

THE NEW ENGLAND PACKAGE

Our New England Package includes the use of our entire facility all day. The facility is also available the day before the event for preparation. This package includes a red carpet welcome with staff attendants offering beverages in foyer, itinerary card, Maître d' greeting, assisted guest seating with special focus on Bride & Groom. We also include a cocktail band for the first 90 minutes, wine on tables, champagne toast, wedding cake, DJ entertainment, round floor-length table linens with overlay and coordinating napkin colors, fresh floral arrangements, two votives, professionally decorated head table with lace, bows, fresh greens and candelabras. Water glasses with lemon wedges and a 5 hour top-shelf bar are included with this package.

Upon arrival, guests are offered Nuchies Fabulous Italian Specialty Table, fresh vegetables and dip, hot hors d'oeuvres including shrimp scampi, scallops wrapped with bacon, stuffed mushrooms, spinach crepes, mozzarella sticks, and calamari. A 5 course dinner follows.

APPETIZER

- Fresh seasoned fruit cup (includes dry ice smoke presentation)
- Melon with prosciutto
- Homemade soup

SALAD

- Fresh garden tossed with mesclun and choice of Nuchies Italian dressing or peppercorn
- Traditional caesar salad

PASTA

- Ziti or shells served family style
- Penne Ala vodka

ENTREES

Choice of 3

- Filet Mignon with portabella sauce
- Filet Mignon and baked stuff shrimp
- Baked cod with spinach
- Stuffed fillet of sole
- Fresh baked seafood platter (*includes scallops, scrod & shrimp*)
- Stuffed chicken breast
- Chicken cordon bleu
- Chicken francaise
- Eggplant parmigiana
- Filet Mignon & chicken francaise served family style

VEGETABLES

Choose 1

- Broccoli, cauliflower and carrots
- Broccoli spears
- Green beans
- Yellow & green squash w/green beans

POTATOES

Choose 1

- Red roasted
- Scalloped
- Baked

DESSERT

- Wedding cake served with ice cream
- Italian pastries
- Coffee & Tea

Concluding the event will be a presentation of fine cordials with chocolate cordial cups, Italian mini pastries, cheese cake, ice cream, coffee.

Minimum 125 Guests

Additional bar time \$3.00/per person

Price per person \$90.00

Service Charge 18%

CT Sales Tax 6%



Route 72 • Forestville CT 06010 • (860) 582-1108 • (860) 582-1233
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THE CLASSIC PACKAGE

This package includes an all-day reception room and a 5½ hour top shelf open bar with bottled beer selections. Also included is a Maître d', champagne toast, floral centerpiece with 2 votives, decorated head table with lace, bows, fresh greens, candelabras and coordinating linens, wedding cake and water glasses with lemon wedges.

Guests will start out the festivities enjoying Nuchies Fabulous Italian Specialty Table. In addition, there will be 2 hot hors d'oeuvres, fresh vegetables with dip followed by a 5 course dinner.

APPETIZER

Choose 1

- Fresh seasoned fruit cup
- Melon with prosciutto
- Homemade soup

SALAD

- Fresh garden tossed with mesclun and choice of Nuchies Italian dressing or peppercorn

PASTA

- Ziti or shells served family style

ENTREES

Choice of 3

- Prime ribs of beef*
- Roast sirloin of beef with portabella sauce
- Baked stuffed shrimp
- Fresh baked seafood platter* (includes scallops, scrod & shrimp)
- Baked cod with spinach
- Chicken cordon bleu
- Chicken francaise
- Boneless stuffed chicken breast

VEGETABLES

Choose 1

- Broccoli, cauliflower and carrots
- Broccoli spears
- Green beans
- Yellow & green squash w/green beans

POTATOES

Choose 1

- Red roasted
- Scalloped
- Baked

DESSERT

- Wedding cake served with ice cream
- French vanilla ice cream with strawberries
- Fudge roll ice cream
- Spumoni with creme de menthe
- Coffee & Tea

* Additional \$2.00 per person

Minimum of 125 people for this package

Additional Bar time \$3.00 per person per hour

Price per person \$66.00

Service Charge 18%

CT Sales Tax 6%



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THE STANDARD WEDDING PACKAGE

The Standard wedding package includes the use of the reception room for 6 hours with a 5 hour top-shelf open bar. Linens are included, along with a table centerpiece, a cheese table, and a champagne toast.

Two options for the dinner are as follows:

OPTION 1: Buffet Dinner includes pasta, meatballs & sausage, choice of chicken, roast sirloin of beef, baked cod with spinach, potato, vegetable, dessert, bread & butter.

OPTION 2: Four Course Dinner the following menu is available for the four course dinner option:

APPETIZER

- Fresh fruit or homemade soup

SALAD

- Fresh garden tossed or mesclun and choice of Nuchies Italian dressing or peppercorn

PASTA

- Ziti or shells

ENTREES

Choice of 3

- Roast sirloin of beef
- Baked stuffed shrimp
- Baked cod with spinach
- Baked stuffed chicken breast
- Chicken cordon bleu

Family style servings:

- Roast sirloin & boneless chicken breast
- Roast sirloin & baked cod with spinach
- Roast sirloin & chicken francaise

VEGETABLES

Choose 1

- Broccoli, cauliflower and carrots
- Broccoli spears
- Green beans
- Medley of fresh mixed vegetables

POTATOES

Choose 1

- Red roasted
- Scalloped
- Baked

DESSERT

- Wedding cake served with ice cream
- French vanilla ice cream with strawberries
- Ice cream fudge roll
- Coffee & Tea

No minimum of guests

Price per person \$60

Service Charge 18%

CT Sales Tax 6%



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SPECIALTY BUFFET RECEPTION PACKAGE

A Food Extravaganza!

This is the staple of Nuchies; the cornerstone of our business. The reception room is available all day. Included in this package are linens, floral centerpieces, champagne toast, water glasses with lemon wedges and a 5 hour top-shelf bar.

This event begins with a social hour featuring Nuchie's Fabulous Italian Specialty Table. The table includes: artichokes, eggplant, grilled olives, grilled mushrooms, Italian olives, sausage links, spinach portabella, marinated tomatoes, garlic bread, hearts of palm, sopressada, fennel salami, stuffed breads, Italian cheeses including gorgonzola and sharp, bread and much more.

After the guests are seated, the Bride & Groom are formally introduced, followed by a champagne toast. Individual fresh fruit cups are served, followed by tossed salad with choice of dressings.

BUFFET:

- Stuffed shells (or) manicotti (or) ziti
- Chicken francaise (or) chicken cordon bleu
- Baked stuffed shrimp (or) baked cod
- Potato
- Vegetables
- Fresh breads

CARVING STATION:

- Roast prime ribs of beef (or) filet mignon (or) honey-glazed ham

Concluding the event will be a presentation of fine cordials with chocolate cordial cups, Italian mini pastries, cheese cake, ice cream, coffee. Mints and chocolates will also be offered.

Minimum of 100 people for this package

Price per person \$75

Service Charge 18%

CT Sales Tax 6%



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