

615 North Church Street • Naugatuck, CT 06770
(203) 723-2275 • Fax (203) 723-1052



We Cater Any Event!

Parties, Showers, Receptions,
Weddings, Banquets,
Corporate Catering



Lunch: Mon-Sat 11:30am-4pm
Dinner: Mon-Fri 4pm-10pm
Sat 5pm-10pm, Sun: 4pm-8pm

CATERING FOR ALL OCCASIONS

On Premises:

- Charming Dining Rooms with Antique Chandeliers and Fireplace - Accommodating Bridal and Baby Showers, Intimate Weddings, Anniversaries, Christmas Parties, After Funeral Receptions up to 75 people
- Outdoor events/picnics up to 150 people
- Featuring Pine-Covered Grove
- Babbling Brook and Scenic Gazebo
- "A perfect spot for wedding vows, cocktail receptions, company events, reunions, graduations and stags"

Off Premises:

- All occasions at your home or banquet hall
- Specializing in Corporate Catering - Delivered Direct to Your Office
- Personalized Service
- Custom Menus To Accommodate All Budgets

Below are Samplings of Our Menu

F all in love again at... *Jesse Camille's*

You'll love our fabulous Valentine Special Menu!

Join us for dinner on Wednesday and enjoy a special menu including:

- Sherried Lobster Bisque with fresh picked lobster
- Escargot-stuffed mushroom caps
- Handmade Pumpkin Ravioli
- Parmesan Peppercorn Crusted Rack of Lamb
- Grilled Filet Mignon with Port Wine Mushrooms
- Slow Roasted Garlic-Crusted Rack of Lamb
- Twin Baked Stuffed Lobster Tails
- JC's Signature Stuffed Shrimp
- Surf and Turf

And much more!!

Treat your sweetheart to champagne toasts for two and handmade passionate desserts, like hand-dipped chocolate covered strawberries or decadent white chocolate bread pudding served by candle light or a glowing fire in our warm and cozy surroundings!

Jesse Camille's
you'll fall in love at first bite!

Reservations Suggested!
Call Today

LUNCH MENU

BAR BITES & APPETIZERS

- Ninth Hole Nachos**\$8.95
Hand-cut and fried tortilla chips layered with cheddar cheese, spicy chili, chopped tomatoes, black olives - served with sour cream & salsa
- Garlicky Potato Chips**\$4.50
Hand-sliced and fried until golden with garlic-cajun spices
- BBQ Pulled Pork & Sweet Corn Tortilla** .\$.8.95
Crisp fried tortilla bottom, topped with tender tasty pulled pork, caramelized onion and sweet corn, tangy BBQ sauce and melted cheddar

ASSORTED SALADS

- Popeye Spinach Salad**\$11.95
Our Sweet Pea Salad "muscle up" with BBQ sirloin steak tips
- Buffalo Chicken Salad**\$8.95
Tender grilled chicken drenched in spicy buffalo sauce with fresh greens, tomatoes, julienned celery, carrots and bleu cheese
- The Bleu Bacon Salad**\$7.95
Mixed greens tossed with sliced granny smith apple, crumbled bleu cheese, raisins, toasted walnuts, roma tomatoes, julienned cucumber & crisp bacon
- Add spicy grilled shrimp**\$9.95
Add spicy grilled chicken\$8.95
Add spicy grilled salmon\$10.95

BURGERS & SANDWICHES

- Cuban Turkey Panini Wrap**\$6.95
Ham and turkey wrapped with swiss, pickles & mustard, hand-pressed and grilled to perfection
- Grilled prosciutto Panini Wrap**\$7.95
prosciutto layered with ham, roasted peppers, Onion & fresh mozzarella, pan-griddled to perfection
- Roast Beef & Boursin Sandwich**\$7.95
Thinly sliced with red onions and herbed cheese

DINNER MENU

APPETIZERS

- Pumpkin Ravioli**\$8.95
Handmade Pumpkin Ravioli with an apricot, prosciutto, pine nut and sage butter sauce
- Pan Seared New England Crab Cake** ...\$8.95
with a crab-infused chardonnay sauce topped with steamed asparagus
- Scallop, Bacon & Boursin Stuffed Mushroom Caps**\$10.95
Mushroom caps stuffed with a sea scallop, crispy bacon and boursin cheese, broiled until golden
- A Duo of Coconut Crusted Chicken & Shrimp**\$10.95
Tender boneless chicken and jumbo shrimp dipped in coconut batter, then fried until golden. Served with a tangy dipping sauce.

DINNERS

- Salmon with a Martini Sauce**\$14.95
with a pink gin and vermouth cream sauce with capers and green olives
- Aldo's Meatloaf with Bacon & Mushroom Gravy**\$14.95
Flavored with onions, garlic & special spices, topped with bacon and mushroom brown gravy over garlic mashed potatoes
- Blackened Chicken Tortellini**\$14.95
Julienned grilled and blackened breast of chicken tossed with chopped plum tomatoes and scallions in an alfredo sauce over tri-color tortellini
- Veal Medallions**\$16.95
Egg-battered veal medallions, sauteed with roasted red peppers and julienned asparagus served over handmade cheese ravioli in a Madeira wine and mushroom sauce
- Handmade Cheese Ravioli**\$13.95
served with prosciutto, caramelized onion and peas in a sage butter sauce, OR if you prefer, with a sweet Italian sausage Bolognese sauce

THU, FRI, SAT & SUN NIGHTS
Garlic Crusted Prime Rib Dinner \$ 17.95
Complete with garden salad, garlic mashed potatoes and seasonal vegetables



Fireside Dining-Seasonal Patio Dining Overlooking Scenic Hop Brook & the Golf Course