

# CLASSIC WEDDING RECEPTION

Included in your package:

Five Hour Open Bar of Premium Liquors – Imported and Domestic beers – Champagne Toast

## Social Hour

Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.

White Gloved Butler Passed:

Spinach Spanakopita  
Asparagus Wrapped in Phyllo  
Truffle Parmigiano Fries  
Zucchini Tzatziki Chips  
Butternut Squash Shooters  
Fig and Fontina with Lavender Puff  
Risotto Croquette  
Potato Croquette  
Stuffed Mushrooms  
Jalapeno Poppers  
Fried Artichokes  
Vegetable Tempura  
Miniature Vegetable Spring Rolls  
Italian Antipasto Kabob  
Assorted Melon & Prosciutto Kabob  
Goat Cheese and Roasted Pepper Crostini  
Sesame Chicken  
Chicken Satay  
Miniature Chicken Quesadilla

Buffet Style:

Eggplant Rollatini  
Pane Cotte  
Buffalo Wings  
Stuffed Littleneck Clams

Serrano Ham and Manchego Cheese  
Franks in a Blanket  
Tenderloin & Boursin  
Philly Steak Roll  
Beef Teriyaki  
Beef Wellington  
Pork Shumai  
Shrimp D'Agostino  
Smoked Salmon Canape  
Brazilian Grilled Shrimp  
Coconut Shrimp  
Scallop Wrapped in Bacon  
Clams Casino  
Miniature Maryland Crab Cakes  
Lobster Mac & Cheese  
Mango Chile Salmon  
Tuna Tartar  
Crab Salad Tostada

Fried Calamari  
Mussels Marinara  
Clams Oreganata



# CLASSIC WEDDING RECEPTION CONTINUED...

## Social Hour Displays (Choice of Two Displays)

### Artisan Cheese

Assortment of Domestic & International Cheese – Sliced Pepperoni – Assortment of Dried Fruits – Seasonal Marmalades – Fresh Seasonal Grapes – Paired with Water Crackers, Flatbread Crackers and Breadsticks

### Tuscan

Tomato Bruschetta – Mediterranean Hummus – Roasted Pepper and Eggplant Tapenade – Spinach and White Bean Bruschetta – Fresh Crisp Vegetables Crudités with Assorted Dips – Paired with Breadsticks, Pitas and Crostini

### Pasta Station

Choice of Two (Reference Second Course options to make your selection)

### Mashed Potato Station

Choice of One – Idaho Potato accompanied with Cheese, Broccoli, Bacon, Chives, and Sour Cream

Or

Sweet Potato accomplish with Dried Currants, Candied Walnuts, Mini Marshmallow and Cinnamon Brown Sugar

Upgrade to include both \$1

### Carving Station

Choice of One – Roasted Prime Rib, Roasted Tenderloin of Beef, Oven Roasted Chicken Breast of Turkey or Stuffed Porketta

### Mac & Cheese

Orecchiette with Creamy Montgomery Jack and Cheddar Cheese Sauce accompanied with Pulled Pork, Lobster Salad, Peas and Sun-dried Tomatoes



# CLASSIC WEDDING RECEPTION CONTINUED...

## Social Hour Enhancements (Available at Additional Cost)

### Antipasto\*

Prosciutto Di Parma – Dried Sausage & Sopressata – Fresh Mozzarella & Aged Provolone – Marinated Artichokes & Mushrooms – Olives – Red Roasted Peppers and Goat Cheese Stuffed Pepper – Paired with Breadsticks and French Baguette

### Slider Station\*

Filet Mignon Pattie with your choice of Caramelized Onions, Sautéed Mushrooms, Bacon, Gorgonzola Cheese, American Cheese, Pepper Jack Cheese and Mini Dill Pickle  
Upgrade to Include Pairing with Craft Beer \$1

### Sushi Station\*

A selection of Sushi Rolls \$MP  
Upgrade to Include Pairing with Saki \$1

### Raw Bar\*

Chilled Jumbo Shrimp Cocktail, Fresh Littleneck Clams and Oysters on a Half-Shell.  
Upgrade to include Lobster Tails, King Crab Legs or Mixed Seafood Salad\* \$MP



# CLASSIC WEDDING RECEPTION CONTINUED...

## First Course (Choice of One)

**Mixed Greens** – Assorted Garden Green served with Balsamic Vinaigrette

**Summer Salad** – Crisp Arugula tossed with Fresh Sliced Strawberries, Pecans, and Gorgonzola drizzled with Raspberry Honey Vinaigrette

**Autumn Salad** – Assorted garden green with Gorgonzola cheese, dried cranberries, mandarins and candied walnuts served with balsamic vinaigrette

**Wedge Salad** – Fresh Iceberg lettuce frizzled with homemade bleu cheese dressing and topped with crisp bacon and tomato confetti

**Greek Salad** – Crisp green, Feta, black olives, with a Greek herbed vinaigrette

**Cantaloupe & Prosciutto** – Cantaloupe wrapped with Prosciutto di Parma

**Caprice\*** – Fresh mozzarella served with slices tomatoes and red roasted peppers

**Shrimp Cocktail \*** – Chilled Jumbo shrimp served with our homemade cocktail sauce

**Crab Cake\*** – Pan seared Maryland lump crab cake served with our homemade tangy remoulade on a bed arugula

**Wedding Soup** – Traditional Italian escarole soup with mini meatballs in a chicken broth

**Caldo Verde** – Portuguese potato and kale soup with Chorizo sausage

**Butternut Squash** – Creamy blend of roasted butternut squash garnish with toasted sunflower seeds

**Lobster Bisque\*** – Creamy, Cognac infused bisque of fresh lobster

\*Items are all available at an additional cost



# CLASSIC WEDDING RECEPTION CONTINUED...

## Second Course (Choice of One)

**Penne alla Vodka** – Penne pasta served with an Absolut Vodka infused Pancetta Pomodoro Sauce with a touch of cream

**Rigatoni Bolognese** – Rigatoni pasta served with a filet mignon ground beef Pomodoro sauce

**Rigatoni Milanese** – Rigatoni pasta made with sausage and dried mushrooms browned with cream

**Penne al Pomodoro** – Penne pasta served with a fresh tomato marinara sauce

**Baked Manicotti** – Manicotti pasta serves in a fresh tomato marinara sauce

**Farfalle alla Casa** – Bowtie pasta serves in a light cream sauce made with mushrooms, sweet peas, and prosciutto

**Spinach Cannelloni\*** – Cannelloni pasta baked with a spinach and ricotta filling served with a fresh tomato marinara sauce

**Tortellini al Bosco\*** – Tortellini pasta served in a light cream sauce made with sun-dried tomato, asparagus, and mushrooms

**Gnocchi Spinaci\*** – Potato dumpling served in a light cream sauce made with spinach and prosciutto

**Seafood Ravioli\*** – Shrimp, Crab, and Lobster Ravioli pasta served in a Cognac sauce

**Intermezzo** – Lemon, raspberry or passion fruit sorbet

**Limoncello\*** – Lemon sorbet swirled with Limoncello liquor served in a champagne flute

**Pumpkin\*** – Pumpkin sorbet served in a mini pumpkin and garnished with a pizzelle

\*Items are all available at an additional cost



# CLASSIC WEDDING RECEPTION CONTINUED...

## Third Course

(Choice of One per Main Course Entree)

### Beef

**Citrus Roasted Flank Steak** – Oven Roasted Flank Steak flavored with a citrus marinade

**Prime Rib of Beef** – Seasoned lightly and Roasted to perfection served with Au Jus

**Grilled Rib Eye or NY Strip** – Seasoned lightly and Grilled to perfection garnished with a fried onion ring

**Filet Mignon** – Seasoned lightly and grilled to perfection, served with a choice of sauce: Raspberry Port, Gorgonzola, Thyme, or Madeira, and garnished with a fried onion ring

**Grilled Baby Lamb Chops\*** – Season lightly and grilled to perfection

### Seafood

**Stuffed Fillet of Sole** – Served with a fresh seafood Ritz Stuffing

**Salmon** – Pan seared with a choice of sauce: Champagne cream reduction, Teriyaki, Honey Dijon Mustard, or Papaya-Mango Chutney

**Tilapia Florentine** – Lightly battered fresh tilapia in a white wine & lemon sauce on a bed of fresh baby spinach

**Stuffed Jumbo Shrimp** – Served with a fresh seafood Ritz stuffing and a side of drawn butter

**Crab Encrusted Swordfish\*** – Pan seared Swordfish topped with a homemade Crab Cake and served in a Dill Beurre Blanc

**Lobster Tail\*** – Choice of grilled or stuffed with a fresh seafood Ritz stuffing with a side of drawn butter

**Tuna Steak\*** – Sesame seed encrusted pan seared Tuna, served medium rare, accompanied with an Asian seaweed salad and wasabi mashed potatoes

Accompanied by seasonal vegetables and potatoes.

\*Items are all available at an additional cost



# CLASSIC WEDDING RECEPTION CONTINUED...

## Third Course

(Choice of One per Main Course Entree)

### Poultry

**Chicken Parmigiano** – Breaded and fried chicken cutlet served with a fresh marinara sauce and covered with Mozzarella and Parmesan cheeses

**Chicken Marsala** – Breast of chicken sautéed with fresh mushrooms in a Marsala wine sauce

**Chicken Florentine** – Breast of chicken in a lemon sauce

**Chicken Franciese** – Breast of chicken in a Lemon sauce

**Chicken Piccata** – Breast of chicken in a white wine sauce and crisp capers

**Chicken Claudio** – Breast of chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce

**Chicken Contadina** – Breast of chicken with Prosciutto di Parma, sliced tomato and mozzarella cheese served with a touch of Pomodoro sauce

**Pollo con Spinaci** – Breast of chicken stuffed with fresh mozzarella and baby spinach served with a goat cheese infused Béchamel sauce

**Sausage & Herb Stuffed Breast of Chicken** – Breast of chicken stuffed with a sausage and herb Ritz stuffing

### Vegetarian

**Eggplant Parmigiano** – Fried eggplant served with a fresh marinara sauce and covered with Mozzarella and Parmesan Cheeses

**Vegetable Napoleon (Vegan)** – Colorful roasted vegetables layered and drizzled with a balsamic glaze

**Grilled Tofu with Balsamic Glazed Vegetables (Vegan)** – Grilled Tofu on top of color roasted vegetables layered and drizzled with balsamic glaze

**Asparagus & Mushroom Risotto** – Arborio rice made with fresh spring asparagus and mushrooms with a touch of saffron

Accompanied by seasonal vegetables and potatoes.

\*Items are all available at an additional cost



# CLASSIC WEDDING RECEPTION PRICING

## Afternoon - \$70.00 per person

Plus 6.35% CT State Tax

## Friday Evening - \$90.00 per person

Plus 6.35% CT State Tax

Enjoy complimentary wedding cake by Petonito's Bakery,  
DiSorbo's Bakery or Mazzicato's Bakery

## Saturday Evening- \$125.00 per person

Plus 6.35% CT State Tax

Enjoy complimentary red and white wines at guest tables, an additional Sour  
Hour Display and complimentary wedding cake by Petonito's Bakery,

DiSorbo's Bakery or Mazzicato's Bakery

\*Pricing is not available on Holiday weekends

## Sunday Evening- \$85.00 per person

Plus 6.35% CT State Tax

Enjoy complimentary wedding cake by Petonito's Bakery,  
DiSorbo's Bakery or Mazzicato's Bakery

\*Pricing is not available on Holiday weekends

## Classic Wedding Off-Peak Rates

Complimentary Disc Jockey Entertainment, a minimum of 150 guests is  
required.

This menu is only available for new bookings, for a limited time & cannot be  
combined with any other discounts or special pricing

## Thursday Evening - 20% Discount

This offer is applied year-round!

## Winter Wedding

This package is available from Thanksgiving to Easter, and is not available on  
holiday weekends.

Afternoon, Friday Evening, Sunday Evening - 10% Discount

Saturday Evening - 20% Discount

