

Brendan's

at the Elms
500 Main Street
Ridgefield, CT 06877
(203) 438-9206

Thank you for your interest in Brendan's at the Elms.

As individual as each occasion, we personalize each menu and price according to the amount of courses, the number of choices, the category of appetizers and the entrees you select. I have attached our Event Information Sheet for your review.

For groups numbering eight or more, we have several unique, private dining rooms:

- Our Gold Room - Minimum 8 to Maximum of 12
- Our Music Room - Minimum 13 to Maximum of 18
- Our Sunset Room - Minimum 13 to Maximum of 18
- Our Burgundy Room - Minimum 25 to Maximum of 40
- Entire Restaurant - Minimum 100 to Maximum of 150

Please note a non-refundable \$250 deposit is required at time of booking. We reserve the right to change rooms based on a change in the total number of guests. There is a \$50 per room charge. Final charges will also include 6% Connecticut State Tax and 20% minimum gratuity.

One week prior to the event you need to provide us with a Minimum Guarantee of the number of guests.

I will gladly arrange any other Additional Considerations for the Success of your Celebration:

- Flower Arrangements
- A Chosen Champagne upon Arrival
- The Inclusion of The Chef's Passed Hors D'Oeuvres
- Selection of Paired Wines with Each Course
- Special Occasion Cake

For further information please contact:

Trish Leary
Manager, Director of Events

Brendan's At The Elms

Special Event Menus

Lunch Options

<i>Menu 1</i> <i>\$25 per person</i>	<i>Menu 2</i> <i>\$30 per person</i>	<i>Menu 3</i> <i>\$35 per person</i>
<hr/> <p>Organic Greens * Choice of: 2 Entrees * Choice of Sorbet or Ice Cream Coffee</p>	<hr/> <p>Choice of: Caesar Salad Organic Greens * Choice of: 3 Entrees * Fruit Cobbler Coffee</p>	<hr/> <p>Choice of: Soup Salad * Choice of: 3 Entrees * Choice of: 2 - 3 Desserts Coffee</p>

Dinner Options

<i>Menu 1</i> <i>\$45 per person</i>	<i>Menu 2</i> <i>\$50 per person</i>	<i>Menu 3</i> <i>\$55 per person</i>	<i>Menu 4</i> <i>\$60 per person</i>
<hr/> <p>Organic Greens * Choice of: 3 Entrees * Choice of: 2 Desserts Coffee</p>	<hr/> <p>Choice of: Caesar Salad Organic Greens * Choice of: 3 Entrees * Choice of: 3 Desserts Coffee</p>	<hr/> <p>Choice of: Soup Salad * Choice of: 3 - 4 Entrees * Choice of: 3 Desserts Coffee</p>	<hr/> <p>Choice of: 3 Seasonal Appetizers * Choice of: 3 - 4 Entrees * Choice of: 3 Desserts Coffee</p>

Entree Selections Include:

- Pan Crisped Organic Salmon
- Roasted Organic Chicken
- Sliced Pork
- Pan Crisped Sole
- Pan Seared Sea Scallops
- Veal Scallopini
- Bangers and Mashed
- Open Pulled Pork sandwich
- Buttermilk Fried Chicken
- Chicken Breast
- C.O.B.B. Salad
- Wood Grilled Hangar Steak
- Seasonal Pasta

Dessert Selections Include:

- Assorted Ice Creams and Sorbets
- Chocolate Hazelnut Brownie Soufflé
- Warm Indian Pudding
- Pumpkin Bread Pudding
- Seasonal Fruit Cobbler

Upgraded Menu Options

These seasonal specials may be added for an additional course and charge

Starters Choices:

- Seasonal Chilled & Hot Soups, Chowders & Bisques
- Roasted Artichoke Salad
- Bittersweet Salad
- Baby Spinach Salad
- Heirloom Tomato Salad
- Roasted Beet Salad
- Winter Vegetable Salad
- Potted Duck Salad
- Fried Calamari
- Prosciutto di Parma and Arugula
- Maine Salmon Terrine
- Grilled Magret Duck
- Applewood Smoked Trout
- Jumbo Lump Crab Salpicon
- Smoked Salmon Napoleon
- Maryland Crabcake
- Pheasant Galantine
- Roasted Vegetable Quesadilla
- Smoked Salmon & Shaved Fennel Timbale
- Grilled Seafood Sausage
- Johnny Cake with Curried Lobster
- Red Poached Pear and Endive
- Steamed Mussels
- Lobster Shepherd's Pie
- Scallop and Sunchoke Gratin

Brunch Entree Choices:

- An Array of Omlettes
- Eggs Benedict
- Stuffed French Toast
- Eggs Florentine
- Grilled Vegetable and Fontina Quiche
- Steak and Pepper Scramble

Dinner Entree Choices:

- Grilled Arctic Char
- Coq Au Vin Rogue
- Seared Monkfish
- Roast Pheasant
- Maple Thyme Venison
- Seared Red Snapper
- Rosemary Grilled Tuna Steak
- Lobster Pan Roast
- Muscovy Duck Breast
- Filet Mignon
- Wood Grilled Buffalo Steak
- Grilled Rib-Eye Steak
- Sliced Loin of Lamb
- Striped Bass
- Crabmeat and Spinach Pasta
- Pan Seared Halibut
- Grilled Swordfish Steak
- Grilled Trout

Dessert Choices:

- Warm Apple Pandowdy
- Fresh Fruit Napoleon
- Chocolate Velvet Terrine
- Pear Strudel
- Seasonal Bread Pudding
- Fresh Berry Fool
- Washington Torte
- Linzer Tart
- Strawberry Shortcake
- Sticky Toffee Pudding
- Pecan Tart
- Crème Brule

Please note: As we use only the freshest and finest ingredients, if a sudden change in market availability occurs, last minute substitutions might need to be made in order to maintain our standard of excellence. Please notify us of any allergies or special dietary constraints so that we may provide all of your guests with a wonderful dining experience.

Hors D'Oeuvres from Brendan's at the Elms

Passed Hors D'oeuvres are available at \$10 per person for one hour.
A Cheese plate or Crudités is available at \$5 per person.

*All of our Hors D'oeuvres are made to order, of the finest ingredients and customized to your party.
Our goal is to present flavors that will not be served in your subsequent courses thus
enchaining your entire dining experience.*

*Our Hors D'Oeuvres are small bite size tastes. The following assortment provides you with a variety of types
(vegetarian, beef, seafood) and is based on market availability thereby using only the freshest ingredients.
Please inform us of any allergy or special dietary constraints as to provide all your
guests with a wonderful experience.*

Hors D'Oeuvre Selections:

- Vegetable Quesadilla with Rioja de Gallo
- Vegetable Terrine Stack
- New England Corn Fritters
- Brushetta
- Savory Cream Puffs with Vegetable Cheese
- Trio of Tapenade, Hummus and Baba Ghanoush
- Vegetarian Nacho (avocado, grilled Vidalia onion and charred tomato salsa)
- Goat Cheese Empanaditas
- Risotto Frites
- Mushroom Strudel
- Smoked Salmon on Pumpernickel Toast
- Salmon Salpicon
- Shrimp Nacho
- Chicken Sausage
- Duck Magret with Stilton Cheese
- Hangar Steak with Remoulade Sauce
- Roma Prosciutto with Herb Grissini

Hors D'Oeuvres Upgrades For an Additional Price:

- Fresh Clam Fritters
- Grilled Shrimp on Brioche
- Crab and Shrimp Fritters
- Bay Scallop
- Mini Crabcakes
- Main Lobster Salad
- Caviar with Traditional Accompaniments
- Lamb Sausage
- Lamb Tenderloins
- Deviled Quail Eggs
- Foie Gras Terrine
- Shrimp Cocktail

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