

The Royal Wedding Package

Top Shelf Open Bar, Ultra-Premium Liquors (Grey Goose and Patron),
Champagne Toast, Wine Poured Tableside, Elegant Three Course Dinner,
Professional Maitre D' Exclusive to Your Wedding, White Floor Length Tablecloths
with Choice of Color Overlay, White or Ivory Chair Covers with Sash, White Napkins and Private Bridal Suite

~ \$127/117 per person ~

(plus tax and service charge)

COCKTAIL HOUR

One Hour of Hot Hors D' Oeuvre served from
Copper-Domed Chafing Dishes accompanied with an
Arrangement of Fresh Vegetables with Dip,
Cheeses, Crackers and Pepperoni... Plus Our Tuscan Table

Choose two of the first three courses

APPETIZER (Choice of one)

Fresh Seasonal Fruit and Berry Plate
Honeydew Melon with Prosciutto

Caprese Salad - Handmade mozzarella with vine-ripened tomatoes,
sun-dried tomatoes, fresh basil and extra virgin olive oil drizzle

Mozzarella and Prosciutto Pinwheel • Italian Wedding Soup

Baked French Onion Soup au Gratin • Seafood Bisque

Bruschetta alla Campagna - toasted country bread topped with
fresh mozzarella, roma tomatoes, basil and garlic

Spiedini alla Romano - fresh mozzarella, lightly battered
and fried; tomato butter sauce with basil and lemon

Jumbo Lump Crab Cakes - red pepper sauce

SALAD (Choice of one)

House Garden Salad

Traditional Caesar Salad

Spinach Salad - with sliced mushrooms and red onion;
warm bacon vinaigrette

*Chopped Salad - iceberg lettuce, red onion, diced tomatoes,
cucumber and cheddar cheese; rice wine vinaigrette

Gorgonzola Pear Salad - fresh sliced pears, gorgonzola cheese,
walnuts and dried cranberries; balsamic vinaigrette

PASTA (Choice of one)

Penne Pasta with Bolognese Sauce • Baked Manicotti

Paglia e Fieno - handmade egg and spinach pasta
with prosciutto, bacon and butter

Pasta alla Vodka • Cannelloni Florentine - spiedini sauce

ENTRÉES (Choice of three)

Prime Rib, Club Cut

Roasted Filet Mignon - red wine demiglace

Filet Mignon and Baked Stuffed Shrimp

Filet Mignon Oscar

Pan Seared Salmon - whole grain mustard,
honey and ginger glaze

Baked Stuffed Jumbo Shrimp

Nantucket Sea Scallop Casserole - with diced onions,
red and green bell peppers and cracker crumbs

Scrod Mediterranean - topped with artichoke hearts,
spinach and tomatoes

Baked North Atlantic Scrod

with Cracker Crumb Topping

Chicken Florentine - over baby spinach with a lemon cream sauce

Chicken Valdestone - breaded and sautéed;

topped with fresh mozzarella and marsala demiglace

Chicken Wadsworth - filled with fresh mozzarella,
roasted red peppers and spinach;

wrapped with prosciutto; marsala demiglace

Autumn Chicken - topped with butternut squash and
dried cranberries; pomegranate molasses demiglace

Roasted Pork Loin Pinwheel - filled with prosciutto
and spinach; red wine and rosemary demiglace

POTATO & VEGETABLE

Please choose one of each from our dinner menu

DESSERT

Our Famous Viennese Table
Featuring Your Wedding Cake

To add the Authentic Tuscan Table - \$1.50 per person

You may substitute your pasta course for a pasta station to enhance your hot hors d' oeuvre during the cocktail hour.

Our chef will prepare penne bolognese and penne alla vodka fresh for your guests.

Please add 20% Service Charge plus Connecticut Sales Tax. • *MP= Market Price

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