



## APPETIZERS ADD-ON OPTIONS

### FAMILY STYLE

- Crispy Calamari**, hot cherry pepper, sriracha aioli & pomodoro sauce \$7/person  
**Wood Oven Roasted Brussel Sprouts**, pancetta, asiago, black garlic & apple herb salad \$6/person  
**Artisanal Pizza**, garlic fennel sausage & broccoli rabe – margherita Neapolitan – \$7/person

### STATIONARY

#### **Crudité Display with Assorted Dips**

artful arrangement of fresh vegetables served with choice of hummus or spinach herb dip \$6/person

#### **Antipasto Display**

assorted cured meats, assorted cheese, olives, artichoke hearts and roasted peppers served with assorted dips, sliced baguettes and crostini \$10/person

Add on Assorted grilled vegetables \$2/person

#### **\* Seasonal Fruit and Berries Display**

Pineapple, cantaloupe, honeydew, grapes, and assorted berries \$7/person

#### **Imported and Domestic Cheese Display**

Assorted artisan cheeses, fruit chutney, truffle honey, & sun-dried fruits, fresh grapes, crackers & sliced baguettes \$10/person

#### **Chilled Shrimp Cocktail Display**

Served with classic cocktail sauce & lemon wedges MP

#### **Chilled Seafood Cocktail Display**

Chilled shrimp cocktail, blue point oyster & littleneck clams MP  
Served with classic cocktail sauce, spicy remoulade & lemon wedges

### PASSED

- Grilled Tequila Shrimp Skewers w/salsa verde \$7/person  
Coconut Shrimp w/apricot-ginger sauce \$7/person  
Smoked Salmon on Cucumber Round w/caper aioli and pickled red onion \$7/person  
Maryland Crab Cakes w/spicy remoulade or lemon caper aioli \$7/person  
Dijon and Rosemary Crusted Baby Lamb Chops w/mint and rosemary aioli \$10/person  
Petite Beef Wellington w/horseradish-whole grain mustard aioli \$8/person  
Classic Thai Chicken or Beef Satay w/peanut dipping sauce \$6/person  
Assorted Wood Fired Pizzas (Vegetable, sausage, margherita) \$5/person  
Mozzarella, Tomato & Basil Skewer \$5/person  
Stuffed Cremini Mushrooms \$6/person  
choice of spinach & artichoke or sausage-parmesan  
Bruschetta on Crostini beef tenderloin, gorgonzola, horseradish crème \$7/person



## BRUNCH – BUFFET

**Mini Croissants served with assorted jams and Nutella**

### SALAD

#### **Fruit and Berry Salad**

Seasonal selection of Melons and Mixed Berries

#### **Vyne Salad**

mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

### ENTREE

(select three)

#### **Scrambled Eggs**

with fresh herbs and Cheese

#### **Frittata**

Spinach, zucchini, tomato

#### **Belgian Waffles**

Served with fresh strawberries and whipped cream

#### **Eggs Benedict**

Topped with hollandaise sauce

#### **Penne ala Vodka**

Add on grilled chicken \$2/person

### SIDES

Applewood Smoked Bacon

Home Fried Potatoes with onions and bell peppers

Breakfast sausage

### DESSERT

(choose one)

Seasonal Cobbler

Finger Sweets: Bite size cookies, bars, and mini cannoli

Coffee and Hot Tea Included

### **\$42 PER PERSON**

*Beverages other than coffee & hot tea are an additional fee*  
CT Sales Tax (7.35%) and Service Fee (22%) will be added



## **FAMILY STYLE MENU**

**Under 30 people**

### **APPETIZERS**

(Choose One)

**Brussel Sprouts, Bruschetta on Crostini, or Fried Calamari**

### **SALAD**

(select one)

#### **Vyne Salad**

mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

#### **Caesar Salad**

romaine lettuce, shaved parmesan, house made croutons, roasted garlic dressing

### **PASTA**

(Choose One)

#### **Penne a la Vodka**

#### **Pasta Primavera**

Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil and roasted garlic sauce

#### **Rigatoni & Sausage**

Tossed in a plum tomato sauce

### **ENTREE**

(Choose Three)

#### **Chicken**

Choose one- Francais, Marsala, or Vyne's Chicken Parmigiana

#### **Sausage & Broccoli Rabe with White Beans & Roasted Garlic**

#### **Fennel Roasted Pork Loin**

With apple brandy demi-glace

#### **Pesto Encrusted Black Pearl Salmon**

#### **Eggplant Parmigiana** (vegetarian option)

#### **Accompanied by choice of**

Herb Roasted Potatoes, Whipped Potatoes, OR Rice Pilaf  
and Seasonal Vegetables, and warm rolls

### **DESSERT**

(Choose One)

#### **NY Cheesecake**

With berry coulis & whipped cream

#### **Seasonal Cobbler**

#### **Finger Sweets**

Coffee and Hot Tea included

### **\$65 PER PERSON**

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## LUNCH BUFFET MENU

Over 30 people

### SALAD

(select one)

#### **Vyne Salad**

mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

#### **Caesar Salad**

romaine lettuce, shaved parmesan, house made croutons, roasted garlic dressing

### PASTA

(Choose One)

#### **Penne a la Vodka**

**Pasta Primavera**  
Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil and roasted garlic sauce

#### **Rigatoni & Sausage**

Tossed in a plum tomato sauce

### ENTREE

(Choose Three)

#### **Chicken**

Choose one- Francais, Marsala, or Vyne's Chicken Parmigiana

#### **Sausage & Broccoli Rabe with White Beans & Roasted Garlic**

#### **Fennel Roasted Pork Loin**

With apple brandy demi-glace

#### **Pesto Encrusted Black Pearl Salmon**

#### **Eggplant Parmigiana** (vegetarian option)

#### **Accompanied by**

Warm Rolls

Herb Roasted Potatoes, Whipped Potatoes, OR Rice Pilaf  
and Seasonal Vegetables

### DESSERT

(Choose One)

#### **NY Cheesecake**

With berry coulis & whipped cream

#### **Seasonal Cobbler**

#### **Finger Sweets**

Coffee and Hot Tea included

**\$52 PER PERSON**

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**THREE COURSE LUNCHEON MENU  
(Plated)**

**First Course**

(choose one)

**Vyne Salad**

mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

Or

**Caesar Salad**

romaine lettuce, shaved parmesan, house made croutons  
and roasted garlic dressing

**Second Course**

(choose three)

**Chicken**

(choose one)- Francais, Marsala or Parmigiana

**Crab Stuffed Filet of Sole**

in a beurre blanc sauce

**Sliced Beef Tenderloin**

with red wine reduction

**Penne Pasta Primavera**

Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil roasted garlic sauce

**Pesto Crusted Black Pearl Salmon**

Sesame ginger, charred scallion basmati, grilled asparagus

served with rice pilaf, whipped potatoes, OR roasted fingerling potatoes,  
seasonal vegetables & warm rolls

**Dessert Course**

(choose one)

**Chocolate Mousse cake**

**NY Cheesecake**

berry coulis & whipped cream

**\*Seasonal Fruit Cobbler**

*coffee and hot tea included*

**\$60 PER PERSON**

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## APPETIZERS ADD-ON OPTIONS

### FAMILY STYLE

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### STATIONARY

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#### **Antipasto Display**

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Add on Assorted grilled vegetables \$2/person

#### **\* Seasonal Fruit and Berries Display**

Pineapple, cantaloupe, honeydew, grapes, and assorted berries \$7/person

#### **Imported and Domestic Cheese Display**

Assorted artisan cheeses, fruit chutney, truffle honey, & sun-dried fruits, fresh grapes, crackers & sliced baguettes \$10/person

#### **Chilled Shrimp Cocktail Display**

Served with classic cocktail sauce & lemon wedges MP

#### **Chilled Seafood Cocktail Display**

Chilled shrimp cocktail, blue point oyster & littleneck clams MP  
Served with classic cocktail sauce, spicy remoulade & lemon wedges

### PASSED

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Coconut Shrimp w/apricot-ginger sauce \$7/person  
Smoked Salmon on Cucumber Round w/caper aioli and pickled red onion \$7/person  
Maryland Crab Cakes w/spicy remoulade or lemon caper aioli \$7/person  
Dijon and Rosemary Crusted Baby Lamb Chops w/mint and rosemary aioli \$10/person  
Petite Beef Wellington w/horseradish-whole grain mustard aioli \$8/person  
Classic Thai Chicken or Beef Satay w/peanut dipping sauce \$6/person  
Assorted Wood Fired Pizzas (Vegetable, sausage, margherita) \$5/person  
Mozzarella, Tomato & Basil Skewer \$5/person  
Stuffed Cremini Mushrooms \$6/person  
choice of spinach & artichoke or sausage-parmesan  
Bruschetta on Crostini beef tenderloin, gorgonzola, horseradish crème \$7/person



## PLATED DINNER MENU

### SALAD COURSE

(choose one)

#### **Vyne Salad**

Mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

Or

#### **Caesar Salad**

Romaine lettuce, shaved parmesan, house made croutons  
and roasted garlic dressing

### PASTA COURSE

(choose one)

#### **Penne a la Vodka**

#### **Penne Pasta Primavera** (vegan)

Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil roasted garlic sauce

### ENTRÉE COURSE

(choose three)

#### **Chicken**

Choice of Francais, or Marsala

#### **Pesto Crusted Black Pearl Salmon**

Sesame ginger, charred scallion basmati, grilled asparagus

#### **Crab Stuffed Filet of Sole**

charred scallion basmati, grilled asparagus

#### **Grilled Pork Chop**

Balsamic roasted onions, port wine-rosemary jus, broccoli rabe, roasted garlic whipped potatoes

#### **Braised Short Ribs**

red wine sauce with baby carrots, green beans, roasted garlic whipped potatoes

### DESSERT

(choose one)

**NY Cheesecake** *berry coulis & whipped cream*

**Seasonal Fruit Cobbler**

Coffee and hot tea

**\$72 PER PERSON**

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## **FAMILY STYLE MENU**

**Under 30 people**

### **APPETIZERS**

(Choose One)

**Brussel Sprouts, Bruschetta on Crostini, or Fried Calamari**

### **SALAD**

(select one)

#### **Vyne Salad**

mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

#### **Caesar Salad**

romaine lettuce, shaved parmesan, house made croutons, roasted garlic dressing

### **PASTA**

(Choose One)

#### **Penne a la Vodka**

#### **Pasta Primavera**

Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil and roasted garlic sauce

#### **Rigatoni & Sausage**

Tossed in a plum tomato sauce

### **ENTREE**

(Choose Three)

#### **Chicken**

Choose one- Francais, Marsala, or Vyne's Chicken Parmigiana

#### **Sausage & Broccoli Rabe with White Beans & Roasted Garlic**

#### **Fennel Roasted Pork Loin**

With apple brandy demi-glace

#### **Pesto Encrusted Black Pearl Salmon**

#### **Eggplant Parmigiana** (vegetarian option)

#### **Accompanied by choice of**

Herb Roasted Potatoes, Whipped Potatoes, OR Rice Pilaf  
and Seasonal Vegetables, and warm rolls

### **DESSERT**

(Choose One)

#### **NY Cheesecake**

With berry coulis & whipped cream

#### **Seasonal Cobbler**

#### **Finger Sweets**

Coffee and Hot Tea included

### **\$65 PER PERSON**

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## **DINNER BUFFET**

**Over 30 people**

### **SALAD**

(select one)

#### **Vyne Salad**

mixed greens, shredded carrots, red cabbage, tomatoes, with white balsamic vinaigrette

#### **Caesar Salad**

romaine lettuce, shaved parmesan, house made croutons, roasted garlic dressing

### **PASTA**

(Choose One)

#### **Penne a la Vodka**

#### **Pasta Primavera**

Artichoke hearts, asparagus, spinach, roasted red peppers, Olive oil and roasted garlic sauce

#### **Rigatoni & Sausage**

plum tomato sauce

### **ENTREE**

(Choose Two)

#### **Chicken**

Choose one- Francais, Marsala, or Vyne's Chicken Parmigiana

#### **Fennel Roasted Pork Loin**

With apple brandy demi-glace

#### **Beef Tenderloin Tips Bourguignon**

Pearl onions and bacons lardons

#### **Pesto Encrusted Black Pearl Salmon**

#### **Eggplant Parmesan** (vegetarian option)

### **Accompanied by**

Warm Rolls

Herb Roasted Potatoes, Whipped Potatoes, OR Rice Pilaf

And Seasonal Vegetables

### **DESSERT**

(Choose One)

**NY Cheesecake** with berry coulis & whipped cream

**Seasonal Fruit Cobbler**

**Finger Sweets Display**

Coffee and Hot Tea included

## **\$65 PER PERSON**

*Beverages other than coffee & hot tea are an additional fee*

CT Sales Tax (7.35%) and Service Fee (22%) will be added