

## New England Brunch Buffet



203.723.2275

[www.jessecamilles.com](http://www.jessecamilles.com)

Seasonal Fresh Fruit  
Scrambled Eggs  
Home Fried Potatoes  
Breakfast Sausage and Bacon  
Penne Pomodoro or Farfalle a La Vodka  
Sauteed Fresh Vegetables  
Garden Salad with Roasted Tomato Balsamic Vinaigrette  
Italian Bread and Butter  
Coffee/Tea/Iced Lemon Water  
**Choice of Chicken ENTREE:**  
Marsala or Francaise  
\$21.95 per person (plus tax/tip); No Substitutions

### **BRUNCH BUFFET UPGRADES (price per person)**

Maple Ham \$1  
French Toast with Strawberries \$2  
Meatballs \$2  
Stuffed Shells \$2  
Baked Cod \$4  
Salmon with Dill Butter Sauce \$5

TERMS: Brunch Menu Available from 11 a.m. to 3 p.m. No Room Access Until 30 minutes Pre-Function unless previous arrangement made. Twenty (20) Adult Minimum for Pkg. Pricing. Deposit required when booking. Payment in FULL on date of event. 20% gratuity applies. White Linen on Tables Extra Fee. DJ services are available. We also offer Customized Party Packages to Suit all Budgets and Group Sizes. Off Premises Catering and Party Trays Available. (Revised 10.2022)

## **ADD ON UPGRADES TO ANY FUNCTION**

(Minimum 25 adults)

**Elegant Chef-Attended Carving Station:** Garlic Crusted Prime Rib Au Jus \$10 - Applewood Smokehouse Ham with Honey Dijon \$7 - Roast Turkey with Gravy \$7

**Baked Potato Bar** \$5 – Includes Whipped Butter, Sour Cream, Chopped Chives, Shredded Cheddar Cheese, Bacon Bits, Broccoli

**Chef's Belgian Waffle Station** \$7 – includes whipped butter, waffle syrup, fresh berries, whipped cream, drizzle sauces

**Chef's Omelette-to-Order Station** \$7 – includes ham, bacon, sausage, cheddar, mozzarella, feta, spinach, broccoli, mushroom, tomato, onion, pepper

**Welcome Reception:** One-Hour Open Bar w/ Fruit, Cheese, Cured Meats, Crudite, Stuffed Breads – add \$20 per person

**Mimosa Bar** (3 hours) Assorted Juices; Garnishes - \$15 per person

**Punch Bowls:** Mimosa or Spiked Bloody Mary Bowl \$55.00; Malibu Pineapple Rum Bowl \$65.00

**Additional Open Bar Hours Available**

**Dessert Options Available**



**Ask us about The Docked Yacht  
Mobile Raw Bar and Catering  
Kitchen for your next off-  
premises event!**  
[www.jessecamilles.com](http://www.jessecamilles.com)

## Private Function Menus (On Premises)



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### Classic Buffet (Twenty (20) Adult Person Minimum)

Penne Pomodoro or Farfalle a La Vodka  
Oven Roasted New Potatoes or Whipped Potato  
Sauteed Fresh Vegetables  
Garden Salad with Roasted Tomato Balsamic Vinaigrette  
Italian Bread and Butter  
Coffee/Tea/Iced Lemon Water

#### **Choice of Chicken ENTREE:**

Marsala, Francaise or Roasted Chicken (Bone-In)

\$22.95 per person (plus tax/tip); No Substitutions

TERMS: Deposit required when booking. Payment in FULL on date of event. White Linen on Tables Extra Fee. Outdoor Events Tent Fee will be Added. 20% Gratuity Added to All Parties. DJ services are available. Ask about our Customized Party Packages to Suit all Budgets & Group Sizes. Off Premises Catering & Party Trays Available - Call for Pricing. Ask about our Mobile Raw Bar & Catering Kitchen – It's not a party until The Docked Yacht sails in!



### Festive Buffet (Twenty (20) Adult Person Minimum)

Penne Pomodoro or Farfalle a La Vodka  
Oven Roasted New Potatoes or Whipped Potato  
Sauteed Fresh Vegetables  
Garden Salad with Roasted Tomato Balsamic Vinaigrette or Caesar Salad

Italian Bread and Butter

Coffee/Tea/Iced Lemon Water

#### **Festive Buffet Choice of ENTREES:**

Chicken Francaise with Lemon  
Chicken Marsala with Mushrooms  
Roast Pork Loin with Seasoned Pan Gravy  
Pork Parmesan Meatballs in Pomodoro  
Sweet Italian Sausage, Onions & Peppers  
Baked Stuffed Shells Pomodoro with Mozzarella  
Baked Eggplant Rollatini with Ricotta and Mozzarella  
Baked Scrod with Buttered Ritz Cracker Crumb  
Seafood Stuffed Filet of Sole with Dill Butter Sauce

Duo Entrée Buffet: \$24.95 per person (plus tax/tip) Three Entrée Buffet: \$29.95 per person (plus tax/tip)

#### **FESTIVE BUFFET UPGRADES (price per person)**

Rigatoni Bolognese or with Pesto Cream \$1  
Parmesan Risotto with Sweet Peas \$2  
Green Beans Almondine \$1  
Broccoli Casserole with Cheddar Crumb \$2  
Scalloped Potato au Gratin \$2  
Sliced Garlic Roasted Prime Rib of Beef au Jus \$5  
Salmon with Dill Butter Sauce \$5  
BBQ Sirloin Steak Tips over Rice Pilaf \$5  
Sliced Stuffed Chicken Cordon Bleu w/Dijon Cream Sauce \$2  
Roast Pork Loin with Apple Raisin Stuffing & Pan Gravy \$2

## **Plated Entrée Dinner Package**

(Twenty (20) Adult Person Minimum)

Warmed Rolls and Butter

Garden Salad with Roasted Tomato Balsamic Vinaigrette

OR Caesar Salad

Family-Style Pasta – Penne Pomodoro OR Farfalle a La  
Vodka

Entrees Served with Starch and Vegetable or Pasta

Coffee, Tea, Iced Lemon Water Included

Tax and gratuity additional

### **Choose up to 3 Entrées (priced per person):**

Garlic Crusted Prime Rib au Jus \$45 (minimum 8 orders)

BBQ Boston Style Sirloin Tips \$35

Chicken Marsala with Mushrooms \$30

Chicken Francaise with Lemon & Capers \$30

Chicken Saltimbocca with Proscuitto, Sage and Swiss \$30

Chicken Parmesan over Penne Pomodoro \$30

Seafood Stuffed Filet of Sole with Dill Butter Sauce \$35

Baked Scrod with Buttered Ritz Cracker Crumb \$35

Baked Eggplant Rollatine with Ricotta & Mozzarella \$28

Baked Stuffed Jumbo Shrimp \$45 (minimum 8 orders)

Salmon with Dill Butter Sauce – \$40

### **DINNER PACKAGE UPGRADES:**

**Pasta:** Substitute Family Style Rigatoni Bolognese or  
Rigatoni with Pesto Cream – add \$1 per person

**Wine:** Bottle of House Red or White Wine Per Table  
\$20 per bottle

## **ADD ON UPGRADES TO ANY FUNCTION**

(Minimum 25 adults)

**Elegant Chef-Attended Carving Station:** Garlic  
Crusted Prime Rib Au Jus \$10 - Applewood  
Smokehouse Ham with Honey Dijon \$5 - Roast  
Turkey with Gravy \$5

**Baked Potato Bar** \$5 – Includes Whipped Butter,  
Sour Cream, Chopped Chives, Shredded Cheddar  
Cheese, Bacon Bits, Broccoli

**Chef's Belgian Waffle Station** \$5 – includes  
whipped butter, waffle syrup, fresh berries, whipped  
cream, drizzle sauces

**Chef's Omelette-to-Order Station** \$7 – includes  
ham, bacon, sausage, cheddar, mozzarella, feta,  
spinach, broccoli, mushroom, tomato, onion, pepper

**Welcome Reception:** One-Hour Open Bar w/ Fruit,  
Cheese, Cured Meats, Crudite, Stuffed Breads – add  
\$20 per person

**Additional Open Bar Hours Available**

**Additional Appetizers Options Available**

**Dessert Options Available**