



85

main

A decorative graphic at the top of the page features three overlapping circles. The largest circle is red with a yellow center. The word "gather." is written in a black, lowercase, sans-serif font within the yellow center. To the right, a smaller yellow circle overlaps the red one, containing a red snowflake. A green horizontal band is visible behind the circles.

gather.

85 Main offers a unique setting, spectacular, **FRESH** food and an ambiance unexpected outside of a major city. Having recently been nominated for Connecticut Restaurant Associations "Chef of the Year," Chef and Owner James Martin brings his award winning cuisine to your next event. From farm to table and to every corner of the world, James and his team specialize in creating eclectic menus to please all tastes and budgets.

With comfortable seating and modern furnishings, the private dining room is the perfect locale for an intimate plated dinner or standing reception. If fun and laid back is more your style, our newly added sushi bar is just the right spot for you.

The next few pages highlight what we do best...

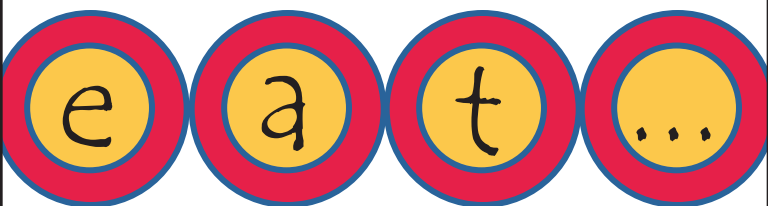
Don't be discouraged if you don't see something that's quite hitting the mark.

We specialize in creating a menu that suits **YOU!**

Whether you're looking for a specific style of cuisine, or are maybe looking for something within a certain budget, we're here to help.

This is your blank canvas.

Let us paint you a menu you'll never forget!



passed

Jumbo Lump Crab Cake w/ Dijon Dill Cream
Seared Tuna w/Sesame Ginger Sauce
Tempura Shrimp w/ Citrus Soy Sauce
Wild Mushroom Ravioli w/ Sage Butter
Chicken Satay w/ Spicy Peanut Sauce
Sweet Potato Fry Cone w/ Honey Mustard
85 Main Clams Casino
Lemon Roasted Oysters w/ Herbed Brie
Grilled Citrus-Soy Marinated Beef Skewers
Roasted Bell Pepper & Tomato Bruschetta
Roasted Corn & Clam Chowder Shooter
Grilled Chicken Quesadilla w/ House Salsa
Mini 85 Main Burger w/ Caramelized Onions
Fresh Rolled Maki, Sushi & Sashimi

stationed

Tuscan Display

Assorted Local & Imported Cheeses
Fresh Mozzarella, Artichoke Hearts, Kalamata Olives,
Soppresata, Pickled Onions, Roasted Red Peppers ,
Marinated Mushrooms, White Bean Puree,
Anchovy Paste, Olive Tapenade & Fresh Fennel
Served w/ Toasted Crostini
Fresh Fruit

Charcuterie Display

~Assortment of Smoked Meats & Fish~
Smoked Maple Cured Ham, Smoked Duck, Prosciutto,
Bresaola, Hot & Sweet Soppresatta
Saint James Smoked Salmon
85 Main House Smoked Salmon Pate
Served w/ Fresh Figs, Cornichons, Caper Berries,
Red Onion, Almonds, Fig Preserves,
Assorted Hard & Soft Cheeses
Gourmet Grain Mustards
Sliced Rustic Breads, Buttermilk Biscuits

continued...

Slider Station

Mini Beef Burgers w/ Caramelized Onions & Chevre
Balsamic Marinated w/ Stilton Butter
Applewood Smoked Bacon & Vermont Cheddar
w/ Hand-Cut Fries &
Sweet Potato Fries w/ Spicy Ketchup

Grilled Flatbread

Fresh Italian Style Flatbread Made Daily
w/ Seasonal Toppings Tailored to Your Specifications

Raw Bar

Oysters! Oysters! Oysters!

Oyster -Varieties Change Daily
Colossal Shrimp & Littleneck Clams
House Cocktail Sauce, Mignonette
& Fresh Lemons

drink...



open bar

To be paid at the completion of event

hosted bar on consumption

premium cocktails	\$8.00-\$11.00
top shelf cocktails	\$5.50-\$11.00
house wine	\$5.50
imported beer	\$4.50-\$9.00
domestic beer	\$3.50
soft drinks and juices	\$2.50-\$3.00
mineral waters	\$2.75
Cordials	\$7.00-\$25.00

Cash Bar & Modified Drink Menus
Available Upon Request.


SUSHI



85 Main takes pride in their fresh assortment of seafood. Now, in addition to their award winning raw bar, 85 Main is happy to offer a wide array of Rolls (Maki), Sushi, and Sashimi as well as other Japanese Specialties.


Sushi Salad

Garden Salad w/ Ginger Dressing
Wakame Salad w/ Cucumber & Sesame
Baby Octopus Salad
Avocado & Seaweed Salad
Nuta Salad
Tuna Tartar



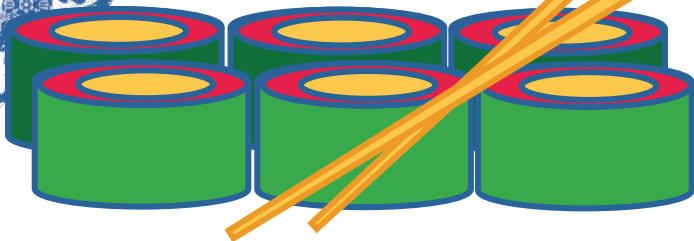
Sushi Starters

Edamame
Hawaiian Tuna Ceviche
5 Spice Seared Beef Sashimi
Pork or Vegetable Gyoza
Shrimp Shumai
Miso Soup



Sushi Display

Assorted Rolls (Maki), Sushi & Sashimi
w/ Soy Sauce & Pickled Ginger





be merry...



plated dinner

Below is a sampling of some of our house specialties, however, we would be thrilled to create a custom menu built on your taste. If there is **anything in the world** you're looking for (quite literally),
Please don't hesitate to ask!

Salad

Farm Fresh Salad w/ Balsamic Dressing

Fresh Organic Baby Arugula Tossed w/ Apricot-Lemon Dressing, Cherry Tomatoes, Bleu Cheese, Dried Cherries & Candied Walnuts

The Double-D Caesar Salad
Crisp Romaine, House Caesar Dressing
& Aged Parmesan

Soup

Roast Corn & Clam Chowder
Cherrystone Clams w/Cobb Bacon, Cream
New Potatoes & Fresh Thyme

Potato, Leek & Asparagus Soup
Russet Potato & Leek Purée w/Asparagus

Appetizer

Grill-Seared Tuna
Sashimi Grade Sliced Tuna
w/Sesame Ginger Sauce

Amaretto Glazed
Five Colossal Shrimp w/Candied Walnuts

Wild Mushroom Ravioli
Fried Sage Butter &
Garlic-Seared Haricots Verts



Continued...

Entrees

Wild Alaskan Salmon

Pan-Seared Oven Roasted
Arugula-Toasted Walnut Pesto,
Lemon Risotto & Seared Baby Spinach

Maple-Glazed Pan Seared Scallops

Sweet Potato, Fennel & Red Onion Hash,
Garlic-Seared Swiss Chard

Crab & Corn Stuffed Native Haddock

w/Seared Spinach & Roasted Red Pepper Coulis

Steak Tips w/ Wild Mushrooms

Flat Iron Steak Tips, House Demi-Glace,
Shitakes, Portobello, Caramelized Onions,
Roast Garlic Mashed Potatoes & Grilled Broccoli

Orange & Coriander 1/2 Chicken

Chipotle Mashed Sweet Potatoes,
Seared Greens, Orange & Yucca Salad

Grilled New York Strip

Choice Grade w/Cabernet Compound Butter
Grilled Zucchini & Roast Garlic Yukon Mashed Potatoes

Veal Bolognese

Organic Ground Veal, Hickory Smoked Bacon,
Chorizo, Pancetta, Prosciutto & Baby Spinach
over Pappardelle

Wild Mushroom Ravioli

Sage Butter, Garlic-Seared Haricots Verts
& Aged Parmesan

Gnocchi w/Seasonal Vegetables

Potato Pasta Tossed w/House Tomato Cream Sauce,
Fresh Vegetables & Aged Parmesan

What You Need to Know...



Our Menus Change Daily, So Don't Hesitate to Ask for Something Different!

Please Let Us Know if You Need a Menu that Adheres to Specific Dietary Restrictions or Allergies. Gluten Free Menu Items are Available Upon Request.

Guest Counts & Meal Selections Should be Called in at Least 5 Days Prior to the Event Date.

A \$75 Deposit is Required to Hold Space in the Private Dining Room or Sushi Bar Area.

6.35% Sales Tax & 18% Large Party Gratuity will Automatically be Added to Your Bill.

Approved Tax Exempt Certificates Must be Received Prior to Event Date.

Payment is Due at the Conclusion of Your Event.

**To Book, or If You Have Questions,
Please Contact Us:**

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