

Breakfast Selections
(25 Person Minimum)

OPTION 1 - \$11.75++ per person
coffee service – orange juice - pastries - muffins

OPTION 2 - \$14.25++ per person
coffee service – orange juice – pastries - fresh fruit - bakery bagels - cream cheese

OPTION 3 - \$19.25++ per person
coffee service - assorted juice blends - pastries - fresh fruit
bagels & cream cheese - eggs - potato

OPTION 4 - \$24.25++ per person
coffee service - assorted juice blend - pastries - fresh fruit - bagels & cream cheese
eggs – potato - apple wood smoked bacon or local sausage
french toast or pancakes - yogurt & granola parfaits

BREAKFAST ADD-ONS:

(12 Person Minimums)

house-made pecan rolls - \$2.75++

“Just the Good Bagels” – warm, fresh, NY style, accompanied by butter board style
assorted cream cheese displays - \$6.50++

coffee service (2 hrs.) - \$4.50++

all day coffee services - \$247.50++ (per 50 ppl)

ham + cheese frittata - \$4.75++

vegetable frittata - \$4.75++

New Item

Ind. Quiches – scrambled with assorted fillings and topped with local cheeses \$5.75

fresh cut fruit - \$5.75++ {melon/citrus/grapes/berries}

individual yogurt + granola parfaits - \$3.75++

breakfast burrito- southwest or ham + cheddar - \$5.75++

BEC – bacon, egg, cheese on a hard roll - \$7.00++

Tabletop Grazing Boxes

Great For Light Snacking
Carb & Keto Friendly Selections Available

Regular 4-6ppl ~ X-Large 8-10ppl

Classic Tuscan Antipasti

Reg- \$38++ XL- \$62++

Prosciutto-Salami-Mortadella-Hard Cheeses-Roasted Pepper-Roasted Garlic Spread-Crostini

Spanish Tapas

Reg- \$26++ XL- \$42++

Olives-Hummus-Pita-Sundried Tomatoes-Artichokes-Marinated Mushroom-Crostini

Farmers Vegetable

Reg- \$26++ XL- \$42++

Seasonal Fresh and Grilled Veg-Gherkin-Green Goddess Cream Cheese Spread-Crostini

Imported Cheese & Fruit

Reg- \$32++ XL- \$52++

Hard & Soft Cheese-Select Crackers-Berries & Grapes-Fig Jams-Crostini

Breakfast Graze

Reg- \$26++ XL- \$42++

Mini Muffin-Breakfast Bread-Croissant-House Granola-Berries

South of the Border Box

Reg- \$32++ XL- \$42++

Chips-Pico de Gallo-Sour Cream-Avocado Ranch Dip-Salsa-Fresh Lime

Mid-day Snack Selection

(12 Person Minimum)

CHEESE & CRACKER \$9++ per person ~or~ \$95++ tray (20-25ppl)
imported - domestic cheeses - pepperoni - fruit garnish - crackers

CRUDITE \$7++ per person ~or~ \$70++ tray (20-25ppl)
vegetable - avocado ranch dip

CHIPS & DIP \$5.50++ per person
tri-color tortilla chips - salsa - guacamole - sour cream

POTATO & ONION \$4.50++ per person
classic house-made onion dip – potato chips w/ridges

LIGHT BITES ~ HOT & COLD

per 100 pieces (minimum order 50 pieces)
ask for vegan or vegetarian options

stuffed mushroom - spinach & cheese \$145

mini assorted quiche \$172

spanakopita \$200

meatballs (Swedish, mustard-based BBQ, Italian style) \$172

mini hotdogs \$175

scallops & bacon \$255

pork & kale meatball swords w/ hot honey drizzle \$172

chicken satay - peanut sauce \$205

beef teriyaki satay \$205

Maryland crab cake \$255

sesame chicken - chili-lime dip \$205

pizza bagels \$145

boneless buffalo chicken bites \$172

fruit kabobs \$180

tomato & fresh mozzarella caprese | skewers \$165

antipasto skewer \$200

tomato basil bruschetta \$145

watermelon | feta | mint | skewers \$165

Deli Buffets ~ Box Styles ~ Sandwich ~ Grab & Go

(25 Person Minimum Unless Noted)

WRAP BUFFET \$18.25++

Chef crafted sandwiches on assorted wraps with house-made potato or pasta salad
 roast beef - crumbled blue cheese - lettuce - tomato
 smoked turkey - pesto mayonnaise - lettuce - roasted peppers
 chicken salad - lettuce - tomato
 includes: salad - chips - canned soda - bottled water

THE BAGUETTE BUFFET \$21.75++

Our most popular lunch selection!

It's the bread that makes this one such a hit – overstuffed quality meats and made with passion
 imported Italian meat combo - provolone cheese - lettuce - tomato – balsamic drizzle
 roast turkey – greens - cranberry mayo - Vermont cheddar
 heirloom tomato - fresh mozzarella - basil pesto - baby greens - EVOO
 includes: pasta salad - chips - canned soda - bottled water

THE PICNIC BOX \$17.25++ (No Minimum Required)

roast turkey - imported ham - roast beef - soft roll
 baked cookie - local apple - potato chips - condiment pack - bottled water

THE “VIP” BOX \$21.75++ (No Minimum Required)

Italian combo - heirloom tomato & fresh mozzarella - roast turkey - baguette loaf
 house baked cookies - local apple - granola bar
 artisanal potato chips - condiment pack - bottled water

“Pocket Provisions”

Our own take on the grab & go craze, each item packed, displayed artfully, and ready for your guests
 to enjoy on the go or on the hillside with friends

Charcutiere Cup \$8.50++ – Original sandwich without the bread idea! Italian meats, cheese, fresh
 and house pickled vegetables along with a touch of aged balsamic and EVOO

Border Cup \$7.50++ - Crisp greens, diced chicken, pico, and roasted corn & black bean salad and a
 drizzle of ranch

Chicken Caesar Cup \$7.50++ - Romaine, diced chicken, sourdough croutons, and Tuscan Caesar

Spinach Blast Cup \$7.50++ Baby spinach, grilled chicken, oranges, tomato, and Israeli Cous Cous

Crew/Team & A La Carte Buffet Choices
Simple – Clean – Drop & Go Service
 (25 Person Minimum)

KIELBASA & BRAT \$21++

bacon - onions - sauerkraut - mustard

CRISP FRIED CHICKEN \$21++

legs - thighs - wings

BOURBON BBQ CHICKEN \$22++

breast - grilled - house bourbon glaze

CHICKEN CUTLET \$22++

mom's sauce - mozzarella - pesto drizzle

BURGERS & DOGS \$19++

angus beef patties - Hummel Bro's all beef dogs – rolls, relish tray, & condiments

HOUSE BBQ \$25++

Berkshire breed pulled pork - overnight roast - sweet & tangy BBQ sauce - slider rolls

Available Sides | Add \$3++ per side item

Corn on the cob {if available}

Creamy Mac & Cheese

Baked beans

Roasted Potatoes or Fried Wedges

Vegetable medley

Garden or Caesar Salad {\$4.00++}

SWEETS \$4.50++

house baked - deluxe cookies - brownies

COFFEE SERVICES \$4.50++

SODAS & WATERS \$4.50++

Pepsi - Diet Pepsi - Sierra Mist – Aqua Fina

BEER \$455++

keg - 110 cups (16oz)

please inquire – case pricing also available based on selections/quantities ordered

WINE: \$29 PER BOTTLE

chardonnay - merlot - pinot grigio – cabernet – please inquire

Full Buffet Choices
(25 Person Minimum)

The Amesville Bridge Buffet \$27.50++

SIMPLE SALAD

seasonal vegetable | greens | pecorino | balsamic vinaigrette

VEG

chefs select | local | steamed | evoo

CHICKEN

boneless breast | lemon | garden sage | butter

POTATO

yukon gold | wedge | garlic | roasted

SWEETS

house baked | deluxe | cookies | brownie

since 1744 | structure is the first known bridge to span the Housatonic | recently replaced and upgraded to a two-lane steel and concrete design | connects our neighbors Falls Village and Salisbury

The Farmer & The Park Buffet \$29.50++

KALE & ARUGULA

spiced pepita | crouton | cranberry | cherry tomato blend | orange/shallot vinaigrette

CAULIFLOWER & CARROT

roasted | garden herbs | brown butter

SPRING CASSOULET

chicken | chorizo | white bean | natural broth | fingerling potato

TORTELLINI

basil pesto | cream | fire roasted pepper | parmesan

SWEETS

house baked | deluxe | cookies | brownie

commitment to community | local farms | partnerships lead to friendships | keep it local

Select Buffet Choices
(25 Person Minimum)

The Bull Ring Buffet \$32.50++

CAESAR SALAD

romaine | pecorino romano | crusty diced bread | dressing

SPRING GREEN BEANS

skinny beans | wild mushrooms | garlic butter

MARINATED FLANK STEAK

certified angus | marinade | grilled

PASTA

julienne | vegetables | evoo | garlic | garden herb

SWEETS

premium | cupcakes | sweet bars | cheesecake on a stick

est. 1957 | synonymously referred as the “bull ring” of road racing | short length | high speed | zero margin for error | lap record 43.112

The Falls Villager Buffet \$31.50++

GREEK SALAD

lettuce | cucumber | tomato | onion | feta | dressing

GRILLED MEDLEY

squash | peppers | asparagus | sweet carrots | shrooms

ZITI BAKE

pasta | mom's sauce | local ricotta | mozzarella | basil

PORK TENDER MEDALLIONS

farm raised | tender | grilled | whole mustard

SWEETS

premium | cupcakes | sweet bars | cheesecake on a stick

historic | Greek revival architecture | small town | quintessential New England | our neighbor to the north

Premium Buffet Choice
(25 Person Minimum)

The Forge Mountain Buffet \$36.50++

HOUSE SALAD

fresh lettuce | summer vegetables | house dressing

GREEN BEAN SALAD

local | poached beans | chilled | raspberry vinaigrette | crispy shallots

PENNE PASTA WITH ASPARAGUS AND PROSCIUTTO

al dente | garden herbs | light cream | pecorino romano

TERIYAKI SALMON

filet | ginger teriyaki | grilled | roasted sesame seeds | pineapple slaw

CHICKEN PICCATA

sautéed | breast | lemon | fresh | wine | capers | simple

SCALLOPED POTATOES

potato | baked | creamy cheddar | chives

BROCCOLI AND CARROTS

steamed | butter

SWEETS

premium | cupcakes | sweet bars | cheesecake on a stick

look north | 41.938373, -73.3864779 | elevation 1,095' | hike it

Thank You for Your Interest In Catering Services At Lime Rock Park.

We provide a wide range of menus, styles and locations to help you find the perfect option.

Included in all our menu prices are our Event Coordination Services.

Our Goal is to meet your expectations in quality, budget, and services. Let us know your needs and we will accommodate

All of our services are subject to the following:

- 25 Person Minimum for All Buffets
- Credit Card on File and Deposit Received Prior to Event
 - 6.35% Connecticut Sales Tax
 - 7.35% Food Tax on all Food Beverage Items
 - 25% Service Charge {Not A Gratuity Charge}
- A \$75.00 Bar Service Charge will be added to all functions that require alcoholic services.

Platinum Buffet Choice
(25 Person Minimum)

The Hotchkiss Buffet \$39.50++

SIMPLE SALAD

seasonal vegetable | greens | pecorino | balsamic vinaigrette

TOMATO AND MOZZARELLA SALAD

fresh mozzarella | our own garden basil | heirloom | Modena drizzle | red onion

THE “almost famous” MAC & JACK FIVE

orecchiette | Vermont brie | mozzarella | smoked gouda | cheddar | pepper jack

MIXED SUMMER VEGETABLES

marinated | grilled | zucchini | tomato | squash | peppers | eggplant | garlic | herb

BRAISED BEEF SHORTRIBS

certified angus | slow roasted | boneless | tender

CHICKEN CUTLETS

prosciutto | smoked mozzarella | chianti demi-glace

GARLIC POTATO

mashed | creamy | roasted garlic | sea salt crust

ASPARAGUS

sautéed | dill sherry vinaigrette | roasted red pepper

SWEETS

premium | cupcakes | sweet bars | cheesecake on a stick

private | 5:1 ratio | Yale prep | 827-acre campus | Bush | Ford | Mars | Pillsbury | Bezos

Events on-site include a selection of good quality paper or plastic products, silverware, glassware, etc.
China/Glassware is available for an additional fee.

Events on-site that require linen will be charged accordingly for a nominal fee.

All menu pricing is subject to market price fluctuations. This does not happen often. In the odd chance that an item has changed price, you will be offered a choice of a substitution for the menu item or an increase in price.

A guest-count guarantee must be provided 72 hours prior to your function date. **NO EXCEPTIONS.**
Within 72 hours of your function, no guest-count reduction is allowed; increases will be given consideration.

Following the 72hr timeline any additional guests will be 25% higher in price.