



Wedding Packages

(Valid on dates through 12/30/21)



Classic Wedding Package

*White Table Linen
White Linen Napkin
Cash Bar*

Social Hour Stationary Table

*A Variety of Cubed Cheeses and Crackers
Vegetable Crudit  with Dip*

Starters

*(Selection of One for Plated, Two for Buffet)
Fresh Garden Salad with Selection of Dressing
Caesar Salad with Shaved Romano Cheese and Croutons
Penne Pasta with your selection of Marinara, Ala Tomato Vodka or Alfredo Sauce
Served with Fresh Baked Dinner Rolls*

Entr e Selection

*(Selection of Two)
Chicken Breast Marsala, Cheesy Chicken Florentine, Pesto & Herb Chicken,
Stuffed Filet of Sole with Newburg Sauce, Baked Scrod with Lemon Caper Sauce
Stuffed Center Cut Pork Chop with Pan Gravy, Roast Top Sirloin of Beef with Mushroom Demi Glaze
Sliced to Order Roast Sirloin of Beef or Roast Turkey Breast (buffet only)
(Entrees served with Chef's Selection of Accompaniments)*

Coffee & Dessert Station

*Regular & Decaffeinated Coffee
Assorted Teas
Client Provided Wedding Cake or Cupcakes*

\$58.00 Per Person

(Pricing includes all fees and gratuities)



Traditional Wedding Package

*White Table Linen
Selection in Color Linen Napkin
Cash Bar*

Social Hour Stationary Table

*A Variety of Cubed Cheeses and Crackers
Vegetable Crudit  with Dip*

Hors d'oeuvres Passed Butler Style:

Located on page four - Please Select three from 'A'

Starters

(Selection of One)

*Fresh Garden Salad with Selection of Dressing
Caesar Salad with Shaved Romano Cheese and Croutons
Italian Chop Salad Tossed with Italian Dressing*

(Selection of One)

*Penne Pasta Marinara, Ala Tomato Vodka, Alfredo Sauce, or Pesto Olivo
Served with Fresh Baked Dinner Rolls*

Entr e Selection

(Selection of Three for Plated or Selection of Two for Buffet)

*Chicken Breast Marsala, Cheesy Chicken Florentine, Pesto Chicken, Bacon Wrapped Chicken with Dijon Mustard Sauce
Citrus Roasted Chicken Breast, Stuffed Filet of Sole in Newburg Sauce, Baked Scrod with Lemon Caper Sauce
Stuffed Center Cut Pork Chop with Pan Gravy, Sirloin Steak with Mushroom Demi Glaze, Beef Tips in Red Wine Sauce
Sliced Roast Turkey Breast, Roast Prime Rib - add \$4.00, New York Strip Steak - add \$4.00
(Entrees served with Chef's Selection of Accompaniments)*

Coffee & Dessert Station

Regular & Decaffeinated Coffee

Assorted Teas

Assorted Wedding Cupcake with Cutting Cake

\$70.00 Per Person

(Pricing includes all fees and gratuities)



Premium Wedding Package

Champagne Toast
White or Ivory Table Linen
White or Ivory Chair Covers with Your Selection in Color Chair Sash & Matching Napkin
Five Hour Open Bar

Social Hour Stationary Table

A Variety of Cubed Cheeses and Crackers
Vegetable Crudités and Dip

Hors d'oeuvres Passed Butler Style:

Located on page four - Please Select three from 'A' and two from 'B'.

Starters

(Selection of One)

Fresh Garden Salad with Selection of Dressing
Caesar Salad with Shaved Romano Cheese and Croutons
Italian Chop Salad Tossed with Italian Dressing
Field Greens with Dried Cranberries and Balsamic Vinaigrette and Gorgonzola

(Selection of One)

Penne Pasta Marinara, Ala Tomato Vodka, Alfredo Sauce, Pesto Oilio or Creamy Pesto
Farfalle Pasta with Artichokes and Creamy Pesto Sauce
Served with Fresh Baked Dinner Rolls

Entrees Selection

(Selection of Three)

Pesto Chicken Breast, Cheesy Chicken Florentine, Chicken Cordon Bleu, Chicken au Champagne
Bacon Wrapped Chicken with Dijon Mustard Sauce, Citrus Roasted Chicken Breast
Roast Turkey with Cornbread Dressing, Grilled Top Sirloin Steak,
Beef Tips in Wine Sauce, Slow Cooked Short Ribs of Beef with Bordelaise Sauce
Seafood Stuffed Filet of Sole with Creamy Shrimp Sauce, Pan Seared Salmon with Dill Sauce,
Seared Mahi Mahi with Lemon Pesto Sauce, Stuffed Center Cut of Pork
Roast Prime Rib of Beef Au Jus – add \$4.00, Sliced Tenderloin of Beef – add \$6.00
New York Strip Steak – add \$4.00, Baked Stuffed Jumbo Shrimp – add \$6.00

(Entrees served with Chef's Selection of Accompaniments)

Coffee & Dessert Station

Regular & Decaffeinated Coffee
Assorted Teas
Selection of Wedding Cake or Cupcakes with Cutting Cake
Accompanied with Vanilla Ice Cream

\$120.00 Per Person

(Pricing includes all fees and gratuities)



Appetizer Selections

Served Butler Style

Appetizer Selection 'A'

Fried Ravioli
Steamed Vegetable Dumplings
Vegetable Spring Rolls
Mini Chicken Kabobs
Beef Teriyaki Skewers
Vegetable Stuffed Mushrooms
Mini Franks in a Blanket
Swedish Meatballs
Mini Chicken Empanadas
Buffalo Hot Wings
Mini Pretzel Dogs
Falafel with Tzatziki
Mini Arancini
Hot Spinach Artichoke Crostini

Steamed Pork Dumplings
Fried Mozzarella
Pork & Vegetable Spring Rolls
Chicken Teriyaki Skewers
Sausage Stuffed Mushrooms
Assorted Hot Cheese Puffs
Barbecued Meatballs
Mini Beef Empanadas
Szechwan Chicken Tenders
Tomato Garlic Pesto Bruschetta
Southwest Chicken Egg Roll
Assorted Mini Quiche
Buffalo Cauliflower Bites

Appetizer Selection 'B'

Calamari Frittata
Jumbo Shrimp Cocktail
Mini Maryland Style Crab Cakes
Fried Sea Scallops
Shrimp & Vegetables Spring Rolls
Beef Tenderloin Kabobs
Seared Ahi Tuna
Macaroni and Cheese Bites
Pork Belly Sliders
Beef Crostini
Bacon Mac & Cheese Bites

Crab Rangoon
Shrimp Scampi Skewers
Sea Scallops Wrapped in Bacon
Garlic Sautéed Sea Scallops
Pork & Vegetable Spring Rolls
Mini Shrimp Kabobs
Crabmeat Stuffed Mushrooms
Mini Caprese Skewers
Cheeseburger Sliders
Bavarian Pretzel Twists
Buffalo Chicken Mac & Cheese Bites



Taxes, Fees & Timing

*All packages are subject to Connecticut State Sales Tax (6.35%)
Pricing includes all fees and gratuities – There are no hidden fees!
All events are scheduled for a five-and-a-half-hour time reservation – Including Ceremony
Bridal Suite is Available 3-hours prior to Guest Arrival for Preparations.*

Minimum Spend

*Friday Minimum: \$4,000.00 or 60 Guests
Saturday Minimum: \$6,000.00 or 85 Guests
Sunday Minimum: \$3,500.00 or 50 Guests
Monday-Thursday: \$2,500.00 or 35 Guests
(Minimums are flexible based on date and length of time before event at booking)*

Payment Schedule Example

*(Based on 1-year advance booking)
Deposit (Due with wedding contract): \$1000.00
Payment #1 (1-year from wedding date): 25% (of total invoice)
Payment #2 (9-months before wedding date): 25% (of total invoice)
Payment #3 (5-months before wedding date): 25% (of total invoice)
Payment #4 (21-days before wedding date): Total Balance less payments.
(Final payment is based on final guest count or required minimum – whichever is greater)*