

# Traditional Wedding Package

Top Shelf Open Bar, Champagne Toast, Wine Poured Tableside, Elegant Four 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

~ \$111/101 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.

Choose two of the first three courses

## APPETIZER

(Choice of one)

Fresh Seasonal Fruit and Berry Plate  
Honeydew Melon with Prosciutto  
Baked French Onion Soup au Gratin  
Italian Wedding Soup • Minestrone Soup  
Chilled Peach Soup  
Mozzarella and Prosciutto Pinwheel

## SALAD

(Choice of one)

House Garden Salad - choice of  
house creamy Italian or balsamic vinaigrette  
Fresh Field Green Salad - plum tomatoes, fresh mozzarella,  
almonds and raspberry vinaigrette dressing

## PASTA

(Choice of one)

Penne Pasta with Bolognese Sauce  
Penne alla Vodka  
Cavatelli with Broccoli and Garlic  
Baked Manicotti

## ENTRÉES

(Choice of three)

Prime Rib, Club Cut  
Roasted Filet Mignon - red wine demiglace  
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

Your Wedding Cake accompanied with  
Buck's French Vanilla Ice Cream with choice of topping:  
Hot Fudge • Seasonal Strawberries • Melba Sauce  
Hot Apple Topping • Pecan Caramel Sauce

To Add Ultra Premium Liquors (Grey Goose and Patron) - \$2.00 per person

To Add Viennese Table - \$12.00 per person (without dessert course); \$14.00 per person (with dessert course)

*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*

P.O. Box 23, Mulberry Street • Plantsville, CT 06479 • (860) 621-9335 • Fax (860) 276-9966

[www.aquaturfclub.com](http://www.aquaturfclub.com)

162 Town Farm Road • Farmington, CT 06032 • (860) 677-7341 • Fax (860) 677-9190

[www.farmingtonclub.com](http://www.farmingtonclub.com)

2018