



Special Event Menus



aspen
restaurant and bar

ASPEN EVENT BOOKINGS
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The Amber Lounge



Like our décor, our menu is inspired by elements of nature. We offer local, fresh ingredients and bring refined gourmet dining to the table. Our award-winning chef will compliment any event by creating an innovative menu that is well suited for the needs of your party. We'll absolutely provide a dining experience that won't soon be forgotten.

The Amber Lounge is our private event space located on the lower level of Aspen Restaurant with accommodations up to 47 guests for an intimate dinner or luncheon to include a full bar, restrooms and fireplace. There is no room fee to use the space, however there are food & beverage minimums

FOOD & BEVERAGE MINIMUMS

Daytime: \$500
Evenings: \$1000

STAFFING

\$50 per Server or Bartender
will be added to the bill

LINEN

Linen Rentals: \$20 per linen
Complimentary Napkins

Cash or Consumption Bar Packages Available- Please Ask Your Sales Representative for Bar Information



appetizer menu

STATIONARY

INTERNATIONAL CHEESES & FRESH FRUIT

\$7 per person
An Array of International Cheeses
with Seasonal Fruit, Berries & Peppercorn Crackers

ANTIPASTO STATION (gf)

\$8.95 per person
Chef's Antipasto Selection of Fine Cured Meats & Cheeses

SEASONAL VEGETABLE & FRUIT CRUDITÉ (gf)

\$4 per person

SPICED TORTILLA CHIPS & DIPS

\$3 per person
House-Made Spiced Flour Tortilla Chips
with our own Salsa & Guacamole

BAKED BRIE

\$3.25 per person
Double Cream French Brie Baked in Flaky Pastry
with Apricot Preserves

FOR THE TABLE

STEAMED P.E.I MUSSELS (gf)

\$5.25 per person
Steamed Mussels White Wine, Garlic, Dijon & Herbs

ASPEN CALAMARI

\$5.25 per person
Tossed with Hot Pickled Cherry Peppers,
White Balsamic Agrodolce & Chili Aioli

TRUFFLED HOUSE FRIES

\$5.25 per person
Lemon Chive Aioli

ASPEN PIZZAS

\$22 ea.
Each Pizza Serves 8

Roasted Tomato Fresh Mozzarella & Basil

Shrimp, Fig Jam & Gorgonzola

Avocado, Bacon, Red Onion & Chili Mayo

BBQ Short Rib, Scallion & Crispy Onion

PASSED HORS'D

\$3.75 per person
Minimum of 25 Pieces

Seared Rare Tuna Tobiko, Chili Aioli*

Jumbo Shrimp Cocktail (gf)

Mini Buffalo Chicken Spring Rolls Blue Cheese Dip

Vegetable Spring Rolls Plum Sauce

Smoked Salmon Roulade Cucumber, Cream Cheese, Tobiko(gf)

Spiced Beef Satay, Avocado Cream(gf)

Grilled Sirloin Crostini Horseradish Cream, Chives

Grape Tomato & Fresh Mozzarella Skewers Fresh Basil(gf)

Mini Beef Wellington

Cheese Burger Sliders with the Works

Sweet Chili Chicken Skewers(gf)

Stuffed Mushrooms Bacon-Spinach Stuffing

Asian Meatballs, Spiced Ketchup

PLATINUM PASSED HORS'D

\$5 per person
Minimum of 25 Pieces

Bloody Mary Oyster Shooters*(gf)

Prosciutto Wrapped Scallops Tangerine Honey Drizzle(gf)

Saffron and Shortrib Arancini

Lobster Rangoons, Sweet Thai Chili Sauce

Crab Cakes with Chipotle Aioli

Candied Bacon Skewers (gf)

Lobster Spring Rolls, Mango Wasabi Dip

* Thoroughly Cooking Eggs, Shellfish, Meats & Poultry May Reduce the Risk of Foodborne Illness.

Before placing your order, please inform your server if a person in your party has a food allergy. Information regarding the ingredients on the menu items is available upon request



aspen
restaurant and bar

plated lunch menu

\$46.95

FIRST COURSE

BABY GREENS SALAD (gf)

Grape Tomato, Shaved Red Onion, Cucumber & House Vinaigrette

ENTRÉE SELECTIONS

Please Select Three

SEARED SALMON*

6oz Faroe Island Salmon, Lemon Beurre Blanc, Herbed Roasted Vegetable Couscous

ASPEN BURGER*

Caramelized Onions, Smoky Bacon, Gruyere, Worcestershire Aioli, House Fries

MOODY BLEU STEAK SANDWICH*

Roasted Onion, Rosemary Aioli, Moody Bleu, Crisp Lettuce, Pickled Jalapeno, House Fries

PANINI CHICKEN WRAP

Cranberry Aioli, Dill Havarti, Bacon, Pulled Chicken, Roasted Tomato, House Fries

ASIAN SHRIMP STIR-FRY

Crisp Vegetables, Ginger, Napa Cabbage, Dashi Brodo, Jasmine Rice

SEASONAL VEGETABLE RISOTTO(gf)

Vegetarian Risotto Infused with Chef's Selection of Seasonal Vegetables

LOBSTER BRIE PANINI

-this selection is an additional \$9-

Lobster Meat, Brie, Roasted Tomato, Avocado, House Fries

SERVED DESSERT

Served with Freshly Brewed Coffee, Decaf & Tea

Please Select One

PEAR TART

CHEF'S DAILY BREAD PUDDING

CHOCOLATE RASPBERRY MOUSSE (gf)

DAILY GELATO (gf)

* Thoroughly Cooking Eggs, Shellfish, Meats & Poultry May Reduce the Risk of Foodborne Illness.

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plated dinner menu

\$66.95

FIRST COURSE

Please Select One

BABY GREENS SALAD (gf)

Grape Tomato, Shaved Red Onion, Cucumber & House Vinaigrette

MARKET SALAD (gf)

Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette

ROASTED BUTTERNUT & ARUGULA (gf)

Wild Arugula, Rosemary-Brown Sugar Roasted Butternut, Shaved Red Onion, Dried Currants, Olive Oil

GRILLED HEARTS OF ROMAINE

Grilled Onion, Pancetta, Pecorino, Roasted Tomato, Avocado-Dill Dressing

ENTRÉE SELECTIONS

Please Select Three- Pre-Determined Counts Required

SLICED HANGER STEAK* (gf)

Cilantro Chermoula

FAROE ISLAND SALMON* (gf)

Lemon Beurre Blanc

STONINGTON SEA SCALLOPS* (gf)

Pistachio Gremolata

SEASONAL VEGETABLE RISOTTO (gf)

Vegetarian Risotto

Infused with Chef's Selection of Seasonal Vegetables

HERB ROASTED HALF CHICKEN (gf)

Black Garlic Cream

PISTACHIO CRUSTED SWORDFISH (gf)

Yuzu Gastrique

ASIAN SHRIMP STIR-FRY

Crisp Vegetables, Ginger, Napa Cabbage, Dashi Brodo

LAMB OSSO BUCCO (gf)

*-this selection is available for an additional \$10-
Au Jus*

GRILLED FILET MIGNON (gf)

-this selection is available for an additional \$12-

ACCOMPANIMENTS

Please Select One Vegetable & One Starch To Be Served with All Entrées

GRILLED ASPARAGUS (gf)

WILTED SPINACH (gf)

ROASTED BRUSSELS SPROUTS (gf)

ROASTED BUTTERNUT RISOTTO (gf)

YUKON GOLD POTATO PUREE (gf)

SMOKED GOUDA STACKED POTATO (gf)

HERB ROASTED VEGETABLE COUSCOUS

HOUSE FRIES

DESSERT

Please Select One - Served with Freshly Brewed Coffee, Decaf & Tea

PEAR TART

CHEF'S DAILY BREAD PUDDING

CHOCOLATE RASPBERRY MOUSSE (gf)

DAILY GELATO (gf)

* Thoroughly Cooking Eggs, Shellfish, Meats & Poultry May Reduce the Risk of Foodborne Illness.

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family style dinner menu

\$64.95

FIRST COURSE

Please Select One

BABY GREENS SALAD(gf)

Grape Tomato, Shaved Red Onion, Cucumber & House Vinaigrette

MARKET SALAD(gf)

Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette

ROASTED BUTTERNUT & ARUGULA(gf)

Wild Arugula, Rosemary-Brown Sugar Roasted Butternut, Shaved Red Onion, Dried Currants, Olive Oil

GRILLED HEARTS OF ROMAINE

Grilled Onion, Pancetta, Pecorino, Roasted Tomato, Avocado-Dill Dressing

ENTRÉE SELECTIONS

Please Select Two

SLICED HANGER STEAK*(gf)

Cilantro Chermoula

HERB ROASTED HALF CHICKEN(gf)

Black Garlic Cream

FAROE ISLAND SALMON*(gf)

Lemon Beurre Blanc

PISTACHIO CRUSTED SWORDFISH(gf)

Yuzu Gastrique

STONINGTON SEA SCALLOPS*(gf)

Pistachio Gremolata

ASIAN SHRIMP STIR-FRY

Crisp Vegetables, Ginger, Napa Cabbage, Dashi Brodo, Jasmine Rice

SEASONAL VEGETABLE RISOTTO(gf)

Vegetarian Risotto

Infused with Chef's Selection of Seasonal Vegetables

ACCOMPANIMENTS

Please Select One Vegetable & One Starch To Be Served with All Entrées

GRILLED ASPARAGUS(gf)

WILTED SPINACH(gf)

ROASTED BRUSSELS SPROUTS(gf)

ROASTED BUTTERNUT RISOTTO(gf)

YUKON GOLD POTATO PUREE(gf)

SMOKED GOUDA STACKED POTATO(gf)

HERB ROASTED VEGETABLE COUSCOUS

HOUSE FRIES

DESSERT

Please Select One - Served with Freshly Brewed Coffee, Decaf & Tea

PEAR TART

CHEF'S DAILY BREAD PUDDING

CHOCOLATE RASPBERRY MOUSSE(gf)

DAILY GELATO(gf)

* Thoroughly Cooking Eggs, Shellfish, Meats & Poultry May Reduce the Risk of Foodborne Illness.

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