

The Torrington Country Club's 'Ivy Mountain Room'

Wedding Reception Menu

Hors D'oeuvres Stations

Artisan Cheese & Fruit Table

International and American Cheeses presented with Pepperoni, Sopressata, Salami, Grapes and Strawberries accompanied by assorted Crackers and Flatbreads

5. pp

Fresh Vegetable Crudités

An array of Fresh Vegetables with House Made Dips Hummus and Spinach & Artichoke Dip with Focaccia and Flatbreads

4. pp

Mediterranean Station

Fresh Mozzarella and Tomato Salad, Sopressata, Prosciutto, Kalamata Olives, Marinated Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Roasted Red Peppers, House Made Garlic Bread and Flatbreads

7. pp

Raw Bar Display

Jumbo Shrimp Cocktail

Clams and Oysters on the Half Shell

Presented on a bed of ice with Cocktail Sauce, Remoulade Sauce and Fresh Lemons

MP

Butler Style Passed Hors D'oeuvres

Choose Three - 9. pp, Choose Four - 11. pp,
Choose Five - 13. pp

Marinated Beef & Scallion Kebab with Teriyaki Glaze
Coconut Crusted Shrimp with Spicy Peanut Sauce
Beef Short Rib and Roquefort in Puff Pastry
Ahi Tuna with Seaweed Salad and Wasabi Aioli
Prosciutto Crostini with Lemon and Fennel Slaw
Cocktail Franks in Puff Pastry with Stone Ground Mustard
Bacon Wrapped Sea Scallops
Antipasti Skewers
Beef Tenderloin Crostinis with Horseradish Aioli
Sausage & Lemon Herb Stuffed Mushroom
Spanakopita
Vegetable Spring Rolls
Miniature Crab Cakes with Remoulade Sauce
Baked Potato Bite with Scallion, Bacon and Sour Cream
Mini Bruschetta
Mini Beef Wellingtons
Smoked Salmon on Pumpernickel with Crème Fraiche
Pulled Pork Sliders with Asian Slaw
Shrimp Ceviche "Shooters"
Asparagus Wrapped in Prosciutto with Whole Grain Mustard
Seasonal Fruit Kebabs with Yogurt Dipping Sauce



Entrée Choices

Meat

Prime Rib of Beef Au Jus	\$32
Oven Roasted Filet Mignon	\$34
Grilled New York Strip Steak	\$32
Herb Studded Top Round of Beef	\$26
Mustard and Herb Crusted Pork Loin	\$24
Roasted Veal Chop	\$34

Chicken

Chicken Picatta	\$26
Chicken Marsala	\$26
Chicken Florentine	\$27
Chicken Cordon Bleu	\$28
Chicken Milanese	\$26
Chicken Saltimbocca	\$28

Fish

Oven Roasted Salmon	\$28
Stuffed Sole	\$28
Stuffed Shrimp	\$32
Herb Crusted Cod Loin	\$26
Shrimp Scampi	\$28

Vegetarian

Three Cheese Lasagna	\$20
Grilled Portobello with Vegetable Stuffing and Balsamic Glaze	\$20
Eggplant Parmesan	\$20
Wild Mushroom Risotto with Grilled Asparagus	\$20

Choice of Vegetable

Broccoli and Carrots
Roasted Asparagus
Green Beans Amandine
Medley of Seasonal Vegetables
Roasted Root Vegetables

Choice of Starch

Twice Baked Potato
Herb Roasted Potatoes
Garlic Whipped
Wild Rice Pilaf
Scalloped Potatoes

All Entrées Include:

Your choice of Mixed Green or Caesar Salad
Starch and Vegetable
Freshly Baked Rolls and Butter
Coffee and Tea

Add a Pasta Course

For an Additional 5. pp

Penne with Marinara and Parmesan
Gnocchi with Pomodoro Sauce
Orziettini with Sausage and Broccoli Rabe
Rigatoni with Vodka Sauce

Buffet Menu

Your choice of Mixed Green or Caesar Salad served individually to you and your guests before Dinner

Carved Meat

Presented and Carved at your Buffet Table by our Chefs

Roast Prime Rib of Beef 18. pp

Herb Studded Top Round of Beef 15. pp

Garlic & Herb Crusted Beef Tenderloin 20. pp

Herb Crusted Pork Tenderloin 13. pp

Roast Leg of Lamb 17. pp

Honey Glazed Ham 12. pp

Chicken

All Dishes 12. pp

Roasted Rosemary Chicken

Chicken Cordon Bleu with a Rosemary Cream Sauce

Picatta with Capers, Tomato & Lemon

Parmesan, Classically Prepared

Bone in Chicken Provencal, Herbs, Olives, Red Onion & Capers

Marsala with Shallots, Mushroom & Chive

Milanese with Arugula, Tomato & Parmesan

Fish

All Dishes 14. pp

Stuffed Sole with Lemon, Capers & Chives

Herb Crusted Cod Loin with Beurre Blanc

Stuffed Shrimp with Garlic, Lemon & Herbs

Oven Roasted Salmon with Artichokes, Tomato & Basil

Shrimp Scampi with White Wine, Lemon & Butter

Grilled Swordfish with Seasonal Fruit Salsa

Vegetarian Options available upon Request

Add a Station

Salad Station

5. pp

Caesar Salad, Mixed Greens, Tomatoes, Cucumbers, Onions, Shaved Carrots, Roasted Red Peppers, Artichoke Hearts, Olives, Nuts, Craisins, Cheeses, Croutons, Diced Chicken, Hard Boiled Eggs, 2 Dressings, Rolls & Butter

Pasta Station

8. pp

Your Choice of Pastas, Sauces and toppings prepared before you by our Chefs

Choose 2 Pastas

Penne, Linguine, Farfalle, Orzechette, Cheese Tortellini, Rigatoni, Gluten Free Penne

Choose 2 Sauces

Marinara, Alfredo, Vodka, Bolognese

Toppings include

Spinach, Tomatoes, Garlic, Olive Oil, Artichokes, Capers, Parmesan, Roasted Red Peppers, Sausage, Grilled Chicken, Olives and Mushrooms

Risotto Station

10. pp

Arborio Risotto with your choice of Toppings prepared before you by our Chefs

Toppings include

Spinach, Tomatoes, Garlic, Artichokes, Shrimp, Grilled Chicken, Caramelized Onions, Olives, Mushrooms - finished with Cream and Parmesan Cheese

Beverages

Soda & Juice Bar - Four Hours 5. pp

Beer & Wine Bar - Four Hours (Includes Soda & Juice Bar) 15. pp

House Wine Selections Include:

Red - Merlot, Pinot Noir, Cabernet Sauvignon

White - Chardonnay, Sauvignon Blanc, Pinot Grigio

Beer Selections Include - 2 Domestic & 2 Import Choices

Open Bar - Four Hours - Includes Beer & Wine 25. pp

Bar is closed for 1 hour during Dinner

Open Bar includes your choice of Signature Cocktail passed during the
Hors D'oeuvres Hour

Liquors included are:

Captain Morgan, Malibu & Bacardi Rums

Tanqueray & Beehive Gins

Jack Daniels & Wild Turkey Bourbon Whiskies

Absolut & Smirnoff Vodkas

Southern Comfort

Cuervo Gold Tequila

Dewar's & Cutty Sark Scotches

Canadian Club & Seagram's 7 Whiskies

Open Bars are also stocked with:

Sweet & Dry Vermouth

Kamora Coffee Liqueur & Carolan's Irish Cream

Peachtree Schnapps, Sour Apple Pucker, Midori, Anisette, Triple Sec

Upgrade to a Premium Bar - add 5. pp

Liquors added are:

Ketel One Vodka, Bombay Gin, Chivas Regal Scotch, Crown Royal Whiskey, Kahlua,

Sambuca White, Amaretto Di Saronno, Maker's Mark Bourbon, Bailey's Irish Cream,

Courvoisier

Upgrade to Red and White Bottled Wine on your Guests tables
during Dinner - add 2.50 pp

Late Night Bites

Prepared 1 hour before departure for you and your guests

'Create your Own' Station - 6. pp

Presented in Silver Domed Chafers - Choose One:

- * Grilled Cheese Sandwiches
- * Pulled Pork Sliders
- * Hamburger Sliders
- * Hot Dogs with Sauerkraut
- * Baked Macaroni & Cheese
- * Buffalo Chicken Wings
- * Flatbread Pizzas

All Served with Sweet Potato Fries or Regular Fries with appropriate Sauces

Breakfast Station - 7. pp

Presented in Silver Domed Chafers

- * Scrambled Eggs
- * Home Fried Potatoes
- * Bacon & Sausage
- * Mini Muffins
- * Snowflake Rolls
- * Fresh Fruit

Viennese Dessert Station - 8. pp

- * Cannoli
- * Chocolate Mousse
- * Tiramisu
- * Biscotti
- * Chocolate Dipped Fruits
- * Assorted Petits Fours
- * House Baked Cookies & Dessert Bars

* Don't forget the above choices will be accompanied by The TCC's complimentary 'To Go Beverage Station' with Coffee, Tea and Water