

New England Brunch Buffet



203.723.2275

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

Private Function Menus (On Premises)



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Classic Buffet (Twenty (20) Adult Person Minimum)

Penne Pomodoro or Farfalle a La Vodka
Pork Parmesan Meatballs
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 Rollatine 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