



# Rehearsal Dinner Plated Menu

**\$35.00 Per Person**

## Starters

**Hot Tomato's Original Garlic Bread**  
**Blue Cheese Garlic Bread**

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## Salad Course (choice of 1)

### House Salad

Crisp Romaine, Baby Field Greens and Vegetable garnishes tossed in our own Balsamic Vinaigrette.

### Caesar Salad

Crisp Romaine Hearts tossed in our Classic Caesar Dressing with house made Garlic Crouton.

### Apple Walnut Salad

Granny Smith Apples, Dried Cranberries, Candid Walnuts, Gorgonzola Cheese and Baby Field Greens tossed with Extra Virgin Olive Oil and topped with a Sherry Gastrique.

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## Dessert Course (choice of 1)

### Cheesecake

Traditional New York style Cheesecake topped with raspberry coulis.

### Chocolate Lava Cake

Chocolate Cake with a Warm Chocolate Center, served with Vanilla Gelato and Whipped Cream.

### Chocolate Brownie Sundae

House made Chocolate Brownie topped with Vanilla Gelato, Candied Walnuts, and Whipped Cream.

### Lemon Sorbet

Hot Tomato's  
1 Union Place - Hartford, CT - 06103  
Phone 860.249.5100 | Fax 860.524.8120

## Entrees (choice of 3)

### New York Strip

Grilled 12 Ounce New York Sirloin Strip.

### Chicken Saltimbocca

Boneless Chicken Breast pan seared with Prosciutto and Fresh Sage finished with a Lemon Sherry Demi, topped with shredded Asiago Cheese.

### Tort Rose

Sweet Italian Sausage, Spinach, and Mushrooms in a light Tomato Cream Sauce, tossed with Four Cheese Tortellini.

### Chicken Pesto

Boneless Chicken Breast sautéed with Sun Dried Tomatoes in a light Pesto Cream sauce, tossed with Gemmelli pasta.

### Pasta a la Vodka

Penne Pasta tossed with a Tomato Vodka Cream Sauce.

### Rigatoni Amatricaina

A sauté of Guanciale, roasted garlic Finished in a Sherry fire roasted tomato demi glace.

### Sweet Potato Encrusted Swai

A flakey white fish baked with a sweet potato Panko breadcrumbs topping, served over Sautéed Spinach.

### Pork Cutlet Florentine

Thinly Sliced Pork Cutlet breaded sauté and served over a bed of Spinach and sauté Potatoes.

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**Add 2 hours of Beer and House Wine for just \$15 more per person.**

*A 20% Service Charge and 6.35% state sales tax, will be added to your final bill*