

Base Wedding Reception Menu

\$42.99 per person

***5 Hour Function
Champagne Toast
Cash Bar***

Hors D'oeuvres:

Variety of cheese & crackers served with pepperoni

APPETIZER: Choice of One

Chilled Fruit Cup

Soup: Minestrone, Pasta Faggioli or Chicken Rice

PASTA: Penne Served with Meat Sauce or Marinara

Freshly Baked Bread

SALAD: Choice of One

Tossed Garden Salad With Italian and Ranch Dressing... or Caesar Salad

ENTRÉE: Choice of three

Prime Rib

Jumbo Baked Stuffed Shrimp

Chicken Cordon Blue

Creamy Pesto Salmon Filet

Baked Scrod

Veal Parmigiana

Chicken Parmigiana

POTATO:

***Twice Baked, Traditional Baked
Or Oven Roasted***

VEGETABLE:

***Peas & Sliced carrots, Vegetable Medley
Garlic Butter Green Beans
Glazed Sliced Carrots, Sweet Corn***

DESSERT:

Vanilla ice cream with whipped cream and chocolate syrup and freshly brewed coffee

Table skirting and linens are included at no additional charge

Prices do not include CT sales tax or gratuity

This menu is the cash price. There is a 10% additional fee for any credit/ debit card payment

A \$500.00 non refundable deposit is required to book any function

Standard Wedding Reception Menu

\$ 59.99 per person

5 Hour Function

Champagne Toast

One Hour Open Bar Prior to Dinner... Then Cash Bar

Hors D'oeuvres:

Variety of cheese & crackers served with pepperoni

APPETIZER: Choice of One

Chilled Fruit Cup

Soup: Minestrone, Pasta Faggioli or Chicken Rice

PASTA: Penne Served with Meat Sauce or Marinara

Freshly Baked Bread

SALAD: Choice of One

Tossed Garden Salad With Italian and Ranch Dressing... or Caesar Salad

ENTRÉE: Choice of three

Prime Rib

Jumbo Baked Stuffed Shrimp

Chicken Cordon Blue

Creamy Pesto Salmon Filet

Baked Scrod

Veal Parmigiana

Chicken Parmigiana

POTATO:

***Twice Baked, Traditional Baked
Or Oven Roasted***

VEGETABLE:

***Peas & Sliced Carrots, Vegetable Medley
Garlic Butter Green Beans
Glazed Sliced Carrots, Sweet Corn***

DESSERT:

Vanilla ice cream with whipped cream and chocolate syrup and Freshly Brewed Coffee

Table skirting and linens are included at no additional charge

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Premium Wedding Reception Menu

\$ 79.99 per person

5 Hour Function, Champagne Toast

One Hour Open Bar Prior to Dinner

Bar Closed During Dinner...Wine Service Throughout Dinner

Open Bar After Dinner

Hors D'oeuvres:

Variety of cheese & crackers served with pepperoni plus vegetable & dip tray

Passed assorted hot and cold Hors D'oeuvres

APPETIZER: Choice of One

Chilled Fruit Cup

Soup: Minestrone, Pasta Faggioli or Chicken Rice

PASTA: Penne Served with Meat Sauce or Marinara

Freshly Baked Bread

SALAD: Choice of One

Tossed Garden Salad With Italian and Ranch Dressing... or Caesar Salad

ENTRÉE: Choice of three

Prime Rib

Jumbo Baked Stuffed Shrimp

Chicken Cordon Blue

Creamy Pesto Salmon Filet

Baked Scrod

Veal Parmigiana

Chicken Parmigiana

POTATO:

***Twice Baked, Traditional Baked
Or Oven Roasted***

VEGETABLE:

***Peas & Sliced Carrots, Vegetable Medley
Garlic Butter Green Beans
Glazed Sliced Carrots, Sweet Corn***

DESSERT:

Vanilla ice cream with whipped cream and chocolate syrup and Freshly Brewed Coffee

Table skirting and linens are included at no additional charge

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Deluxe Wedding Reception Menu

\$ 99.99 per person

6 Hour Function, Champagne Toast

One Hour Open Bar Prior to Dinner

***Bar Closed During Dinner...Wine Service Throughout Dinner
Open Bar After Dinner***

Hors D'oeuvres:

***Variety of cheese & crackers served with pepperoni plus vegetable & dip tray
Passed assorted hot and cold Hors D'oeuvres***

APPETIZER: Choice of One

Chilled Fruit Cup

Soup: Minestrone, Pasta Faggioli or Chicken Rice

PASTA: Penne Served with Meat Sauce or Marinara

Freshly Baked Bread

SALAD: Choice of One

Tossed Garden Salad With Italian and Ranch Dressing... or Caesar Salad

ENTRÉE: Choice of three

Prime Rib

Jumbo Baked Stuffed Shrimp

Chicken Cordon Blue

Creamy Pesto Salmon Filet

Baked Scrod

Veal Parmigiana

Chicken Parmigiana

POTATO:

***Twice Baked, Traditional Baked
Or Oven Roasted***

VEGETABLE:

***Peas & Sliced Carrots, Vegetable Medley
Garlic Butter Green Beans
Glazed Sliced Carrots, Sweet Corn***

DESSERT:

***Vanilla ice cream with whipped cream and chocolate syrup and Freshly Brewed Coffee
Assorted Italian cookies and Mini cannoli put on each table***

Table skirting and linens are included at no additional charge

Prices do not include CT sales tax or gratuity

This menu is the cash price. There is a 10% additional fee for any credit/ debit card payment

A \$500.00 non refundable deposit is required to book any function