

FLORIAN

Drink Packages

TIER 1

HOUSE WINES
WELL MIXED DRINKS
BOTTLED DOMESTIC BEERS

first hour \$20
following hours \$15
drink ticket \$10

TIER 2

HOUSE WINES
WELL MIXED DRINKS
BOTTLED DOMESTIC BEERS
CALL DRINKS
SEMI-PREMIUM WINES
SELECT DRAFT AND BOTTLED BEERS

first hour \$26
following hours \$18
drink ticket \$14

TIER 3

FULL AVAILABILITY FOR WINES BY THE GLASS,
SPIRITS AND BEERS

first hour \$36
following hours \$25
drink ticket \$18

FLORIAN

Banquet Tier 1

\$75 PP

APPETIZERS

CHOICE OF 2

BLISTERED SHISHITO PEPPERS

sea salt, ranch spice, lime

CRISPY BRUSSEL SPROUTS

maple sugar, lemon

FRIED CALAMARI

tentacles & rings, old bay aioli

SPINACH SALAD

baby spinach, green apple, hard boiled egg, red onion, almonds, dried cherries, honey-balsamic vinaigrette

CAESAR SALAD

house made dressing, romaine, marinated anchovy, shaved parmesan, croutons

ENTREES

CHOICE OF 3

MOULES FRITES

choice of red curry, provençal, marinière or lobster

BRAISED SHORT RIBS

four hour belgian beer braised short ribs, celery root & apple mousseline, apple salad

SHRIMP & SOBA NOODLES

seaweed salad, sambal, unagi glaze, scallions, cilantro

POTATO GNOCCHI

creamy marinara, burrata cheese, shaved parmesan

PENNSYLVANIA FREE-RANGE ORGANIC CHICKEN

pan seared chicken, woodland mushroom ravioli, tarragon sauce

BEER BATTERED FISH & CHIPS

witbier battered cod, belgian frites, lemon aioli, malt vinegar

DESSERTS

CHOICE OF 2

SORBET

seasonal selection

CHOCOLATE MOUSSE

belgian chocolate, fresh whipped cream

VANILLA CRÈME BRULÉE

vanilla custard, demerara sugar crust

1166 CHAPEL ST, NHV 06511

203-859-5999

Consuming raw or undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.
Inform your server of any dietary restrictions. 20% gratuity will be added to parties of five or more.

FLORIAN

Banquet Tier 2

\$85 PP

APPETIZERS

CHOICE OF 2

ARANCINI

swiss, marscapone, shitake mushrooms, shaved parmesan

TUNA TARTARE

red onion, sesame oil, unagi, grilled crostini

CEVICHE

bay scallops, shrimp, octopus, calamari, red onion, lime, cilantro

ORGANIC BEET SALAD

balsamic reduction, candied pecans, goat cheese crumble

WEDGE SALAD

iceberg, tomatoes, red onion, bacon, bleu cheese

ENTREES

CHOICE OF 3

DUCK LEG CONFIT

roasted fingerling potatoes, sauteed mushrooms, caramelized onions

BEEF TENDERLOIN

sauteed spinach, mashed potatoes, cabernet reduction

BLACK INK SEAFOOD PASTA

shrimp, mussels, squid, bay scallops, squid ink linguine, creamy lobster broth

PENNSYLVANIA FREE-RANGE ORGANIC CHICKEN

pan seared chicken, woodland mushroom ravioli, tarragon sauce

SEARED SALMON

butternut squash risotto, marscapone cheese, shaved parmesan

VEGETARIAN OPTION

choice of moroccan tagine or chickpea curry

DESSERTS

CHOICE OF 2

BELGIAN CHEESECAKE

belgian cookie crust, dulce de leche

FLAN

vanilla custard, caramel, cinnamon

CHOCOLATE MOUSSE

belgian chocolate, fresh whipped cream

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Banquet Tier 3

\$100 PP

APPETIZERS

CHOICE OF 2

GRILLED OCTOPUS

butternut squash puree, cherry tomato confit, basil chips

LOBSTER BISQUE

maine lobster, crème fraîche

EGG BOURGINON

mushroom friccasse, poached eggs, red wine sauce

VEGETABLE MOSAIC

mixed vegetables, orange & lemon coulis, basil oil

CAPRESE SALAD

fresh mozzarella, heirloom tomatoes, basil, balsamic reduction

ENTREES

CHOICE OF 3

SURF & TURF

filet mignon, grilled gulf shrimp, belgian frites

PAN-SEARED SCALLOPS

cape cod scallops, lemon risotto, mascarpone cheese, parmesan

WILD BASS

cucumber tartare, red bell pepper coulis

FREE RANGE ORGANIC CHICKEN

pan-seared breast, white bean ragout, bacon & mushroom jus

VEGETARIAN OPTION

chef's selection

DESSERTS

CHOICE OF 2

CHEESE PLATE

bread, jam

APPLE TARTLET

vanilla ice cream

PROFITEROLE

puff pastry, ice cream