Choice of 2)

*Fried Calamari *Cold Antipasto

*Hot Antipasto *Salad *Caprese Mozzarella

PASTA

(Choice of 2)

*Rigatoni with Green Peas & Prosciutto in Vodka Sauce

*Cavatelli with Sweet Sausage, Broccoli in Garlic & Oil

*Tortellini panna Prosciutto

*Penne Tomato and Basil

*Rigatoni Bolognese

MAIN COURSE

(Choice of One from Each Group)

CHICKEN OR VEAL

*Chicken Cacciatore *Chicken Balsamic *Chicken Francaise
*Chicken Parmigiano *Veal Rollatine
*Veal Marsala *Veal Lime and Caper *Veal Pizzaiola

FISH

*Grilled Salmon with Balsamic Tomato Bruschetta
*Sole Oreganato *Tilapia Bella Donna
*Crab cake with Lime and Caper Sauce

Includes Assorted Cookies and Italian Pastries

Coffee, Tea & Soda

\$36.95 per person plus Tax & Gratuity

Sweet 16 Party Package

(Minimum 30 people)

(Choice of 6)

Chicken Fingers

French Fries

Franks in Blankets

Assorted Pizza

Fried Cheese Ravioli

Mini Cheese Ravioli

Pasta with Tomato or Vodka Sauce

Mozzarella Sticks

Fried Shrimp

Crudités (Vegetables) with Ranch Dip

Cold Cut Skewers

Tomato, Mozzarella and Lettuce Skewers

Nacho Tower

Mini Meatballs in Marinara Sauce

Soda and Juice Included

DESSERT

(Choice of One)

Brownies, Cookies, Cupcakes or Cake

Chocolate Fountain with Fruit, Pretzels,

Marshmallows and Oreo Cookies

Additional Charge of \$5.95 per person

\$27.95 per person plus Tax & Gratuity