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### Wedding Buffet

**Sit down to Iced Seltzer Splashed with Lemons, Limes & Cranberry...**

**Penne Alla Vodka**...Penne Pasta Sautéed with Marinara, Heavy Cream & Bacon

**Chicken Piccata** - Breast of Chicken Sautéed with Chicken Stock, White Wine, Lemon & Butter

**Grilled Salmon with Lemon & Lime Vinaigrette**...Fresh Salmon Grilled & Marinated in a Lemon/ Lime Vinaigrette, Garnished with Fresh Chives

**Wild Rice with Dried Fruit** - Long Grain Wild Rice Steamed with Dried Peaches, Pears, Figs & Golden Raisins

**Grilled Vegetables** - A Medley of Fresh Seasonal Vegetables, Grilled and Drizzled with Roasted Garlic, Olive Oil, Salt & Pepper

**Mesclun Salad** - Oak leaf, Green Leaf, Arugula & Radicchio, Topped with Alfalfa Spouts, Fresh Tomato, Cucumber & Bleu Cheese

#### Carving Board

Roast Sirloin of Beef Encrusted with Black Pepper  
Accompanied by Creamy Horseradish Sauce

#### Coffee & Tea Station

To accompany your wedding cake:  
Regular & Decaffeinated Coffee along with Flavored Teas  
Elegantly Displayed in Sterling Silver Samovars

#### Rentals

Bar Glassware  
China Plate, Silver Fork & Knife, White Linen Napkin  
Water & Champagne Glass  
Coffee Cup, Saucer & Silver Teaspoon  
Cake Plate & Silver Dessert Fork  
White Table Linens (specialty linens available for additional charge)  
Waitstaff, Matre D' and Culinary Team for Entire Function

**\$49.95 plus 6% CT Sales Tax & 20% service charge**

### WEDDING STATIONS



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Admire the art of cookery while mingling with family & friends.

**Pasta Station**

The following pastas & sauces sautéed to order with any combination of ingredients.

**Pastas**

Penne Mezzanine – Petite Cheese Tortellini – Gnocchi

**Sauces**

Marinara - Pancetta Carbonara - Vodka Sauce

**Ingredients**

Zesty Green Scallions - Ripe Tomatoes - Caramelized Onion - Fresh Broccoli - Roasted Garlic  
- Olive Oil - Pesto Parmesan/Romano Cheese - Smoked Bacon - Sweet Baby Peas - Sundried  
Tomatoes - Roasted Mushrooms

**Salad & Bread Station**

Spinach Salad with Mango & Cider Vinaigrette

Traditional Caesar Salad

Tossed Mesclun Salad

Focaccia, French Baguettes & Italian Breads

**Carved Station**

Roast Tenderloin of Beef with Horseradish Sauce

Roast Breast Of Turkey with Cranberry Mustard Relish

Roast Pork Loin with Orange & Garlic

Wild Rice with Dried Fruits and Savory

Fresh Grilled Vegetables...Planks of Zucchini, Yellow Squash, Eggplant, Red Bell Pepper &  
Portabella Mushrooms Grilled & Seasoned with Roasted Garlic & Olive Oil



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### **Coffee & Tea Station**

To accompany your wedding cake,  
Regular & Decaffeinated Coffee with Flavored Teas  
Will be elegantly displayed in Sterling Silver Samovars

### **Rentals**

Glass Barware, China Plate, Silver Fork & Knife, White Linen Napkin  
Water & Champagne Glass, Coffee Cup, Saucer & Teaspoon  
Cake Plate & Dessert Fork  
White Table Linens (specialty linens available for additional charge)  
Waitstaff, Matre D' and Culinary Team for Entire Function

**\$69.95 plus 6% CT Sales Tax & 20% service charge**

Notes:

### **Traditional Sit Down**

Sit down to Iced Seltzer Splashed with Lemons, Limes & Cranberry

Take Pleasure in a Light Beginning to be served with Herbed Rolls & Baguettes...

**Tender Leaf of Spinach**...Tossed in Gorgonzola & Mango Vinaigrette

**Summer Fresh Garden Salad**... with Iced Romaine Lettuce, Vine Ripe Tomatoes, Crunchy  
Cucumber, & Zesty Bermuda onion with Raspberry White Wine Vinaigrette



**Caesar Salad...** of Crisp Romaine Hearts, Tossed with a Traditional Caesar Dressing & Homemade Croutons

**Mexican Salad...** with Grilled Asparagus Spears and a Lemon Balsamic Vinaigrette  
Add \$2.00 per person

**Grilled Shrimp on a Bed of Baby Field Greens...** Finished in a Jalapeno Lime Dressing  
Add \$4.00 per person

Indulge your Appetite with our Traditionally Prepared Entrees...

**Apple Cider Fowl with Hearts of Palm...** Tender Breast of Chicken Lightly Sautéed with Cider Vinegar & Chicken Stock Accompanied with Tender Hearts of Palm Served with Chateau Potatoes & Grilled Vegetables with Roasted Garlic

**Chateaubriand...** Medallions of Roast Filet Accompanied by Chateau Potatoes, Grilled Vegetables with Roasted Garlic & Sauce Béarnaise

**Veal Sorentino...** Tender Medallions of Veal Lightly Sautéed and Layered with Parma Prosciutto, Grilled Eggplant, & Fresh Bocconcini, Accompanied by Chateau Potatoes & Grilled Vegetables with Roasted Garlic

**Stuffed Gulf Shrimp...** Fresh Gulf Shrimp Lightly Coated with Concasse Crabmeat & Cracker Stuffing Broiled with Lemon & White Wine Accompanied by Chateau Potatoes & Grilled Vegetables with Roasted Garlic

**Roma Chicken...** Tender Breast of Chicken Stuffed with Fresh Maine Lobster, Napper with a Light Cream Sauce Garnished with Fresh Tomato & Scallion Served with Chateau Potatoes & Grilled Vegetables with Roasted Garlic

Coffee Service

Regular and Decaffeinated Coffee & Tea

Will be poured along with the serving of your wedding cake.

**Rentals:**

Salad Plate, Salad Fork, Bread and Butter Plate, Dinner Plate, Silver Dinner Fork, Silver Dinner Knife, Water and Champagne Glass, Coffee Cup, Saucer, Silver Teaspoon, Cake Plate, Silver Cake Fork, and Linen Napkin.

Standard White Linen Tablecloths for Guest Tables.



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Staff:

Culinary Team, Waitstaff & Matre D'

**\$69.95 per person plus 6% CT Sales Tax & 20% service charge  
Price includes Choice of 1 Salad, 3 Entrees, Rentals and Staff**

Notes: